



## HANDCRAFTED PREMIUM MARTINI'S

**COSMOPOLITAN**  
THREE OLIVES CITRUS, TRIPLE  
SEC, CRANBERRY JUICE, TOUCH  
OF LIME JUICE

**HELLO DELICIOUS**  
THREE OLIVES MANGO VODKA,  
HYPNOTIC, TRIPLE SEC, SPLASH  
OF PINEAPPLE JUICE

**CHOCOLATE RASPBERRY**  
RASPBERRY VODKA, BAILEYS  
IRISH CREAM, BUTTERSCOTCH  
SCHNAPPS AND KAHLUA

**CARIBBEANTINI**  
MALIBU RUM, AMARETTO,  
PINEAPPLE JUICE AND  
CRANBERRY JUICE

**HERSHEY'S KISS**  
THREE OLIVES VODKA, WHITE  
CRÈME DE CACAO, BAILEYS  
IRISH CRÈME

**PURPLE PASSION**  
THREE OLIVES GRAPE VODKA,  
BLUE CURACAO, GRENADINE  
AND A SPLASH OF SELTZER

**APPLETINI**  
GREEN APPLE FLAVORED VODKA,  
SPLASH OF SOUR, SPLASH  
OF APPLE SCHNAPPS

**X-RATED KISS**  
X-RATED, VANILLA CUDDY,  
CRANBERRY JUICE AND CREAM

**LEMONTINI**  
THREE OLIVES CITRUS,  
TRIPLE SEC, SWEET AND SOUR

**FRENCHY**  
BACARDI RAZZ, RAZZMATAZZ  
AND LEMONADE

**THE SPY WHO LOVED ME**  
THREE OLIVES VODKA,  
GIN AND DRY VERMOUTH

## WINES BY THE GLASS

### WHITE

ST. CHRISTINA PIESPORTER  
POLKA DOT REISLING  
RELAX RIESLING  
BELLA SERA PINOT GRIGIO  
PARDUCCI CHARDONNAY

### RED

FAT BASTARD PINOT NOIR  
MARK WEST PINOT NOIR  
HIGH NOTE MALBEC  
RODNEY STRONG MERLOT  
FIVE RIVERS CABERNET SAUVIGNON  
AVALON CABERNET SAUVIGNON

## APPETIZERS

**CRAB AND 4 - CHEESE STUFFED ARTICHOKE** - JUMBO LUMP CRAB, MOZZARELLA, BLUE, PARMESAN AND CREAM CHEESE STUFFED IN A FRESH POACHED ARTICHOKE DRIZZLED WITH A SWEET PEPPER OIL SERVED WITH CORN CHIPS. 8.99

**ANTIPASTO SKEWERS** - FRESH MOZZARELLA, CHERRY TOMATOES, ARTICHOKE, KALAMATA OLIVES AND SAUSAGE ON A SKEWER MARINATED IN CLASSIC PESTO SERVED ON A BED OF GREENS WITH TOAST POINTS. 7.49

**LOBSTER TOSTADAS** - CORN TORTILLAS TOPPED WITH A CHILLED MANGO CHIPOTLE LOBSTER SALAD, AVOCADO, AND QUESO FRESCO. 8.99

**| 95 | WEST TAVERN CHIPS** - POTATOES, BLEU CHEESE SAUCE, LINGONBERRY JELLY. 6.99

**BRUSCHETTA** - GRILLED CIABATTA BREAD, ROMA TOMATOES, FRESH MOZZARELLA CHEESE. 7.49

**SEARED SESAME TUNA** - SASHIMI GRADE TUNA CRUSTED WITH SESAME SEED AND CRACKED PEPPERCORNS, PAN SEARED TO MEDIUM RARE, SLICED AND SERVED WITH ASIAN SLAW, PICKLED GINGER, WASABI HORSERADISH AND WASABI DIPPING SAUCE. 8.99

**THE | 95 | ULTIMATE APPETIZER - (SERVES 4)** THIS ONE IS BUILT TO SHARE. SKEWERS OF JUMBO SHRIMP TOWER, CRAB AND 4 CHEESE STUFFED ARTICHOKE, ANTIPASTO SKEWERS, TAVERN CHIPS, AND BRUSCHETTA. 23.99

