

APPETIZERS

LARGE BOWL OF MISO SOUP 9.95

Healthy and delicious. Miso broth with stir-fried fresh vegetables, shrimp and shrimp won tons, egg & tofu

CALAMARI STRIPS 11.95

Sliced Calamari Steak, lightly breaded and fried, drizzled with a mango-orange, sweet chili & sesame glaze

FRESH HAWAIIAN AHI CARPACCIO 13.95

Thin slices of Ahi with olive oil, lemon juice, capers, tomatoes & shavings of Asiago cheese

CHICKEN LETTUCE WRAPS 10.50

Sautéed diced chicken with yellow peppers, garlic, green onions, shiitake mushrooms, snow peas, peanuts, cilantro and mint in a sesame-soy sauce, served with iceberg lettuce cups and sides of sweet chili & Thai coconut sauces

BISTRO AHI TARTARE 14.95

Fresh Ahi diced with sesame, soy and chili sauce, served with avocado mango salsa, wasabi aioli, sour cream, wonton chips and seaweed salad

NEW YORK STEAK POMODORO 13.95

Thin slices of N.Y. steak sautéed in extra virgin olive oil, garlic, tomatoes, basil & Asiago shavings

CUP 5.50 **HOMEMADE SOUPS** BOWL 6.95

CHICKEN NOODLE

Chicken, vegetables & homemade egg noodles

HAM & BEAN

Ham hocks with Tuscan beans

ENTRÉE SALADS

Add from the Grill: Fresh Chicken Breast 5.50 / Fresh Atlantic Salmon 7.95

ROASTED BEET SALAD 12.95

Roasted red and golden beets with baby greens, apples, walnuts, orange tarragon vinaigrette and topped with warm crispy goat cheese

CHOPPED WEDGE 10.95

Chopped iceberg with avocado, tomatoes, egg, crumbled bleu cheese, crispy bacon & gorgonzola dressing

BISTRO BABY MIXED GREENS 9.95

With roasted tomatoes, caramelized walnuts, crumbled bleu cheese & balsamic vinaigrette

GREEK SALAD 10.95

Chopped romaine, kalamata olives, cucumber, tomato, anchovies, red onions, feta cheese & red wine vinaigrette

CAESAR SALAD 9.95

Romaine, garlic croutons, parmesan, Asiago cheese shavings & caesar dressing

SPINACH SALAD 9.95

Spinach, chopped hard boiled eggs, diced tomatoes, & honey mustard-bacon-red onion vinaigrette

BISTRO CLASSIC COBB SALAD 14.95

Rotisserie chicken, avocado, bacon, tomatoes, bleu cheese, red onions, and hard-boiled egg. Served over chopped iceberg lettuce that is tossed with a traditional red wine vinaigrette dressing

'MANCIATA' NEW YORK STEAK SALAD 18.95

Charbroiled sliced New York Steak topped with Bleu cheese hotel butter and onion strings. Served on fresh-baked garlic-rosemary pizza bread with chopped romaine tossed with Gorgonzola dressing

CHINESE CHICKEN SALAD SMALL 11.95 LARGE 14.95

Grilled chicken breast, napa cabbage, iceberg, carrots, bean sprouts, scallions, roasted peanuts, fried wontons, Mandarin oranges, rice noodles & sesame-soy vinaigrette

AHI SALAD 18.95

Seared sesame-crust Ahi, sliced and served rare around baby greens with shiitake mushrooms, tomatoes & cilantro-garlic-sesame-soy dressing

18% gratuity will be added to parties of 8 and more.

PIZZA - FROM OUR STONE HEARTH OVEN

YOUR CHOICE OF REGULAR THIN CRUST OR WHOLE WHEAT

THE WHITE PIZZA 13.95

Roasted tomatoes and roasted garlic, oregano, basil, mozzarella and fresh garlic

CARNITAS & SALSA VERDE 14.95

Slow-cooked Pork Carnitas, roasted jalapeños, cherry tomatoes, red onions, cilantro, feta and mozzarella

SMOKED SALMON 14.95

Smoked Salmon, sour cream sauce, shredded mozzarella, red and green onions and truffled goat cheese

PEAR & GORGONZOLA 14.95

Caramelized pears, gorgonzola & mozzarella cheeses, Prosciutto & chopped hazelnuts. Topped with field greens tossed in our bleu cheese dressing

