

# 87 WEST AT CROCKER PARK

## SMALL PLATES

### CRISPY ARTICHOKE HEARTS 8.5

lemon aioli

### AHI & AVOCADO TARTARE 14

sushi grade tuna, avocado, pickled cucumber, red onion, sesame seed, toasted baguette, sriracha aioli

### FAJITA VEGETARIAN TACOS 8.5

hand mashed guacamole, bell peppers, onions, fajita spice, edamame & corn salsa, jalapeno slaw, roasted garlic aioli...fajita tacos with chicken breast + 3

### LOBSTER TACOS 14

maine lobster, hand mashed guacamole, edamame & sweet corn salsa, jalapeno slaw, lemon aioli

### BRUSCHETTA 8

toasted baguette, tomato, cucumber, red onion, basil, asiago, balsamic syrup

### BAKED BRIE 9.5

baguette, fig preserve, marcona almonds

### VIETNAMESE BATTERED CALAMARI 9.5

vinegar & fresno chile dip

### HAND MASHED GUACAMOLE 7

lime, roasted garlic, tomato, corn tortilla

### CRISPY TOTS 5

sriracha aioli

### 87W LOADED TOTS 10.5

smoked gouda fondue, fried egg, pickled red onions, applewood bacon, cheddar cheese, tomatoes, scallions, crème fraiche

## BIG BITES

### CAPRESE SALAD 11

fresh mozzarella, baby heirloom tomatoes, micro basil, arugula, evoo, balsamic syrup...with chicken breast + 3

### 87 WEST SALAD 8

mixed greens, goat cheese, fresh berries, marcona almonds, red onion, strawberry blush vinaigrette ...with chicken breast + 3

### LOBSTER MAC & CHEESE 14.5

maine lobster, lobster cream, fresh dill, sweet corn, panko crumbs

### WILD MUSHROOM STROGANOFF 12

braised certified angus beef, caramelized onions, crème fraiche

### GRILLED FOUR CHEESE SANDWICH 11.5

asiago bread, fig preserve, gruyere, goat cheese, smoked gouda, aged white cheddar, tots

## SHARING

### CRISPY CHICKEN SLIDERS 9

louisiana hot sauce, bread & butter pickles, jalapeno slaw, tots, sriracha aioli

### "SHORT RIB" NACHOS 13

certified angus beef, smoked gouda fondue, fresno peppers, guacamole, cilantro, creme fraiche

### CHEESE FONDUE 15

tots, soppressata, bell pepper, crispy artichoke hearts, granny smith apple, cubed artisan bread

### CHEESE & SALUMI PLATE 14

goat cheese, smoked gouda, aged white cheddar, brie, soppressata, fig preserve, marcona almonds, dried apricots, toasted baguette

### MAINE LOBSTER NACHOS 14.5

lobster cream, hand mashed guacamole, lemon zest aioli

## FLATBREADS

### ARTICHOKE & SPINACH 11.5

lemon aioli, artichoke hearts, pickled red onions, garlic oil, goat cheese, asiago, mozzarella, spinach

### MARGHERITA 11

basil aioli, tomatoes, arugula, ricotta, fresh mozzarella, asiago, garlic, balsamic syrup

### CHORIZO 11.5

sriracha aioli, smoked gouda, roasted red pepper, mozzarella, asiago, hand mashed guacamole

### WILD MUSHROOM 12

roasted garlic aioli, wild mushroom, caramelized onion, ricotta, fresh mozzarella, asiago, arugula

## DESSERT

### 87 WEST CHOCOLATE FONDUE 15

fresh berries, marshmallow grahams, pound cake, dried apricots

### FRESH BERRY CRISP 7

vanilla bean ice cream, berry syrup

### HOUSE MADE CHOCOLATE TRUFFLES (4) 8

chef's whim

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.