

SANDWICHES

GLUTEN FREE BURGER BUNS AVAILABLE

WEST WIND GRILLED REUBEN \$15

HOUSE MADE THOUSAND ISLAND, SHAVED CORNED BEEF, SAUERKRAUT, SWISS, MARBLE RYE. IN THE MOOD FOR TURKEY? MAKE IT A RACHEL... \$15

CHICKEN PHILLY \$14

TOASTED HOAGIE, CHAR GRILLED CHICKEN BREAST, SAUTÉED MUSHROOMS, ONIONS & PEPPERS, SHARP CHEDDAR CHEESE, AU JUS

PORTABELLA SWISS BURGER \$15

HALF POUND FRESH GROUND CHUCK BURGER, JUMBO PORTABELLA MUSHROOM, SLICED SWISS, LETTUCE, TOMATO, ONION, TOASTED BRIOCHE

SMOKY CHEDDAR BBQ BACON BURGER \$15

HALF POUND FRESH GROUND CHUCK BURGER, DOUBLE SMOKED THICK CUT BACON, SMOKED CHEDDAR CHEESE, BBQ, FRIED ONION RING, TOASTED BRIOCHE

BBQ PULLED PORK \$14

TOASTED CIABATTA, CITRUS BBQ, FRESH PINEAPPLE SALSA

FRENCH DIP \$16

THIN SLICED SLOW COOKED PRIME RIB AU JUS, TOASTED HOAGIE
ADD CHEESE, MUSHROOMS, ONIONS OR PEPPERS \$1 EACH

BRUSCHETTA PORTABELLA V \$12

GRILLED PORTABELLA CAP, ROASTED TOMATOES, FRESH MOZZARELLA, BASIL, SPRING GREENS, BALSAMIC REDUCTION, TOASTED BRIOCHE

BACON BACON BLTC \$15

DOUBLE STACKED THICK CUT SMOKED BACON, LETTUCE, TOMATO, HERB AIOLI, SMOKED CHEDDAR, GUACAMOLE, TOASTED CIABATTA

SANDWICHES SERVED WITH KETTLE CHIPS AND A PICKLE.
SUBSTITUTE HOUSE CUT FRIES \$2 OR HOUSE SALAD \$3

DINNER ENTREES

INCLUDES SOUP OR SALAD AND CHOICE OF ONE DINNER SIDE
ALL STEAKS HAND-CUT FRESH IN-HOUSE DAILY
USDA CHOICE OR BETTER

BACON WRAPPED FILET MIGNON GF \$38 8OZ.

CHAR GRILLED NEW YORK STRIP GF \$32 12OZ.

BLACKENED RIBEYE GF \$35 16OZ.

SLOW COOKED PRIME RIB AU JUS GF

AVAILABLE AFTER 4PM
12OZ. QUEEN CUT \$28 | 16OZ. KING CUT \$33

STEAK FINISHES

HOUSE BÉARNAISE \$3 SAUTÉED MUSHROOMS \$2
SAUTÉED ONIONS \$2

PORTABELLA CHICKEN BRUSCHETTA GF \$22

6OZ. BREAST, ROASTED TOMATOES, FRESH MOZZARELLA CHEESE, BASIL, BALSAMIC REDUCTION

GRILLED SALMON ALA OSCAR GF \$31

6OZ. FILLET, BLUE CRAB, HOUSE BÉARNAISE, ASPARAGUS GARNISH

BROILED PRAWNS GF \$30

6 BUTTERFLIED JUMBO SHRIMP, DRAWN BUTTER, FRESH LEMON

COLD WATER LOBSTER GF \$38

6OZ. TAIL, DRAWN BUTTER, FRESH LEMON

CANADIAN WALLEYE GF \$30

10OZ. BLACKENED OR BROILED, FRESH PINEAPPLE SALSA

DINNER SIDES

TWICE BAKED POTATOES V GF \$7
SEASONAL RISOTTO V GF \$6
ROASTED CAULIFLOWER V GF \$6
BALSAMIC PORTABELLAS V GF \$7
GRILLED ASPARAGUS V GF \$7
HOUSE-CUT FRENCH FRIES. V GF \$5



West Wind
Supper Club

TO GO MENU

OPEN FOR TO-GO ORDERS:
MONDAY THROUGH SATURDAY, 11AM-9PM

CALL US TO PLACE YOUR ORDER
715-425-8100

709 N. MAIN ST., RIVER FALLS, WI
WWW.THEWESTWIND.COM

APPETIZERS

CREAM CHEESE WONTON STICKS **V** \$12
JALAPEÑO MARMALADE

MARGARITA SHRIMP COCKTAIL. **GF** \$15
JAMAICAN JERK SHRIMP SCAMPI, FRESH PICO DE GALLO, GUACAMOLE, SOUR CREAM, FRIED TORTILLA CHIPS

WEST WIND GRILLED QUESADILLA **V** \$12
4YR. AGED CHEDDAR, SMOKED GOUDA, PEPPERS, ONIONS, CHIPOTLE HONEY GLAZE, FRESH PICO DE GALLO, SOUR CREAM
ADD CHICKEN OR PULLED PORK \$4

