

## Awesome Apps:

### Crab Cakes

2 Crab cakes sautéed golden brown and served with a Creole remoulade 13.99

### Inside Out Nachos

Fajita beef or chicken, with our famous pork green chili, jalapeños, beans, sour cream, jack and cheddar cheese served in a cast iron skillet with warm tortilla chips 10.99, ½ order 6.99

### Kobe Beef Sliders

Kobe beef sliders topped with gruyere, sautéed mushrooms and arugula 11.99

### Deep Fried Grilled Cheese Sticks

Grilled cheese sandwiches cut into strips dipped in our homemade batter fried to a golden brown and served with tomato soup for dipping. 6.99

### Mediterranean Hummus Plate

Homemade hummus with carrot & celery sticks kalamata olives, peppercornis, roasted red pepper and warm pita bread 8.99

### Crab Artichoke Dip Gratin

Sweet, lump crab meat blended with artichoke hearts, three cheeses, and fresh spinach finished with a baked parmesan and panko gratin 10.99

### Truffle Fries

Served with creamy parmesan dipping sauce 6.99

### Chili Cheese Fries

French Fries smothered in pork green chili and topped with melted cheddar 7.99

### Bacon Wrapped Tots

Tater tots wrapped in bacon with picked jalapeño & melted cheddar cheese. 6.99

### Sweet Potato Tots

Crispy sweet potato tots with sage brown butter for dipping 7.99

### Seared Asian Ahi

Ahi tuna seasoned with our house blend of Cajun spice, seared rare, sliced thin and served on a bed of Asian slaw with a sweet citrus soy glaze, wasabi, pickled ginger, and pickled okra. 13.99

### Chicken Wings

A dozen wings served with carrot & celery sticks, with ranch or bleu cheese 9.99  
BBQ, Buffalo, or XXX Hot

### Clam strips

Crispy clam strips dredged in our herbed panko breading and served with sweet chili aioli 7.99

### Beef Carpaccio

Seared N.Y. Strip thinly sliced with fried capers, horseradish aioli, shaved parmesan and an arugula salad 9.99

## Greens, Soups and Chili: Cup 4.99 Bowl 6.99

### Chef's Selection Soup

Chef's seasonal selection as described by your server

### Pork Green Chili:

Our award winning chili served with melted cheese and a flour tortilla

### French Onion

Traditional French onion topped with a melted cheese crouton

### Cobb Salad

Romaine lettuce, grilled chicken, bacon, hard-boiled egg, avocado, cheddar, blue cheese, tomato and scallions served with ranch 12.99

### Salmon Salad

Fresh Atlantic Salmon blackened over mixed greens with a balsamic vinaigrette, red onion, cherry tomatoes and black olives 13.99

### Westside Chopped

Crisp romaine lettuce, with red onion, kalamata olives, cucumber, feta cheese, parmesan cheese, peppercornis, tomatoes and our house made red wine vinaigrette 8.99

### Wedge Salad

With thick cut bacon chunks, bleu cheese, fresh tomato, and red onion 8.99

### Classic Caesar Salad

With Parmesan & garlic butter croutons 8.99 + SALMON FILET 3.99, +CHICKEN BREAST 2.99

### Taco Salad

A crispy tortilla shell with spicy chicken or beef, crisp lettuce, sweet corn, black beans, cheddar, Tomatoes, and scallions with salsa, guacamole & crema 12.99



## Entrees:

Add a homemade cup of soup, a crisp wedge salad or a Caesar to any entree 3.00

### Lobster Mac-n-Cheese

Penne pasta in creamy fontina cheese sauce with lobster and parmesan bread crumbs. 20.99

### Grilled Sweet glazed pork chop

Grilled Bone in pork chop with maple bacon sweet potato mashie and grilled broccolini 19.99

### Short Rib

Braised short ribs with whipped Yukon Gold Potatoes and a wild mushroom sauce served with glazed baby carrots 20.99

### Blackened Ahi

Ahi tuna seared rare with a sweet citrus soy glaze, Asian slaw, wasabi mashed potatoes 20.99

### Grilled Mahi Mahi

Grilled Mahi Mahi with jalapeno cilantro butter served with mango salsa and island rice 17.99

### Grilled Salmon

Fresh Atlantic salmon with a lemon caper butter served over a rice medley with veggies 18.99

### Baby Back Ribs

½ rack of baby back ribs in our chipotle raspberry BBQ sauce with corn fritters, and cole slaw 16.99

Add a homemade cup of soup, a crisp wedge salad or a Caesar \$3.00 Build your own Burger (B.Y.O.B)

**Toppings:** American, swiss, jack, provolone, cheddar, bleu, bacon, mushroom, onion rings, sautéed onions, jalapeños, avocado, bbq sauce, pork green chili

