

## Starters

### **14 West's Award-winning** **Lobster Mac-n-Cheese**

*Maine lobster claws with brie, parmesan and cheddar cheese... 15*

### **Viking Farms Lamb Sliders**

*Braised lamb with mustard BBQ sauce, served on our homemade pretzel rolls accompanied with homemade pickles... 12*

### **Portobello Mushroom**

*Stuffed with roasted red pepper, artichoke & three cheeses ... 10*

### **Tempura Battered Calamari**

*Apricot chipotle sauce... 9*

### **Veggie Spring Rolls**

*Cabbage, Jicama, carrots, shitake, cabbage, bean threads, and an Asian dipping sauce... 9*

### **Sesame Tuna**

*Thinly sliced yellowfin tuna, served with a soba noodle salad, wasabi aioli, and a sweet soy reduction... 12*

### **Jumbo Shrimp Cocktail**

*Fresh horseradish cocktail sauce... 14*

### **Seared Scallops**

*Seared scallops, avocado, and pink grapefruit with caramelized onion vinaigrette... 14*

### **Vietnamese Beef Rolls**

*Skirt Steak, Belgium endive, carrots, peanuts and green onions with a traditional Vietnamese sauce... 12*

### **Prime Bistro Steak & Frites**

*Pepper-seared prime steak, truffle aioli & hand cut frites... 18*

### **Maryland Crab Cake**

*House smoked bacon, sunny side egg, local mushrooms, and hollandaise... 14*

### **Charcuterie Plate**

*Chefs selection of Nueske cured meats & artisanal cheeses... 16*

## Second Offerings

### **Iceberg Wedge**

*Danish bleu cheese, bacon, grape tomatoes, roasted corn & red onion... 9*

### **Classic Caesar**

*Romaine lettuce, garlic croutons & shaved parmesan cheese ... 7*

### **Mixed Green Salad**

*Baby lettuce, goat cheese, & pine nuts served with raspberry vinaigrette... 10*

### **Tomato & Mozzarella Salad**

*Vine ripe Roma tomatoes, fresh mozzarella, baby lettuce, and basil vinaigrette... 10*

**Chicken Orzo Soup... 7**

**Soup du Jour... 7**

## Sides for Two

*Asparagus with Hollandaise*

*Whipped Potatoes*

*Seasonal Vegetables*

*Wild Mushrooms*

*Sautéed Baby Brussels Sprouts*

*Wild Rice Pilaf*

*Sautéed Spinach*

*Roasted Vanilla Pecan Buttered Sweet Potatoes*

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.  
Please advise your server of any food allergies.*

# 14 West Seafood

## *Mediterranean Shrimp Pasta*

*Jumbo shrimp lightly sautéed with Roma tomato sauce, artichokes and capers...26*

## *Stuffed Trout*

*Idaho trout, wild mushrooms and roasted shallot stuffing, topped with a Champagne cream sauce...30*

## *BBQ Salmon*

*Grilled Salmon over organic white corn grits and asparagus, topped with a Thai BBQ sauce and a pear and apricot chutney...30*

## *Seared Sea Scallops*

*Jumbo scallops, Peruvian potatoes, sautéed spinach and yellow tomato jus...32*

## *Herb Crusted Halibut*

*Served with tomato confit, English pea risotto, and a lemon burre blanc sauce...38*

## *From the Farm*

### *Gunthorp Farms Half Chicken*

*Marinated and grilled, accompanied with wild rice pilaf, green bean casserole and a spicy peach BBQ Sauce...26*

### *Gunthorp Farms Roasted Duck*

*Slow roasted and served with a Cherry demi, whipped potatoes and sautéed spinach...28*

### *Viking Farms 12oz Lamb Steak*

*Marinated and grilled served with a red lentil and arugula salad and finished with a mint demi...34*

## *Steaks*

### *16 oz Ribeye*

*Char crusted and topped with fried onions, served with wild rice and asparagus...34*

### *14oz Niman Ranch New York Strip*

*Seared and served with honey roasted corn, sautéed spinach and demi glace...36*

### *8oz Center Cut Filet of Beef*

*Demi glace, whipped potatoes & haricot verts ...38*

## *Steak Additions*

*Wild Mushrooms...3*

*Caramelized Onions...3*

*Maytag Blue Crust...3*

*Oscar Style...12*

*Grilled Shrimp...10*

*Lobster Tail...market price*



*14 West Signature items*

## *Vegetarian Choices*

## *Cheese Tortellini*

*Three Cheese tortellini tossed with mushrooms, onions, spinach, in a roasted red pepper cream sauce... 20*

## *Chef's Vegetarian Special*

*Chef will create a special item just for you... 20*

## *Why We Are Special*

*14 West Restaurant is the only privately owned restaurant in the heart of downtown Indianapolis that uses local produce, game, poultry and fowl, which allows us to give back to the very community that frequents our establishment. Our Executive Chef, Tracy Lemmonds, has embraced the opportunity to captivate you with his impressive background in the culinary arts. He has seamlessly infused the flavors and techniques of his southern background in South Carolina with an inspired focus on contemporary regional cuisine.*

*Our friends at Viking Farms (Morristown, Indiana) provide us with the most succulent lamb available, and Gunthorp Farms (LeGrange, Indiana) is our sole provider of the highest quality of chicken and pork. In addition to these, Chef Tracy works very closely with numerous markets and farms to source the freshest seasonal produce imaginable.*

*While the main dining room occupies the first floor, this four story building has much more to offer. 14 West offers premium private dining space ideal for business dinners, rehearsal dinners, wedding receptions, birthday parties, and holiday gatherings. 14 West also boasts lavish suites. Our boutique hotel encompasses 2 queen suites, 2 king suites, and an extravagant penthouse. Our friendly staff is always ready to take you on a tour of this downtown hidden treasure.*