

West End Café

Fall 2025
Long Island Restaurant Week
Sunday Nov 2nd - Sunday Nov 9th
\$46 per person plus tax/gratuity
(Available until 7pm only on Saturday Nov 8th)

Choice of Appetizer

WEST END'S SOUP OF THE DAY

Please ask your server for today's selection

BAKED HOUSE BLEND MEATBALLS

Herb whipped ricotta cheese/tomato sauce/herbs

BURRATA (FRESH STUFFED MOZZARELLA)

Baby arugula/eggplant cavaler/cherry tomatoes/sweet peppers
basil/balsamic vinaigrette

TRADITIONAL CAESAR SALAD

Romaine lettuce/ciabatta croutons/ creamy caesar dressing

BABY ICEBERG WEDGE SALAD

Double smoked bacon/grape tomatoes/creamy blue cheese dressing
blue cheese crumbles

ROASTED BEET & GOAT CHEESE SALAD

Crumbled goat cheese/walnuts/red leaf lettuce/tomatoes port wine vinaigrette

Choice of Entrée

JUMBO SHRIMP RISOTTO

Wild mushrooms/butternut squash/tomatoes/lemon zest

PAN ROASTED ATLANTIC SALMON

Pumpkin puree/roasted cauliflower/baby carrots/toasted almond

GRILLED PORK CHOP

Whipped Yukon potatoes/garlic wilted spinach/bourbon glazed apples/pork jus

ROMANO CRUSTED CHICKEN

Hand cut pappardelle/baby spinach/tomatoes
wild mushroom medley/capers/lemon butter/fresh herbs

RED WINE BRAISED SHORT RIBS (\$10 surcharge)

Glazed root vegetables/roasted garlic mashed potatoes/double smoked bacon

GRILLED FLAT IRON STEAK (\$10 Surcharge)

Served sliced/garlic mashed potatoes/haricot vert/bourbon demi

CAST IRON SKILLET ORGANIC CHICKEN

Roasted fingerling potatoes/vegetable jardinière/tarragon jus

Choice of Dessert

WARM APPLE CRISP

Walnut streusel/vanilla bean ice cream

WHITE CHOCOLATE CARAMEL CAKE

Salted caramel ice cream

VANILLA OR PISTACHIO ICE CREAM PARFAIT

Chocolate sauce/caramel/homemade whipped cream

BROWNIE SUNDAE

Vanilla bean ice cream/crème chantilly/chocolate sauce

** Menu subject to change - No substitutions - No Sharing - In house promotion only*