MENU

37 WEST

Week of November 16th

DAILY FEATURES

MONDAY:

early bird: breakfast sandwiches | burritos 5.00
greens: dark soy chicken 8.75
entree: miso ginger salmon | sesame scallion rice | edamame | orange glazed carrot | yuzu sesame sauce 10.00
soup: potato roasted corn chowder 3.05

TUESDAY

early bird: breakfast tacos | sandwiches 5.00
greens: chipotle lime chicken 8.75
entrée: chicken fried chicken | hot honey gastrique | brown butter corn bread pudding | green beans & bacon 8.75
soup: chicken tortilla soup 3.05

WEDNESDAY:

early bird: farmhouse breakfast hash bowls 5.00
greens: herb marinated beef strip loin 10.00
entrée: chicken marsala | roasted mushroom polenta | balsamic brussels sprouts 8.75
soup: butternut squash 3.05

THURSDAY:

early bird: homemade pancakes 4.95
greens: blackened chicken 8.75
entree: korean braised beef | miso butter mashed potatoes | charred baby bok choy 10.00
soup: ham & lentil 3.05
chef table: blackened shrimp | smoked gouda grits | blistered cherry tomato | andouille sauce blanc 11.00

FRIDAY:

early bird: eggs benedict | scratch made biscuits 4.40
entrée/grill: 37 west street tacos: chicken | beef 4.30
greens: memphis rub chicken 8.85
soup: broccoli cheddar 8.75
3.05

WEEKLY SPECIALS

37 WEST DELI: (monday-thursday)

smoked turkey | bacon | swiss | jalapeno cranberry jam | focaccia 5.25
black forest ham | smoked gouda | honey mustard | telera 5.25
roast beef | provolone | pickled peppers | tuscan roll 5.25
radish | cucumber | boursin cheese | croissant 5.25

GRILL: (monday-thursday)

grilled salmon 10.00
smashburger | bacon jam | pickled red onion | brioche 10.00
pastrami | bacon | swiss | marbled rye 10.00
chicken shawarma | pita nachos 8.75

HOUSE MADE DRESSINGS:

turmeric lime vinaigrette
strawberry balsamic vinaigrette
avocado ranch
orange honey vinaigrette

erik ortega /executive chef
john.ortega@compass-usa.com
leah tinkham /general manager
leah.tinkham@compass-usa.com

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