

Food Menu

Sociables

Warm Olive Bowl*

House Marinated, Sautéed Warm,
Toasted House Bread

\$14

Sizzling Mushroom Skillet (GF)

Sautéed Button Mushroom, Maitake
Mushroom, Pesto, White Wine
Great add on for our Steak entrees

\$16

Crispy Maitake Mushrooms

Seasoned Tempura, Asian Sesame Aioli,
Great for Sharing

\$22

Bone Marrow*

Roasted Marrow Bones, Shredded Beef
Marmalade, Parsley Salad, Corn Relish,
House Baked Bread

\$24

Kangs Fiery Pork*

Gochujang, Crispy Pork Belly, Ginger, Soya,
Seasonal Butter Glazed Gnocchi

\$22

Bruschetta Flatbread

Grilled Flatbread, Pesto, Bruschetta, Asiago,
Balsamic Reduction

\$19

3 Cheese Baked Homestyle Garlic Loaf

Great addition to our Pastas or an Appetizer

\$11

Half Dozen Oysters on the Half Shell (GF)

Shucked in House, Horseradish, Mignonette, Tabasco

\$25

Half Dozen Fried Oysters

Served in a Crispy Dredge, Buffalo, Blue Cheese

\$25

Garlic Scallops (GF)

Seared U10 Diver Scallops (4), White Wine
Garlic Butter Beurre Blanc, Microgreens Salad,
Lemon Vinaigrette

\$29

Black Tiger Shrimp Cocktail (GF)

Served on Ice, Horseradish, Cocktail Sauce, Lemon

\$24

Charcuterie*

Chef Selected Cured meats,
Cheeses, Breads, House Pickled
Vegetables with Seasonal Changes

2-3 People **\$36**

4-6 People **\$65**

GF = Gluten Free

* = Ask Your Server How We Make This Gluten Free

Salads

Caesar Salad

Romaine Hearts, House Dressing, Croutons,
Parmesan, Bacon Bits, Lemon

\$18

House Salad

Mixed Greens, Cherry Tomatoes, Carrots,
Cucumber, Red Onion, Choice of Dressing

\$16

Summer Spinach Salad

Baby Spinach, Seasonal Local Berries,
Goat Cheese, Red Onion, Candied Pecans,
Balsamic Vinaigrette

\$21

West Social Cobb

Spring Greens, Grape Tomato, Avocado,
Goat Cheese, Cucumber, Carrot, Roasted Red
Pepper, Bacon Bits, Red Onion, Egg, Green
Goddess Dressing

\$22

+ *Add Salmon* \$18

+ *Add Grilled Chicken* \$10

+ *Add Seared Scallops* \$18

Handhelds

Served with a choice of Fries or Garden Salad.

+ *Add Sweet Fries* \$3

Smash Burger*

Double 4oz Pattys, American Cheddar,
Grilled Potato Bun, Lettuce, Tomato, Onion

\$25

+ *Add Garlic Aioli*

Smashed Mac Taco

House made Smash burgers, Shredded Lettuce,
Tomato, American Cheddar, Pickle, Mac Sauce,
Flour Tortilla

\$24

WS Signature Burger*

Grilled 4oz Patties, Toasted Potato Bun, White
Cheddar, Crispy Onion, Honey BBQ, Lettuce,
Tomato, Mayo

\$25

Philly Cheese Steak*

Skillet Seared Thin Sliced Ribeye, Sautéed Peppers,
Caramelized Onion, White Cheddar, Horseradish
Aioli, Toasted Buttered Roll

\$28

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Entrées

Gnocchi (VEGETARIAN)

Pan Fried Gnocchi, Mushrooms, Green Onion, Shallot, Garlic, Cherry Tomatoes, Crispy Maitake Glazed With Carrot Butter

\$29

Bolognese*

Al Dente Rigatoni, Thick Bolognese Style Sauce, Grana Padano Parmesan Cheese, Fresh Herbs, House Made Garlic Bread

\$30

Seafood Bucatini*

Lobster, Scallops, White Clams, Prawns, Beurre Blanc, Shallots, Garlic, Chili Oil, Al Dente Bucatini, House made Bread, Microgreens

\$45

Miso Black Cod (GF)

Miso and Saki Marinaded Black Cod, coconut infused Rice, Miso Broth, Market Vegetables, Microgreens

\$46

Teryaki Salmon

Pan Seared Skin on Atlantic Salmon, Maitake, Teriyaki, Crispy Potato Sticks, Market Vegetable

\$40

Lamb Lollipop

Grilled Medium Rare, Turmeric infused Rice, Greek vegetables, Whipped Feta, Beet Infused Horseradish Creme

\$42

7oz Canadian Prime Tenderloin (GF)

Hand Cut Tenderloin, Crisp Broken Russet Potatoes, Market Vegetable, Demi Glace

\$65

12oz Canadian Prime Ribeye (GF)

Canadian Prime Ribeye, Fresh Cut Fries, Market Vegetable, Red Wine Demi Glace

\$75

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Casual Entrées

Nachos*

Corn Tortilla, Fresh Pico de Gallo, Guacamole,
Bell Pepper, Jalapeno, Corn, Black Beans,
Seasoned Ground Beef, Salsa, Sour Cream

\$32

Chicken Wings*

By The Pound, Carrots, Celery,
House made Blue Cheese or Ranch

\$19

Chicken Tenders

Buttermilk White Meat Chicken, Lightly Dusted
Fried, Fresh Cut Fries, Blue Cheese or Ranch
Mild, Medium, Buffalo, Honey BBQ, Dry Cajun, Fire And Ice

\$19

Fish and Chips

Crispy Beer Battered Cod Loin, Fresh Cut Fries,
Coleslaw, Tartar, Lemon

\$26

Brisket Poutine*

Slow-Cooked Beef Brisket, Quebec Cheese Curds,
Crispy Fried Onion, Rich Beef Demi, Green Onion

\$21

Truffle Fries*

Fresh Cut, Truffle Oil, Parmesan Reggiano
+ *Add Garlic Aioli*

\$15

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