

STARTERS

*Recommended Pairing: **Chloe Pinot Grigio (Valdadige, Italy)** 11 glass/40 bottle*

- Colossal Shrimp Cocktail GF** 19
Poached White Tiger Shrimp with Fresh Grated Horseradish, Lemon Confit and Chili Sauce.
- Lobster Bisque GF** 16
Tender Chunks of Sweet Cold Water Lobster and Sherry Cream.
- Oysters Rockefeller** 20
Baked Apalachicola Oysters on the Half Shell topped with a Mélange of Spinach, Butter, Lemon Juice, Shallots, Pernod, Panko and Romano Cheese.
- Raviolo** 16
House-Made Raviolo filled with Marinated Goat Cheese and Egg Yolk, finished with Herb Butter, Crisp Pancetta and Parmesan Cheese.
- Fried Green Tomato Stack** 16
Cornmeal Dusted Fried Green Tomatoes layered with Pimento Cheese and topped with Sliced Avocado, Bourbon Bacon Jam, Pickled Red Onions and Aged Balsamic.

SALADS

*Recommended Pairing: **Hecht and Bannier Rosé**
(Bandol; Provence, France) 10 glass/39 bottle*

- Chopped Iceberg GF** 14
Oven-Roasted Roma Tomatoes, Blue Cheese Crumbles, Green Goddess Dressing, Crisp Pancetta Disc and Watermelon Radish.
- Strawberries and Burrata GF** 14
Fresh Sliced Strawberries and Burrata Cheese on a Bed of Arugula with Mint Gastrique and Crushed Candied Pistachios.
- Hearts of Romaine GF** 14
Grilled Romaine Lettuce, Shaved Parmesan, Bacon Lardons, Dried Figs, Balsamic Reduction, Radish Sprouts and Ruby Red Grapefruit Segments.

ENTRÉES

Split plate fee - 10 per split

- Braised Lamb Shank GF** 52
Domestic Lamb Shank with Piquillo Pepper Carnaroli Risotto and a Pickled Red Onion, Arugula, Red Grape and Cashew Salad.
Meiomi Pinot Noir (Central Coast, California) 13 glass/58 bottle
- Crab Pappardelle** 42
Pappardelle Pasta sautéed with Jumbo Lump Crab, Garlic, Shallots, Lemongrass and Sweet Bell Peppers, finished with Fresh Cream and Manchego Cheese
Sonoma-Cutrer Chardonnay (Sonoma County, California) 16 glass/60 bottle
- Red Snapper GF** 40
Pan-Seared Red Snapper Fillet with Mango Pineapple Relish, Sweet Potato Mash and Grilled Asparagus.
Duckhorn Sauvignon Blanc (Napa Valley, California) 16 glass/62 bottle
- Curry Coconut Lentil Stew** 32
Green Lentils cooked in a Creamy Coconut Curry Sauce served over Forbidden Black Rice with Grilled House Naan Bread.
Moscato d'Asti; Castello del Poggio (Piedmont, Italy) 13 glass/50 bottle

CENTER OF THE PLATE

- Filet Mignon GF** 52
8 oz. Certified Angus with Béarnaise. A Sinclair's Classic.
Sequoia Grove Cabernet Sauvignon (Napa Valley, California) 17 glass/65 bottle
- Kansas City Strip Steak GF** 56
14 oz. Bone-In Certified Angus with Green Peppercorn Sauce.
Raymond Reserve Velvet Cabernet Sauvignon (Napa Valley, California) 22 glass/85 bottle
- Cowgirl Ribeye GF** 64
16 oz. Certified Angus Trimmed Bone-In Ribeye with Sweet Pickled Red Onions and Natural Jus.
St. Francis Merlot (Sonoma County, California) 10 glass/39 bottle
- French Cut Chicken GF** 38
Bone-In Free Range Chicken Breast with Cognac Mushroom Cream.
Danzante Pinot Grigio (Delle Venezie, Italy) 12 glass/ 39 bottle
- Blackened Arctic Char GF** 40
Cast Iron Seared Cajun Spiced Fillet with Lemon Butter Sauce.
Snoqualmie Riesling (Columbia Valley, Washington) 11 glass/40 bottle

For parties of 8 or more, a 15% gratuity and applicable taxes will be added to your check.

PERSONAL SELECTIONS

Baked Potato GF	10
Grilled Asparagus GF	10
Mushroom Risotto GF	10
Yukon Gold Garlic Mashed Potatoes GF	10
Herb Butter Steamed Broccolini GF	10

TABLESIDE DESSERTS

Both desserts are servings for two

Strawberry au Poivre GF	32
Fresh Strawberries and Caramelized White Sugar flambéed with Cognac and Cointreau, served over Vanilla Ice Cream. <i>Hecht and Banner Rosé (Bandol; Provence, France) 10 glass/39 bottle</i>	
Bananas Foster GF	29
Bananas flambéed in Brown Sugar, Lemon Zest, Banana Liqueur and Myers's Rum, served over Vanilla Ice Cream. <i>Campobello il Santo Trebianno Malvasia (Tuscany, Italy) 10 glass</i>	

CLASSIC DESSERTS

West Baden Signature Chocolate Dome	13
Rich Chocolate Mousse and Spongy Chocolate Cake cloaked in a Soft Ganache Shell. <i>Warre's Warrior (Villa Nova de Gaia, Portugal) 9 glass</i>	
Spiced Pineapple Cheesecake	13
Rich Vanilla Cheesecake topped with Fresh Whipped Cream, Spiced Pineapple Compote, Chocolate Décor and Rum Caramel Sauce. <i>Late Harvest Riesling; Chateau Thomas Winery (Plainfield, Indiana) 9 glass</i>	
Key Lime Crème Brûlée	13
Sweet and Tangy Custard topped with a Caramelized Raw Sugar Crust and Graham Wafer and Fresh Blackberries. <i>Moscato d'Asti; Castello del Poggio (Piedmont, Italy) 13 glass/50 bottle</i>	

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Nuts, shellfish, gluten products, dairy and eggs are used in this kitchen.

All items marked **GF** use gluten-free ingredients.
Please be aware food may be exposed to gluten during preparation.

Please notify your server of any food allergies.

For parties of 8 or more, a 15% gratuity and applicable taxes will be added to your check.