GARDEN VEGGIE PIZZA 13.95

Roasted red bell pepper sauce, zucchini, mushrooms, eggplant, broccoli, onions, tomatoes and mozzarella

BBQ CHICKEN 14.95

BBQ chicken, sliced red onions, shredded mozzarella, cilantro & BBQ sauce

MARGHERITA 13.95

Tomato sauce, fresh mozzarella, fresh tomatoes & fresh basil

FOUR CHEESE 13.95

Tomato sauce, fresh mozzarella, goat cheese, parmesan & ricotta cheese

PEPPERONI OR SAUSAGE 13.95

Tomato sauce and shredded mozzarella

PASTAS

YOUR CHOICE OF FRESH HOUSEMADE PASTA*

*Fettuccine, *Spaghetti, *Linguini, *Penne, *Pappardelle or Capellini (Angel Hair)

ALL PASTAS TOPPED WITH ASIAGO CHEESE & ITALIAN PARSLEY

Add to your pasta: Fresh Grilled Chicken Breast 5.50 / Fresh Grilled Atlantic Salmon 7.95

BOLOGNESE SMALL 11.95 LARGE 15.95

Classic homemade meat sauce

CAPELLINI ALLA CHECCA SMALL 11.95 LARGE 14.95

Angel hair pasta tossed with West Garden heirloom tomatoes quickly sautéed in olive oil, garlic and fresh basil

WEST GARDEN FETTUCCINE WITH PROSCIUTTO SMALL 11.95 LARGE 14.95

Red bell pepper fettuccine tossed with English peas, sugar snap peas, baby squash, zucchini blossoms and prosciutto. Topped with mascarpone cheese mixed with fresh herbs

TOMATO BASIL SMALL 11.95 LARGE 14.95

Classic marinara sauce of tomatoes, fresh basil & garlic, topped with diced mozzarella

ALFREDO SMALL 11.95 LARGE 14.95

Roman classic cream & Asiago cheese sauce

BISTRO VEGAN FETTUCCINE SMALL 11.95 LARGE 14.95

Whole wheat housemade fettuccine with fresh vegetables from our garden, sun-dried and fresh tomatoes and basil sauce.

SCALLOP, WILD MUSHROOM & TRUFFLE SAUCE SMALL 14.95 LARGE 19.95

Sautéed sea scallops with wild mushrooms in a truffle cream sauce

SHRIMP IN VODKA TOMATO CREAM SAUCE SMALL 14.95 LARGE 18.95

Sautéed shrimp and shallots deglazed with vodka in a tomato cream sauce

CHICKEN BASIL PESTO CREAM SAUCE SMALL 11.95 LARGE 14.95

Sautéed chicken breast with feta cheese, basil pesto and sun-dried tomatoes

LASAGNA & STUFFED PASTAS

CLASSIC HOMEMADE LASAGNA SMALL 10.95 LARGE 15.95

Baked layered homemade pasta with bolognese and béchamel sauces & parmesan cheese

WILD MUSHROOM RAVIOLI SMALL 13.95 LARGE 17.95

With scallops & sage-cream sauce

To help the State of California conserve, water will only be served upon request. Thank you.

HAMBURGERS, SANDWICHES & PANINI

Our hand-made half pound burgers are made from a KOBE-Style Beef blend. They are served with lettuce, tomato, and our signature sun-dried tomato truffle aioli on your choice of Focaccia or wheat bun. (sliced red onion on request)

CHOOSE ONE SIDE DISH

French Fries • Steak Fries • Asian Cole Slaw • Plain or Garlic Mashed Potatoes • Sweet Potato Fries • Seasonal Fresh Fruit

CHEESE BURGER 12.95

Choice of Swiss or cheddar cheese

BISTRO WEST BURGER 13.95

With caramelized onions, mushrooms & Swiss cheese

AVOCADO BACON BURGER 14.95

Cheddar cheese, avocado & crispy bacon

BLUE CHEESE BURGER 13.95

With caramelized red onions & blue cheese

TURKEY BURGER 13.95

Half pound turkey patty with Swiss cheese

FRESH VEGETABLE BURGER 13.95

Homemade patty with carrots, onions, mushrooms, celery, red bell pepper, zucchini, kidney beans, oregano seasoning & topped with cheddar cheese

GRILLED CHICKEN PANINI 14.95

Grilled chicken, grilled zucchini, grilled eggplant, roasted bell peppers, Swiss cheese & sun-dried tomato truffle aioli on focaccia bread

