

Filét 7 West

DINNER MENU

SOUPS

CLASSIC FRENCH ONION 8
SERVED WITH A FRENCH BAQUETTE AND BLANKETED
WITH MELTED GRUYERE

SHRIMP THAI CHILI COCONUT 9
GRILLED JUMBO SHRIMP, COCONUT MILK, THAI CHILI

SOUP DU JOUR 10
CHEF'S DAILY INSPIRATIONS

SALADS

SPINACH AND BELGIAN ENDIVE 9
BABY SPINACH, BELGIAN ENDIVE, BLACK FIG, DRIED
CRANBERRIES, TOASTED SESAME SEEDS TOPPED WITH
GINGER VINAIGRETTE

SUMMER SALAD 10
MAYTAG BLEU CHEESE, MANDARIN ORANGES,
TOASTED ALMONDS FINISHED WITH A BLUEBERRY
VINAIGRETTE

THE WEDGE 9
BABY ICEBERG LETTUCE, HONEY FIG CHEDDAR,
CANDIED WALNUTS, SHAVED CUCUMBER TOPPED
WITH HERBED BALSAMIC VINAIGRETTE

CLASSIC CAESAR 10
GARLIC CROUTONS AND SHAVED PECORINO
ADD WHITE ANCHOVIES -3-

PRIX FIXE MENU

A THREE COURSE DINNER FEATURING A SALAD, AN
ENTRÉE, AND DESERT
BASED ON CHEF'S DAILY INSPIRATION

- 25 -

ENTRÉES

COQ AU VIN ITALIANO 26
PINOT GRIGIO MARINATED SEMI BONELESS CHICKEN,
CIPOLLINI ONIONS, PORCINI MUSHROOMS, PANCETTA,
VEGETABLE DU JOUR

DAYBOAT SCALLOPS 29
SEARED JUMBO SCALLOPS WITH GRILLED PINEAPPLE
MANGO SALSA

BRANZINI 26
FRESH WHOLE MEDITERRANEAN BRANZINI, OVEN BAKED
WITH FRESH HERBS AND MEYER LEMON

APPETIZERS

POLLO PATE MASON 8
FRESH HERBS, MADAGASCAR PEPPERCORN, WRAPPED
WITH PROSCIUTTO HAM AND FINISHED WITH SWEET
MUSTARD CREAM SAUCE

CALAMARI DUET 7
CALAMARI ENCRUSTED IN THE CHEF'S SECRET BLEND OF
SPICES AND PAIRED WITH DUELING SAUCES CONSISTING OF
SOY & HONEY-GINGER AND SPICY TOMATO-BASIL

CONCASSE ENCROUTE 7
ORGANIC MUSHROOMS AND HEIRLOOM TEAR DROP
TOMATOES, FRESH HERBS AND FINISHED WITH GINGER
VINAIGRETTE

CARAMELIZED SCALLOP 9
PAN SEARED JUMBO SCALLOP, NECTARINE CONFIT, SESAME
SEA WEED SALAD FINISHED WITH SWEET SOY PLUM SAUCE

TENDERLOIN TOWER 10
PRIME BEEF TENDERLOIN, PANCETTA, CRACKED BLACK
PEPPER, SMOKED MOZZARELLA, BALSAMIC GLAZE, & BASIL
OIL

SEASONAL EXOTIC OYSTER PLATE MP
PERNOD, SWEET PEPPER VINAIGRETTE

STUFFED MOZZARELLA 8
ARUGULA PESTO, OVEN ROASTED TOMATO, SOPPRESSATA

LOBSTER NAPOLEON "PIZZA" 10
COLD WATER AUSTRALIAN LOBSTER, ROASTED GARLIC
CREAM PUFF PASTRY

FROMAGE BOARD 14
LOCAL & IMPORTED CHEESE BOARD

VEGETABLE PASTA DU JOUR 20
GRILLED SEASONAL VEGETABLES TOSSED WITH ARUGULA
PESTO AND CHEF'S SELECTION OF PASTA DU JOUR

SHRIMP "FLORENTINE" 29
PAN SEARED JUMBO SHRIMP, PARMESAN SPINACH
PUREE, HEIRLOOM TOMATO

LE CANARD TRIO 30
DUCK CONFIT ENCHILADA, CORIANDER DUSTED DUCK
BREAST, MEXICAN FOIE GRAS

PARTIES OF EIGHT OR MORE WILL BE CHARGED 18% GRATUITY

STEAKS & CHOPS

PRIME FILÉT MIGNON
7 OUNCE - 29
12 OUNCE - 39

CHOICE Rib-EYE
20 OUNCE
-21-

PRIME NEW YORK STRIP
12 OUNCE - 28

**CERTIFIED ANGUS
PORTERHOUSE**
24 OUNCE

- 33 -

ANGUS Cowboy Rib Eye
FRENCH CUT, BONE-IN

24 OUNCE - 39

VEAL "MARSALA"
BONE IN FRENCH CUT VEAL
PRIMAL, CARAMELIZED FRENCH
HORN MARSALA GASTRIQUE
- 38 -

CHATEAU BRIANDE
24 OUNCE CENTER CUT FILET
MIGNON FOR TWO. ACCOMPANIED
WITH WILD MUSHROOMS & GRILLED
GREEN ASPARAGUS
- 75 -

CARIBUDA PORK TENDERLOIN
SERVED WITH WHITE
CHOCOLATE VANILLA
GRITS AND PEACH SALSA

- 27 -

LAMB RACK
LAVENDER MARINATED LAMB RACK
WITH SEASON GRILLED VEGETABLES

- 30 -

SAUCES AVAILABLE UPON REQUEST

FILÉT STEAK SAUCE - AU POIVRE - BÉARNAISE - PORT WINE & PEARL ONION REDUCTION - BLOOD ORANGE BBQ

SIGNATURE STEAKS

FILÉT PARMA 35
FILÉT MIGNON WRAPPED IN PROSCIUTTO &
STUFFED WITH BOURSIN CHEESE, SERVED WITH A
PEARL ONION & PORT WINE GLAZE

FILET THREE WAYS 41
PRIME FILET MIGNON PREPARED BASED ON OUR
CHEF'S DAILY INSPIRATION

BEEF & REEF 41
PETITE FILÉT MIGNON PAIRED WITH A SUCCULENT
COLD WATER LOBSTER TAIL

NEW YORK & COMPANY 38
SERVED WITH BLOOD ORANGE BBQ AND PEPPER BASIL
RUBBED SHRIMP

À LA CARTE Sides

SAUTÉED SPINACH WITH LEMON & GARLIC -6-
MACARONI & CHEESE DU JOUR -4-
GRILLED SEASONAL VEGETABLES -6-
GRAND BAKED POTATO -6-

SWEET "BROWN SUGAR & WHISKEY" POTATO -5-
WILD MUSHROOMS & ONIONS -3-
GRILLED GREEN ASPARAGUS -5-
STEAK FRITES -3-

CHEF'S TASTING MENU

ADVANCED RESERVATIONS REQUIRED

COURSES ARE PAIRED WITH WINE BY OUR EXECUTIVE CHEF AND FEATURES
EXQUISITE INGREDIENTS FROM AROUND THE WORLD.

FOUR COURSE DINNER
-79-

SEVEN COURSE DINNER
-149-

ELEVEN COURSE DINNER
-199-

PARTIES OF EIGHT OR MORE WILL BE CHARGED 18% GRATUITY