## SALADS

**ANGRY CORDON SALAD** - MINI CORDON BLEU POPPERS TOSSED IN A SPICY BUFFALO SAUCE ACCOMPANIED BY MIXED GREENS, RED ONION, TOMATO, CELERY AND SHREDDED CHEDDAR. SERVED WITH BLEU CHEESE DRESSING. 8.49

**SESAME SEARED TUNA** - SASHIMI TUNA, PAN SEARED TO MEDIUM RARE, SPRING GREENS. 8.99

**CAESAR SALAD** - A BED OF ROMAINE, ROMA TOMATO, EGG, FRESH PARMESAN, WITH GRILLED RUSTIQUE CIABATTA TOAST POINTS & CAESAR DRESSING. 7.99 WITH CHICKEN 8.99

**SOUTHWEST CRISPY CHICKEN SALAD** - CRISPY FRIED CHICKEN, MIXED GREENS WITH PICO DE GALLO, FOUR CHEESE BLEND, TORTILLA STRIPS, GUACAMOLE, BELL PEPPER STRIPS, & SPICY RANCH DRESSING 8.99

**CRANBERRY MACADAMIA NUT CHICKEN SALAD** - DICED BREAST OF CHICKEN, DRIED CRANBERRIES, MACADAMIA NUTS, CELERY, PEPPERCORN DRESSING, TOMATO SLICES, CUCUMBER & TOAST. 8.99

## SANDWICHES & BURGERS

INCLUDES FRENCH FRIES OR SOUP

**PORK BRISKET SANDWICH** - CAJUN RUBBED BRISKET OF PORK ON A CORN DUSTED KAISER WITH A PEPPERJACK CREAM SAUCE AND FRIED ONION STRAWS. 7.99

**ANGUS PRIME RIB SANDWICH** - MUSHROOM BORDELAISE, SWISS CHEESE, BACON, ONIONS STRAWS 8.99

**CHICKEN BRUSCHETTA** - CHICKEN BREAST, ROMA TOMATOES, FRESH MOZZARELLA CHEESE 8.49

**CRANBERRY MACADAMIA NUT CHICKEN SALAD SANDWICH** - CHICKEN, DRIED CRANBERRIES, MACADAMIA NUTS, CELERY, PEPPERCORN DRESSING, ON A CRANBERRY ALMOND BREAD. 8.49

**GRILLED PORTABELLA SANDWICH** - PORTABELLA MUSHROOM, ROASTED RED PEPPERS, FRESH MOZZARELLA, ARTICHOKE, AND BASIL PESTO, ON A TOASTED SUN-DRIED TOMATO FOCACCIA BUN 8.49

**BUFFALO BURGER** - 1/2 POUND LEAN, NAVARINO VALLEY LOCALLY RAISED BUFFALO SERVED WITH ONION STRAWS ON A CORN DUSTED KAISER ROLL. 9.49

**BURGUNDY PEPPERCORN STEAK SANDWICH** - A MARINATED STEAK TOPPED WITH SAUTÉED ONIONS, GREEN PEPPERS AND SWISS CHEESE. 8.99

**LONGHORN BURGER** - 1/2 POUND ANGUS BEEF, CHEDDAR, MONTERREY JACK CHEESE, APPLEWOOD BACON, AND BBQ SAUCE 8.49

## TAKE TWO

INCLUDES SALAD OR SOUP, CHEF'S CHOICE POTATO, VEGETABLE, AND BREAD BASKET.  
16.99 (HOUSE CHOICE SIRLOIN ADD 2.00)

**BAKED SALMON** - FRESH SALMON FILET LIGHTLY SEASONED AND BAKED TO PERFECTION IN WINE AND LEMON JUICE, SERVED WITH OUR OWN SPECIAL RECIPE DILL SAUCE.

**BABY BACK RIBS** - SLOW ROASTED TILL THEY'RE FALLING OFF THE BONES, WITH OUR BBQ SAUCE.

**COCONUT SHRIMP** - JUMBO SHRIMP, COCONUT PANKO BREADING, WITH A ZESTY HORSERADISH ORANGE MARMALADE.

**HOUSE CHOICE SIRLOIN** - A TENDER AND JUICY 8OZ. USDA CHOICE BLACK ANGUS BEEF STEAK, A HAND TRIMMED CUT THAT IS TENDER AND JUICY.

