

Table One

Menu includes house wines selected by our wine expert.

ANTIPASTO PLATE

Sliced Charcuterie, Local Cheeses and Accompaniments

STARTERS

Lobster Bisque GF

Tender Chunks of Sweet Cold Water Lobster and Sherry Cream

Colossal Shrimp Cocktai GF

Poached White Tiger Shrimp with Fresh Grated Horseradish, Lemon Confit and Chili Sauce

Pecorino Arancini

Deep-Fried Arborio Rice Balls filled with Pecorino and served with Lemon Aioli

SALADS

Blue Cheese Iceberg Wedge GF

Oven-Roasted Roma Tomato, Crispy Prosciutto, Point Reyes Blue Cheese Dressing, Shaved Shallots and Watermelon Radish

Kale Caesar

Roasted Garlic Caesar-Rubbed Kale topped with Asiago Cheese, Sourdough Crisps, White Anchovies and a Soft-Boiled Egg

GF - All items marked are prepared as gluten free.
Please ask your server about gluten-free options for other menu items.

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ENTRÉES

Grilled Polenta Cakes

With a Marsala Cream Sauce, Sautéed Local Mushrooms and Pickled Walnut Salad

Filet Mignon GF

8 oz. Certified Angus with Garlic Whipped Potatoes, Charred Asparagus and Béarnaise

French Cut Chicken GF

Lemon Honey and Herb Brined Chicken Breast with a Preserved Meyer Lemon Butter Sauce, served with Garlic Whipped Potatoes and Steamed Broccolini

Lamb Shank GF

Served with Creamy Pecorino Cheese Risotto, Sautéed Baby Spinach and Blackberry Mostarda

Diver Harvested Sea Scallops GF

Seared Diver-Harvested Sea Scallops, Celeriac Puree, Chili-Rubbed Bok Choy and a Bourbon Black Garlic Shoyu Sauce

DESSERTS

West Baden Signature Chocolate Dome

Rich Chocolate Mousse and Spongy Chocolate Cake cloaked in a Soft Ganache Shell

Cherry Pistachio Cheesecake

Creamy Cheesecake filled with Roasted Cherries on a Pistachio Graham Crust, garnished with Pistachio Shortbread, Cherry Compote and Fresh Whipped Cream