West End Café
Fall Restaurant Week 2026

Sunday Nov 1st - Sunday Nov 8th
(Available on Saturday Nov 7th until 7pm only)
$48 pp plus tax/gratuity

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

ROASTED BEET & GOAT CHEESE SALAD
Crumbled goat cheese/walnuts/red leaf lettuce/tomatoes/ port wine vinaigrette

BABY ICEBERG WEDGE SALAD
Double smoked bacon/grape tomatoes/creamy blue cheese dressing
blue cheese crumbles

BURRATA (FRESH STUFFED MOZZARELLA)
Baby arugula/crispy pancetta/cherry tomato/EVOO/ balsamic glaze

TRADITIONAL CAESAR SALAD
Romaine lettuce/ciabatta croutons/ creamy caesar dressing

Choice of Entrée

PAN ROASTED ATLANTIC SALMON
Creamy orzo/pancetta/sun-dried tomatoes/cherry tomatoes/spinach

GRILLED PORK CHOP
Whipped Yukon potatoes/garlic wilted spinach/seasonal fruit chutney/pork jus

PAN SEARED SHRIMP RISOTTO
Lemon risotto/butternut squash/wild mushrooms/tomatoes/fines herbs

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

CAST IRON SKILLET ORGANIC CHICKEN
Roasted fingerling potatoes/vegeble jardiniere/tarragon jus

GRILLED FLAT IRON STEAK ($12 surcharge)
Served sliced/garlic mashed potatoes/haricot vert/bourbon demi

RED WINE BRAISED SHORT RIBS ($12 surcharge)
Glazed root vegetables/roasted garlic mashed potatoes/ double smoked bacon

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*