**SMOTHERED CHICKEN BREAST** - FLAME BROILED, TOPPED WITH SIZZLING PEPPERS, ONIONS, AND MUSHROOMS SMOTHERED WITH MOZZARELLA CHEESE.

## TRADITIONAL FAVORITES

DINNERS BELOW INCLUDE SALAD OR SOUP AND BREAD BASKET.

**BROASTED CHICKEN** - A ROCK GARDEN FAVORITE KNOWN BY THE LOCALS WHO BRING THEIR FRIENDS FROM OUT OF TOWN TO ENJOY OUR BROASTED CHICKEN. PREPARED TO A TANTALIZING GOLDEN BROWN AND SERVED WITH CHOICE OF POTATO. ¼ CHICKEN 9.49 ½ CHICKEN 11.99

**BABY BACK RIBS** - SLOW ROASTED TILL THEY'RE FALLING OFF THE BONES, AND SERVED WITH CHOICE OF POTATO WITH OUR OWN BBQ SAUCE. SIX BONE RACK 12.49 2-SIX BONE RACK 18.99

**CHICKEN AND BABY BACK RIBS** - A DELICIOUS COMBINATION OF BROASTED CHICKEN AND BBQ BABY BACK RIBS, SERVED WITH A CHOICE OF POTATO. 14.99



**SIDES**

- GARDEN SIDE SALAD..... 1.99
- SOUP OF THE DAY CUP..... 1.99
- SOUP OF THE DAY BOWL..... 2.99
- FRENCH FRIES..... 1.99
- BREAD BASKET..... 1.99
- CROCK OF ONION SOUP**  
LOADED WITH MOZZARELLA 3.99



**TRY OUR NEW HUNGRY HOUR!  
ASK SERVER FOR DETAILS**

CHOOSE FROM THE FOLLOWING 1/2 PRICED APPETIZERS. AVAILABLE IN BAR ONLY!

**BRUSCHETTA**

**EXOTIC MUSHROOM AND STEAK SPRING ROLLS**

**ANTI PASTA SKEWERS**

**1951 WEST TAVERN CHIPS**

**SPINACH ARTICHOKE DIP**

**ANGRY CORDON BLEU'S**

**SERVED SUNDAY THRU FRIDAY  
3:00PM TO 6:00PM**

**SATURDAY FROM 11:00AM  
TO 5:00PM**



**JOIN US FOR THESE OTHER NIGHTLY FEATURES**

- SUNDAY BRUNCH.. 10:00AM-2:00PM
- SUNDAY NIGHT..ALL YOU EAT CHICKEN
- MONDAY. ....SPECIAL VARIES
- TUESDAY.....PASTA BAR
- WEDNESDAY.....PRIME RIB
- THURSDAY.....BBQ SPECIALS
- FRIDAY.....SEAFOOD SPECIALS
- SATURDAY.....PRIME RIB

CONSUMING RAW OR UNCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.

18% SERVICE CHARGE WILL BE ADDED TO ALL GROUPS OF 8 OR MORE.

CERTAIN ITEMS ON OUR MENU MAY CONTAIN ALCOHOL.

**WE SINCERELY APPRECIATE YOUR BUSINESS**

**STEAKS**

(ALL OUR STEAKS ARE CHARBROILED USDA CHOICE BLACK ANGUS BEEF THAT COMES FROM GRAIN-FED MIDWESTERN BEEF. WE THEN SEAR OUR STEAKS AT 1500 DEGREES TO SEAL IN THEIR NATURAL FLAVOR AND PREPARE THEM TO YOUR DESIRED TEMPERATURE.)

FOR NO ADDITIONAL CHARGE FEEL FREE TO CHOOSE ONE OF THE FOLLOWING WITH YOUR STEAK:  
GARLIC ROSEMARY BUTTER \* BORDELAISE SAUCE \* 12 PEPPER & GARLIC BLEND  
(NOT RESPONSIBLE FOR MEDIUM WELL OR WELL DONE STEAKS)  
STEAKS INCLUDE SALAD OR SOUP AND BREAD BASKET.

