

MENU

37 WEST

Week of August 18th

DAILY FEATURES

MONDAY:

early bird: breakfast sandwiches/breakfast burritos	4.85
greens: caribbean bbq grilled chicken	8.49
entree: citrus rosemary chicken, caramelized onion farro, artichoke, pickled red onion	8.49
soup: beef & barley	2.95

TUESDAY:

early bird: breakfast tacos & sandwiches	4.85
greens: thai basil grilled chicken	8.49
entree: fried shrimp, white cheddar grits, coffee bacon jam, scallions	9.69
soup: vegetable chicken noodle	2.95

WEDNESDAY:

early bird: farmhouse breakfast hash bowls	4.85
greens: ginger masala chicken	8.49
entree: chinese beef & mushrooms, steamed jasmine rice, stir fried shishito peppers	9.69
soup: creamy potato parmesan	2.95

THURSDAY:

early bird: diy buttermilk pancakes	4.79
greens: grilled mishkaki beef	8.49
entree: smoked pork loin, ginger sweet potato mash, sauteed green beans, bourbon peach glaze	8.49
soup: bacon corn cheddar chowder	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)

blackened buffalo chicken wrap	5.09
tex-mex tuna salad melt on telera	5.09
ham w/ cheddar, honey mustard on croissant	5.09
sun dried tomato, basil, mozzarella, and arugula flat bread	5.09

GRILL: (monday-thursday)

grilled salmon	9.69
smash burger w/roasted poblano, pepperjack cheese, and chipotle mayo on brioche	9.69
cuban w/ham, roasted pork, swiss, dill pickles and dijon mustard	8.49
bang bang shrimp wonton nachos	9.69

HOUSE MADE DRESSINGS:

orange basil vinaigrette
sweet chili vinaigrette
mint riata dressing
mustard seed vinaigrette

erik ortega /executive chef

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