GRILLED VEGETABLE PANINI 13.95

Grilled portobello mushroom, grilled zucchini, grilled eggplant, roasted bell peppers & cheddar cheese on focaccia bread

HOMEMADE MEATLOAF SANDWICH 15.95

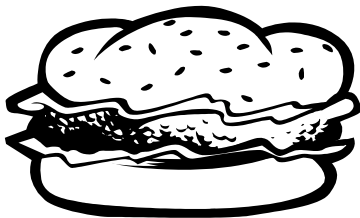
Made with our Kobe Beef blend, bacon flavored, and topped with a roasted tomato-port wine-bbq sauce, served open-faced on a Tuscan Ciabatta roll

HOT REUBEN SANDWICH 15.95

Thinly sliced corned beef with Swiss cheese, sauerkraut & 1000 island dressing on toasted rye bread

SOUTH JERSEY CHEESESTEAK 16.95

Thinly sliced ribeye sautéed with onions and white American cheese, served on a French roll



BEST GOURMET BURGER

- San Diego Magazine -

BISTRO NEWS

EVERY SUNDAY \$3.00 • BRUNCH DRINKS • \$3.00

HALF-PRICE WINE EVERY MONDAY

ALL BOTTLES ON OUR LIST ARE HALF PRICE (AVAILABLE IN THE DINING ROOM ONLY)

HALF PRICE WINE NOT VALID ON HOLIDAYS

BISTRO ONE-PLATE LUNCHEs

YOUR CHOICE • \$8.95

ONE-PLATE LUNCHEs SERVED MONDAY-FRIDAY • DINE-IN ONLY

HOMEMADE LASAGNA PLATE

Baked layered homemade pasta with bolognese and béchamel sauces and parmesan cheese.
Served with a small Caesar salad with parmesan and Asiago shavings

STREET TACO PLATE

One Carnitas Taco (slow-cooked pork in citrus juice, beer, onion & cilantro),
and one Carne Asada Taco (grilled marinated steak) with salsa verde and queso fresco.
Served with cilantro, queso fresco, black beans and rice.

HAWAIIAN PLATE LUNCH

Kalua Pig (slow-cooked pork), Hawaiian Short Ribs, Chicken Katsu (fried chicken)
with rice and macaroni salad.

SOUP AND SALAD

Daily selection of homemade soups (Ham & Bean or Chicken Noodle) and a baby mixed greens salad
with walnuts, roasted tomatoes, blue cheese crumbles and balsamic vinaigrette.

SANDWICH AND SALAD

Today's Special Half Sandwich, and a baby mixed greens salad
with walnuts, roasted tomatoes, blue cheese crumbles and balsamic vinaigrette.

SOUP AND SANDWICH

Today's Special Half Sandwich, and a Cup of Soup (Ham & Bean or Chicken Noodle)

WEST SIGNATURE CLASSICS

GUMBO 18.95

Chicken, shrimp, scallops and andouille sausage with rice, fried okra & green onions

BEEF STROGANOFF 21.95

Filet Mignon sautéed with onions, mushrooms, sour cream, red wine, sherry & veal demiglace on a bed of fresh fettuccine

HOMEMADE MEATLOAF 16.95

Made with our KOBE BEEF blend, bacon flavored and topped with a roasted tomato-port wine-bbq sauce

CHICKEN POT PIE SMALL 12.95 FULL 15.95

Chicken, wild mushrooms & roasted vegetables baked with a puff pastry crust

TODAY'S "FRESH CATCH" MARKET PRICE

Your Server will let you know what the delicious fresh fish offering is today

FRESH FISH & POULTRY

INCLUDES TWO SIDE DISHES

Steamed Jasmine Rice Pilaf Sweet Potato Fries Asian Cole Slaw Sautéed Mixed Vegetables Mac & Cheese
Plain or Garlic Mashed Potatoes Fresh Seasonal Fruit Sautéed Spinach Steak Fries French Fries

SAUTÉED FRESH ATLANTIC SALMON 22.95

Served with bay scallops, asparagus, tomatoes and a fresh dill-lemon sauce

ROTISSERIE CHICKEN 14.95

Half chicken marinated in fresh herbs, olive oil & lemon juice

CHICKEN CORDON BLEU 16.95

Breaded chicken breast stuffed with ham and Swiss cheese, baked crispy & served with a port wine-butter sauce

Side Mixed Green or Caesar Salad available with entrée 3.95

Split Charge 4.00