**NEW YORK STRIP** - 14 OZ. MARBLED, MOUTHWATERING FLAVOR FOR THE TRUE STEAK LOVER. 22.99

**RIB EYE** - THE CHEF'S FAVORITE CUT A 12OZ. PERFECTLY AGED FROM THE EYE OF THE RIB. 19.99

**CHOICE CUT FILET** - A THICK CUT, LEAN AND TENDER, BROILED TO MELT IN YOUR MOUTH. 6oz 18.99 10oz 26.99

**HOUSE CHOICE SIRLOIN** - A SEAMLESS HAND TRIMMED CUT THAT IS TENDER AND JUICY. 8oz 13.99 12oz 18.99

**ADD A SINGLE COLD WATER LOBSTER TAIL TO ANY ENTREE. 19.99**

**SEAFOOD**

INCLUDES SALAD OR SOUP AND BREAD BASKET

**PRAWNS** - GARLIC AND BUTTER SAUTÉED PRAWNS SERVED WITH VEGETABLE AND CHOICE OF POTATO. 24.99

**PROSCIUTTO CRUSTED HALIBUT** - TENDER FLAKY HALIBUT WITH A PROSCIUTTO CRUST SERVED WITH A RED PEPPER COULIS. SERVED WITH VEGETABLES AND CHOICE OF POTATO. 21.99

**BAKED HADDOCK** - SERVED WITH CHEF'S CHOICE VEGETABLE, CHOICE OF POTATO AND BUTTER. 14.99

**PAN FRIED WALLEYE** - TWO FILETS OF COLD WATER WALLEYE PAN FRIED SERVED WITH CHEF'S CHOICE VEGETABLE AND CHOICE OF POTATO. 18.99

**CRAB STUFFED SEABASS** - SEABASS STUFFED WITH SEASONED BACKFIN CRAB SERVED WITH A WHITE WINE BUTTER SAUCE, HOUSE VEGETABLE AND CHOICE OF POTATO. 21.99

**COCONUT SHRIMP** - JUMBO SHRIMP, ZESTY HORSERADISH ORANGE MARMALADE AND RICE PILAF. 15.99

**SEARED SESAME TUNA** - SASHIMI GRADE TUNA CRUSTED WITH SESAME SEED AND CRACKED PEPPERCORNS, PAN SEARED TO MEDIUM RARE, SLICED AND SERVED WITH RICE PILAF, ASIAN SLAW, PICKLED GINGER, WASABI, HORSERADISH AND WASABI DIPPING SAUCE. 17.99

**CHEF'S CHOICE**

INCLUDES BREAD BASKET & SALAD OR SOUP

**PORK MEDALLIONS DIJONAISE**

SEARED PORK MEDALLIONS TOPPED WITH CREAMY HONEY DIJONAISE SAUCE SERVED WITH HOUSE VEGETABLE AND CHOICE OF POTATO. 14.99

**FLANK STEAK**

GRILLED MARINATED FLANK STEAK SERVED WITH VEGETABLE AND CHOICE OF POTATO. 15.99

**SPECIALTIES**

INCLUDES BREAD BASKET

**PASTA TORTELLONI** - FOUR CHEESE FILLED TORTELLONI PASTA, SAUTÉED WITH CRISPY PROSCIUTTO, KALAMATA OLIVES, SUN-DRIED TOMATOES, RED ONION, AND ARTICHOKE HEARTS, SERVED WITH A PESTO SAUCE AND TOPPED WITH FRESH BASIL AND PARMESAN CHEESE. 12.99

**PESTO CHICKEN** - CHICKEN BREAST MARINATED IN PESTO, SERVED WITH A CREAMY PESTO SAUCE, VEGETABLE AND CHOICE OF POTATO. 13.99

**MACADAMIA NUT CRUSTED CHICKEN** - TENDER BREAST OF CHICKEN CRUSTED WITH MACADAMIA NUTS AND BREAD CRUMBS, SERVED WITH A PASTRY FEUILLETÉ BASKET OVERFLOWING WITH CARAMELIZED ONIONS AND APPLES. SERVED WITH APPLE CIDER CREAM SAUCE AND VEGETABLES. 14.99

**CEDAR PLANK WHISKEY SALMON** - A 1951 WEST SIGNATURE ENTRÉE FRESH SALMON MARINATED WITH WHISKEY AND BROWN SUGAR, AND ROASTED ON A CEDAR PLANK WITH FRESH ROSEMARY SPRIGS. SERVED WITH ASIAN CITRUS SLAW AND CHOICE OF POTATO. 15.99