

LOUNGE PLATES

Ahi Tuna Tartar* 13

Cubed Ahi Tuna tossed with Scallions and a Soy, Sweet Chili and Siracha Aioli served on a bed of Shaved Cucumber and Seaweed Salad and finished with Black Sesame Seeds

Crab Queso 12

Crab, Vermont White Cheddar Cheese, Roasted Garlic, Balsamic Glazed Onions and Chili's, Broiled and served with Warm Pita Bread

Seared Scallops* 12

Coriander and Pink Peppercorn Topped Pan Seared Diver Scallops finished with a White Wine Parmesan Crème and Sautéed Shitake Mushrooms

Crab Cakes 12

Pan Seared Jumbo Lump Crab Cakes served with a Chipotle Pepper Remoulade

Chipotle Calamari 10

Chipotle Pepper Battered Calamari served with a Sweet Habanero Aioli

Thai Chicken Lettuce Wraps 10

Spiced Grilled Chicken Breast cooked in a Thai Style Peanut Sauce, served on Local Bibb Lettuce and topped with Bean Sprouts, Julienned Carrots and Cucumbers and served with a Sweet Chili and Siracha Aioli

Seared Ahi Tuna* 13

Chipotle Powder Seared Ahi Tuna topped with Lime Pineapple Jam, Fried Shallots and Wasabi Aioli

Crispy Duck Ravioli 13

Confit Duck Meat and Goat Cheese served in Fresh Raviolis, pan fried in Brown Butter and topped with Diced Scallions

60 West Sliders* 10

Three FoxHollow Farms Sliders topped with Arugula, Applewood Smoked Bacon, Vermont White Cheddar Cheese and a Sliced Tomato topped with Roasted Garlic and Jalapeno Aioli served on Toasted Nord's Bakery Mini Hamburger Buns

Beef N Bleu 9

Shaved Top Round Roast Beef topped with a Horseradish Dijon Aioli, Roasted Red Peppers and Shaft's Blue Cheese served on Miniature Toasted Pretzel Buns

Goat Cheese 10

Herb Breaded Goat Cheese Cakes, fried and served on a bed of Baby Spinach, topped with Spiced Tomatoes, Local Honey and served with warm Ciabatta Toast Points and a Roasted Garlic Bulb

Baked Brie 9

Oven Baked Brie topped with Blackberry Jam and Local Honey and served with Crackers

Hummus 8

Roasted Garlic, Chile and Rosemary Hummus, served with warm Pita Bread, Sliced Vegetables and a Roasted Garlic Bulb

Artichoke Fritters 9

Artichoke Heart Fritters Lightly Fried and topped with a Spicy Cilantro Oil and Local Honey

Bruschetta 8

Our Signature Blend of Roma Tomatoes, Garlic, Olive Oil, Basil and Herbs served on top of Toasted Ciabatta Bread topped with Warm Feta Cheese, Parmesan Cheese and Basil

Mediterranean Tomato Soup & Grilled Cheese 9

Spicy Tomato Soup topped with Fried Shallots, Parmesan Cheese and Fresh Green Onions paired with a Vermont White Cheddar Cheese Ciabatta Grilled Cheese

Executive Chef Dustin Stagers

18% Gratuity for Parties of 6 or More

www.60westbistro.com

SALADS

House Salad 7

Local Mesclun Salad Mix topped with Sliced Roma Tomatoes, Pickled Red Onions, Julienned Carrots, Cucumbers and topped with Shaved Parmesan Cheese, Toasted Pumpkin Seeds and tossed with a Sweet Mustard Vinaigrette

Iceberg Wedge 7

Applewood Smoked Bacon, Pickled Onions, Soft Boiled Egg, Roma Tomatoes, Shaft's Bleu Cheese Crumbles and House Made Shaft's Blue Cheese Dressing

Spinach Salad 9

Mixed Baby Spinach served with Pickled Red Onions, Julienned Carrots, Applewood Smoked Bacon, Shaft's Blue Cheese Crumbles, Crispy Oyster Mushrooms and Tossed with a Local Honey, Lemon and Balsamic Vinaigrette