**Each item .75, Burger 9.99, Dbl Burger 11.99**

**Fettuccini Alfredo** Classic Alfredo made with cream, butter and asiago cheese. 14.99 add chicken 17.99

### Grilled Shrimp Scampi

Marinated Grilled shrimp over linguini in a garlic, white wine, butter sauce with garlic bread 18.99

**Lasagna** Homemade lasagna with garlic bread 16.99

### Fish & Chips

Beer Battered Atlantic Cod with fries, coleslaw, tartar sauce and malt vinegar 14.99

### Chicken Parmesan

Homemade chicken parmesan over linguini with red sauce and melted provolone 17.99

### Fish Tacos

Grilled Mahi Mahi with flour tortillas, pico-de-gallo, black beans, rice and spicy Baja 13.99

### Fajitas

Marinated steak or chicken with peppers, onions, pico-de-gallo, lettuce, tomato, sour cream, guacamole and grated cheese, served with warm flour tortillas 14.99

## Global Comfort Food:

### The Perfect N.Y.

Hand carved, 28 day dry aged N.Y. Strip with scalloped potatoes and creamed spinach 24.99, Side of béarnaise or mushroom demi glace 2.25

### Westside's Signature Dish Veal Scaloppini

Thick cut Veal tenderloin lightly pounded sautéed to order served with Westside scalloped potatoes and grilled broccolini finished with a lemon caper butter sauce 23.99

### Steak & Frites

Tender Culotte steak grilled to order served with shoe string fries topped with bleu cheese crumbles and a veal demi 19.99

### Duck Confit Pot Pie

Tender braised Duck in a creamy sauce with traditional veggies and our flaky, golden brown puff pastry 16.99

### Homemade Meatloaf

Homemade meatloaf with whipped Yukon Gold Potatoes, gravy, and the veggie of the day 16.99

**FINE PRINT & HOUSE RULES:** No naked dining...some limited exceptions will be made! **Warning**, the coffee is hot and will burn your crotch if you spill it there. We are open for breakfast, lunch, and dinner 7 days a week!!! An 18% gratuity will be added to parties of 5 or more. An 18% gratuity will be added to all split checks. 25% Gratuity will be added to your check if you're a giant pain in the ass. Grumpy, impatient people will be seated in another restaurant!! Cash is always preferred. Thanks Ryan, Steve, & Mike

# Wines:

## White

2010 <b>Hess Select</b> Sauvignon Blanc	6	23
2010 <b>Duckhorn</b> Sauvignon Blanc		42
2009 <b>Bohemian Highway</b> Pinot Grigio	6	23
2009 <b>Trimbach</b> Riesling		37
2010 <b>Willakenzie Estate</b> Pinot Gris		37
2010 <b>Tabali</b> Viognier	7	27
2010 <b>B.V.</b> Chardonnay	5	19
2010 <b>Pavilion</b> Chardonnay		31
2009 <b>Merryvale Signature</b> Chardonnay		55

## Red

2009 <b>A Acacia</b> Pinot blend, California		40
2010 <b>Con Sur</b> Pinot Noir, Chile	7	27
2010 <b>Snap Dragon</b> Pinot Noir, California		36
2008 <b>Etude</b> Pinot Noir, Carneros		52
2009 <b>Decoy</b> Merlot, Napa		46
2009 <b>Barone Ricasoli</b> Chianti	5.50	21
2010 <b>Santa Julia</b> Malbec, Mendoza Argentina	7	27
2010 <b>Acahval Ferrer</b> Malbec, Mendoza Argentina		49
2008 <b>Sterling</b> Syrah, Central Coast	5	19
2009 <b>Thomas Henry</b> Zinfandel, Sonoma		28
2007 <b>Wily Jack</b> Cabernet, California	6	23
2009 <b>Humanitas</b> Cabernet, Sonoma	8.50	33
2008 <b>Clos Du Val</b> Cabernet, Napa		57
2008 <b>Chateau Montelena</b> Cabernet, Napa		67

## Draft

<b>Deshutttes Brewery</b> , Bend Oregon	<i>Black Butte Porter 4.95</i>
<b>Breckinridge Brewery</b> , Breckinridge Colorado	<i>Agave Wheat 4.95</i>
<b>George Killians</b> , Golden Colorado	<i>Irish Red Lager 3.95</i>
<b>Crazy Mountain Brewery</b> , Edwards Colorado	<i>Amber Ale 4.95</i>
<b>Crazy Mountain Brewery</b> , Edwards Colorado	<i>Winter Ale 4.95</i>
<b>Oscar Blues</b> , Lyons Colorado	<i>Momma's Little Yellow Pilsner 4.95</i>

## Bottled

<b>Bud</b> 3.50	<b>90 Shilling</b> 4.50
<b>Bud light</b> 3.50	<b>Fat Tire</b> 4.50
<b>Coors</b> 3.50	<b>Stella Artois</b> 4.50
<b>Coors light</b> 3.50	<b>Sierra Nevada</b> 4.50
<b>Colorado Native</b> 4.50	
<b>Corona</b> 4.50	