

MENU

37 WEST

Week of July 21st

DAILY FEATURES

MONDAY:

early bird: breakfast sandwiches/breakfast burritos	4.85
greens: grilled achiote chicken	8.49
entree: herb roasted beef, truffle parmesan roasted potatoes, sauteed asparagus, red wine demi	9.69
soup: sweet potato maple bacon	2.95

TUESDAY:

early bird: breakfast tacos & sandwiches	4.85
greens: smoky paprika chicken	8.49
entree: smoky tomato confit, italian sausage, penne, garlic bread	8.49
soup: chicken mushroom & wild rice	2.95

WEDNESDAY:

early bird: farmhouse breakfast hash bowls	4.85
greens: roasted peanut butter chicken	8.49
entree: jerk roasted turkey breast, jamaican rice and peas, stewed greens	8.49
soup: broccoli cheddar	2.95

THURSDAY:

early bird: diy buttermilk pancakes	4.79
greens: honey lime chicken	8.49
entree: pork belly bulgogi, coconut jasmine rice, cucumber kimchi	8.49
soup: roasted cauliflower & leek	2.95

FRIDAY:

early bird: eggs benedict	4.29
scratch made biscuits	4.19
entrée/grill: 37 west street tacos	8.59

WEEKLY SPECIALS

37 WEST DELI: (monday-thursday)

roast beef, horse radish cream, cheddar, truffle mayo, on tuscan bread	5.09
ham, gruyere, jalapeno peach jam, on croissant	5.09
turkey, shallot confit, provolone, basil pesto, on telera	5.09
heirloom tomato, mozzarella, basil, balsamic reduction, on flat bread	5.09

GRILL: (monday-thursday)

grilled salmon	9.69
smash burger w/ smashed avocado, pepperjack, bacon, jalapeno, on brioche	9.69
carolina pulled pork bao buns	8.49
loaded bacon cheese tots	8.49

HOUSE MADE DRESSINGS:

orange cilantro vinaigrette
roasted red pepper garlic vinaigrette
sweet chili ginger vinaigrette
avocado jalapeno ranch

erik ortega / executive chef

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