FLAT BREAD PIZZAS

Sweet Sausage 14

Maple Fennel Sausage, Oven Roasted Tomatoes, Balsamic Glazed Onions, Shitake Mushrooms, Mozzarella Cheese and 60 Wests' House Made Red Sauce or White Sauce

Margarita 12

Roma Tomatoes, Basil, Olive Oil, Parmesan and Mozzarella Cheese

Veggie 12

Roasted Red Peppers, Shitake Mushrooms, Pickled Red Onions, Baby Spinach, Mozzarella Cheese and 60 Wests' House Made Red Sauce or White Sauce

Meat 14

Pepperoni, Maple Fennel Sausage, Applewood Bacon Lardons, Mozzarella Cheese and 60 Wests' House Made Red Sauce or White Sauce

SANDWICHES

60 West Burger* 11

FoxHollow Farm Burger topped with Vermont White Cheddar Cheese, Applewood Smoked Bacon, Pickles, Vine Ripe Tomatoes, Local Bibb Lettuce, Pickled Red Onions, and a Roasted Garlic and Jalapeno Aioli served on a Toasted Nord's Bakery Bun

60 West Shrimp Burger 13

Fresh Atlantic White Shrimp Burger topped with an Asian Style Watercress Slaw and a Soy and Sesame Seed Oil Aioli served on a Toasted Nord's Bakery Bun

Pesto Chicken Sandwich 9

Grilled Gerber Chicken Breast topped with Parmesan Cheese, Roasted Red Peppers, Arugula and a Pesto Aioli served on a Toasted Nord's Bakery Bun

Fried Basa Sandwich 12

Deep Fried Basa Filet topped with Avocados, Arugula, Roma Tomatoes and a Sweet Habanero Aioli served on a Toasted Nord's Bakery Bun

PASTAS

Vodka Tortellini 15

Cheese Tortellini, Peas, Applewood Smoked Bacon, Roasted Red Peppers and Gerber Chicken tossed in a Fontina Cheese Vodka Cream Sauce

Fettuccine Alfredo 16

Spiced Gerber Chicken, and Baby Spinach tossed in our Fresh Roasted Garlic and Mushroom Alfredo Sauce and Fresh Fettuccine, topped with Diced Tomatoes and a Parmesan Crisp

Spaghetti Bolognese 16

FoxHollow Farm Beef Bolognese, tossed with Fresh Spaghetti and finished with Grated Parmesan Cheese and Basil

Bucatini 17

Oven Roasted Tomatoes, Vidalia Onions, Pancetta, and Garlic tossed with Bucatini pasta and topped with Fresh Parsley and Parmesan Cheese

ENTREES

All entrees are served with our weekly vegetable and choice of one other side

Herb Roasted Chicken 16

Fresh Herb Roasted Gerber Airline Chicken, finished with a Sweet Green Peppercorn Vinaigrette

Atlantic Salmon* 18

Cast Iron Seared Atlantic Salmon Filet, marinated in Soy Sauce, Dijon Mustard, Asian Black Bean Paste and Worcestershire and finished with a Sweet Orange Vinaigrette

Diver Scallops* 20

Pan Seared Diver Scallops topped with Coriander and Pink Peppercorns, finished with a White Wine Parmesan Crème and Sautéed Shitake Mushrooms.

Chilean Sea Bass 22

Pan Seared Chilean Sea Bass, topped with a Sauce of Soy, Lime, Cilantro and Ginger

Bone-In Pork Chop 18

Dreamcatcher Farm Bone-In 12oz. Pork Chop, Cast Iron Seared and topped with a Makers Mark Apple Brown Butter

Filet Mignon* 23

Harned Ranch Beef Co. 8 Oz. Cilantro and Chipotle Pepper Encrusted Beef Tenderloin, served with Cilantro Butter and Glazed Cipollini Onions and Beech Mushrooms

Duck Breast* 19

Pan Seared, Skin-On Duck Breast, topped with a Wild Mushroom, Orange and Herb Jus

SIDES

Side Ingredients Change Weekly per Chef's Whim — Vegetables, Risotto, Grits, Potatoes, MacN'Cheese

*May be cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions

