



Executive Chef, Reed Osterholt

to start

CLASSIC SHRIMP COCKTAIL GF	18
<i>cocktail sauce - lemon wedge</i>	
KUNG PAO CHICKEN POTSTICKERS	16
<i>water chestnut - cabbage kung pao sauce</i>	
RHODE ISLAND STYLE CALAMARI	16
<i>onion - banana peppers - hot cherry peppers - parsley - lemon</i>	
CRISPY BROCCOLI GM	12
<i>basil-parmesan - red pepper dip</i>	
WAGYU MEATBALLS	17
<i>tomato fondue - shaved manchego fresno chili - micro greens</i>	
LAKE ERIE PERCH NUGGETS	15
<i>seasoned flour - caper tartar sauce</i>	
SPRING BURRATA CAPRESE GF	16
<i>creamy burrata - sliced heirloom tomatoes fresh basil leaves - balsamic glaze</i>	

soups

FRENCH ONION	8
<i>au jus - holland biscuit - provolone</i>	
ITALIAN WEDDING	8
<i>chicken thigh - beef meatball kale - ditalini pasta</i>	
CHEF'S SEASONAL	8

salads

add chicken 4 | salmon 6 | shrimp 8 | steak 9

WESTBROOK HOUSE SALAD GF	12
<i>mixed greens - radish - cucumber - carrots cherry tomatoes - honey-cider vinaigrette</i>	
CLASSIC CAESAR GM	12
<i>romaine - parmesan - garlic croutons anchovies</i>	
MODERN WEDGE GF	15
<i>iceberg - avocados - bacon - semi-dried cherry tomatoes - Point Reyes bleu cheese crumbles - blue cheese dressing</i>	
SHRIMP & CRAB LOUIE GF	22
<i>romaine - hardboiled eggs - watermelon radish - avocado - cherry tomatoes capers - russian dressing</i>	
GRANNY SMITH & GOAT CHEESE GF	15
<i>spinach - avocado - candied pecans - dried cranberries - shallots - cracked pepper vinaigrette</i>	

sides to share

CHIVE WHIPPED POTATOES GF	6
SEARED ASPARAGUS GF	8
SPICED SWEET POTATO WAFFLE FRIES	6
BRUSSELS SPROUTS GF	9
<i>bacon - balsamic glaze</i>	

classics

BOURBON GLAZED VERLASSO SALMON	32
<i>crisp brussels sprouts - roasted fingerling potatoes</i>	
SEARED JUMBO SCALLOPS GF	44
<i>street corn esquites - chipotle aioli - cotija cheese chili dust</i>	
MISO SEA BASS GF	46
<i>steamed rice - baby bok choy - edible orchid</i>	
FILET MIGNON GF	48
<i>french beans - chive whipped potatoes - veal demi-glace maitre d'butter</i>	
JIDORI CHICKEN SUPREMO GF	28
<i>carrot toffee purée - fried plantains - peanut chili sauce</i>	
DUCK TRIO	38
<i>seared duck breast - confit duck leg - foie gras sous vide beet purée - asparagus - veal demi-glace</i>	

comforts

LOBSTER RISOTTO GF	32
<i>onions - saffron - parmesan - chives</i>	
CHICKEN PARMESAN	28
<i>tuscan marinara - capellini pasta - fresh mozzarella</i>	
STEAK FRITES	46
<i>hangar steak - club-made steak sauce - truffle fries</i>	
SPINACH ARTICHOKE LASAGNA	24
<i>ricotta - spinach - artichoke - mushroom - semi-dried tomatoes - mozzarella - tuscan marinara</i>	
TOMAHAWK PORK CHOP	34
<i>au gratin potatoes - braised red cabbage port wine cherry sauce</i>	

sandwiches

WESTBROOK CLASSIC BURGER	18
<i>Pat Lafrieda beef - cheddar - lettuce - tomato red onion - brioche bun</i>	
NASHVILLE HOT CHICKEN	16
<i>cajun remoulade - pickles - brioche bun</i>	
CRISPY WALLEYE	15
<i>panko crust - lettuce - tomato - onions - pickles caper tartar sauce - brioche bun</i>	
RUEBEN	15
<i>corned beef - swiss - sauerkraut thousand island dressing - rye bread</i>	