PORTABELLA PIE **GF** \$17
GRILLED PORTABELLA, CAJUN BEEF TIPS, SAUTÉED SPINACH, ROASTED TOMATOES, BALSAMIC REDUCTION

DEEP FRIED PICKLE FRIES **V** \$12
BUTTERMILK RANCH DIPPING SAUCE

PINEAPPLE PORK NACHOS **GF** \$16
HOUSE SMOKED PULLED PORK, FRESH PINEAPPLE SALSA, MOZZARELLA CHEESE, CITRUS BBQ, GUACAMOLE, SOUR CREAM

GRILLED CHICKEN NACHOS **GF** \$16
HOUSE PICO DE GALLO, MOZZARELLA, CHEDDAR JACK CHEESE, CHIPOTLE HONEY GLAZE, GUACAMOLE, SOUR CREAM

TERIYAKI BEEF ASPARAGUS WRAPS \$15
GREEN ONION, TOASTED SESAME SEEDS

ELLSWORTH CHEESE CURDS **V** \$12
CAJUN RANCH DIPPING SAUCE

WALLEYE FINGERS \$16
RUSH RIVER BEER BATTER, HOUSE TARTAR, FRESH LEMON

SOUP, SALADS & PASTAS

SALADS AND PASTAS SERVED WITH WARM CIABATTA BREAD AND BUTTER. GLUTEN-FREE PASTA AVAILABLE.

ADD A HOUSE SALAD \$5

BLACKENED AHI TUNA SALAD \$18
SEARED RARE, GREEK VINAIGRETTE, SPRING GREENS, ROASTED TOMATOES, KALAMATA OLIVES, ARTICHOKE HEARTS, FRIED GOAT CHEESE CAKE

WEST WIND GRILLED CAESAR SALAD **V** \$12
MARINATED FLAME GRILLED ROMAINE CROWN, GARLIC CROUTONS, FRESH TOMATO, SHAVED PARMESAN CHEESE
ADD WHOLE ANCHOVIES \$3

GARDEN BERRY SALAD **GF V** \$12
FRESH SPINACH, RASPBERRIES, BLUEBERRIES, RED ONION, CANDIED WALNUTS, BUTTERMILK BLEU CHEESE WEDGE, WILD-BERRY BALSAMIC VODKA-VINAIGRETTE

LEMON PICCATA PASTA **V** \$13
CAPERS, GRAPE TOMATOES, LINGUINE PASTA, WHITE WINE-BUTTER SAUCE, SHAVED PARMESAN

SMOKED GOUDA BACON MAC N' CHEESE **V** \$16
4YR. AGED CHEDDAR, PENNE PASTA, TOASTED BREAD CRUMBS

MUSHROOM MARSALA PASTA **V** \$15
FRESH GARLIC, FETTUCCINE, SWEET MARSALA WINE-CREAM SAUCE, BALSAMIC REDUCTION, SHAVED PARMESAN

ADD TO ANY PASTA OR SALAD

6OZ. GRILLED CHICKEN BREAST **GF** \$6
4 JUMBO TIGER SHRIMP **GF** \$9
6OZ. GRILLED SALMON FILLET **GF** \$9
6 OZ. BLACKENED AHI TUNA **GF** \$11
7OZ. GRILLED SIRLOIN STEAK **GF** \$12
6OZ. BROILED LOBSTER TAIL **GF** \$22

SOUP

CHEF'S SOUP OF THE DAY

ASK ABOUT TODAY'S CHOICES
CUP \$5 | BOWL \$8

ADD HOUSE SALAD \$5

CHEF'S FAVORITES

GLUTEN FREE CORN TORTILLAS AND BURGER BUNS AVAILABLE

GRILLED MEATLOAF \$18
SWEET CHILI KETCHUP, CRISPY FRIED ONIONS, TOASTED SOURDOUGH, HOMEMADE COLESLAW, HOUSE CUT FRIES

STREET TACOS \$14-16
SOFT FLOUR TORTILLAS, HOUSE SMOKED PULLED PORK, PINEAPPLE SALSA, FRESH LIME, COTIJA CHEESE, FRIED TORTILLA CHIPS, GUACAMOLE, CHIMICHURRI
2 TACOS \$14 | 3 TACOS \$16

FISH N' CHIPS \$17
TWO 5OZ. BEER BATTERED COD LOINS, WITH HOUSE CUT FRIES, COLESLAW, TARTAR AND FRESH LEMON

STEAK PLATTER \$23
7OZ. CHAR GRILLED SIRLOIN WITH TOASTED SOUR DOUGH AND HOUSE CUT FRIES

FISH SANDWICH \$17
BEER BATTERED COD, LETTUCE, TOMATO, AND ONION WITH COLESLAW, HOUSE CUT FRIES, FRESH LEMON AND TARTAR

WEST WINDER \$21
AVAILABLE AFTER 4PM
8OZ. SLOW COOKED PRIME RIB AU JUS, TOASTED SOURDOUGH, SAUTÉED MUSHROOMS AND ONIONS AND HOUSE CUT FRIES