

# 123 WEST AND TAGGART'S MENU

## SMALL PLATES

<b>INFUSED HUMMUS SAMPLER</b> .....	10
Garlic hummus drizzled with pesto oil and kalamata olives, roasted red pepper hummus with sundried tomatoes and basil served with grilled pita bread	
<b>SHRIMP COCKTAIL</b> .....	12
Boiled Louisiana style and seared with house-made cocktail sauce	
<b>BLACKENED CHICKEN QUESADILLA</b> .....	12
Grilled chicken, corn and black bean salsa, guacamole, sour cream, pico de gallo and pepper jack cheese	
<b>BLACKENED SHRIMP TACOS</b> .....	12
Blackened shrimp, sriracha cilantro slaw in a white corn tortilla served with pico de gallo	
<b>FILET MIGNON SLIDERS</b> .....	14
Petite filet on brioche with caramelized onions and gorgonzola cheese	
<b>CRAB CAKES</b> .....	14
Maryland blue crab cakes, served with corn relish and roasted red pepper coulis	

## SOUPS

<b>CHEF'S SOUP OF THE DAY</b> .....	4
Ask your server for our chef's daily selection	
<b>CLASSIC FRENCH ONION SOUP</b> .....	6
A rich, sweet onion broth served with gruyere cheese crouton	
<b>TOMATO BISQUE</b> .....	4

## MAINS

<b>STATLER CHICKEN</b> .....	21
Oven baked marinated airline chicken breast, served with roasted vegetable ragout and mandarin orange gastric	
<b>TUSCAN CHICKEN</b> .....	22
6oz chicken breast sautéed over mushroom, garlic, onions, sundried tomatoes and white wine sauce	
<b>GOURMET MAC AND THREE CHEESE SHRIMP</b> .....	23
Macaroni with sundried tomato, cheddar, pepper jack and parmesan cheese, gently sautéed with shrimp and finished with toasted gremolata	
<b>CAJUN CHICKEN PENNE PASTA (GF)</b> .....	15
Grilled chicken, sautéed with cajun seasoning, peppers, onions and garlic	
<b>HERB CRUSTED SALMON</b> .....	32
8oz Atlantic salmon filet seared with olive oil, tomato jam and hollandaise sauce	
<b>PARMESAN CRUSTED TILAPIA</b> .....	18
Oven baked filet of tilapia with parmesan, paprika and parsley	
<b>GRILLED NEW YORK STRIP</b> .....	32
12 oz sirloin steak topped with chef's house-made compound butter	
<b>GRILLED FILET MIGNON</b> .....	32
8 oz. filet with portabella and cremini mushrooms over port wine demi	

### MAINS SIDES

Mains served with house salad and choice of dressing, a vegetable, a starch, rolls and butter. Choice of risotto, quinoa, forbidden rice, au gratin potatoes and choice of vegetable of the day, grilled asparagus, vegetable ragout or brussel sprouts.

## HANDHELDS

<b>LOCAL CUBAN SANDWICH</b> .....	12
Slow roasted Indiana pork loin, ham, swiss cheese, house-made pickles, bistro mustard on old world Vienna bread.	
<b>CAPRESE GRILLED CHICKEN SANDWICH</b> .....	12
Italian marinated chicken breast, tomatoes, fresh mozzarella, fresh basil, balsamic glaze and spicy pesto aioli on brioche.	
<b>GRILLED PORTOBELLO SANDWICH</b> .....	12
Grilled portobello cap, tomato, goat cheese and arugula on a whole grain bun, served with mesclun salad and low fat tomato vinaigrette	
<b>123 WEST CHEESE STEAK</b> .....	12
Shaved prime rib, peppers, sweet onions and provolone cheese, served on a pretzel roll	
<b>SIRLOIN BURGER</b> .....	12
Grilled sirloin patty topped with lettuce, tomatoes, caramelized onions and choice of cheese on a brioche bun and roasted poblano aioli	
<b>BOURBON GOUDA BURGER</b> .....	13
Grilled sirloin patty served with gouda, honey glazed black pepper bacon, bourbon caramelized onions, lettuce and tomato on a brioche bun	

### HANDHELDS SIDES

Handhelds served with choice of seasoned fries, sweet potato fries or house salad with low fat tomato vinaigrette.

## SALADS

<b>HOUSE SALAD</b> .....	4	<b>CAESAR SALAD</b> .....	8					
Seasonal mixed greens, served with vine ripened tomatoes, onions, cucumbers and carrot curls with choice of dressing		Romaine lettuce tossed in a Caesar dressing topped with crispy croutons and parmesan cheese						
<b>CHOPPED GRILLED CHICKEN SALAD</b> .....	13	<table border="1"> <tr> <td><b>ADD</b></td> </tr> <tr> <td>Chicken.....4</td> </tr> <tr> <td>Shrimp.....5</td> </tr> <tr> <td>Salmon.....5</td> </tr> </table>	<b>ADD</b>	Chicken.....4	Shrimp.....5	Salmon.....5	<b>MOROCCAN SALAD (GF)</b> .....	14
<b>ADD</b>								
Chicken.....4								
Shrimp.....5								
Salmon.....5								
Chopped baby Iceberg lettuce, eggs, onions, english cucumber, salami and crumbled gorgonzola cheese. Served with passion fruit vinaigrette		Mesclun greens tossed with carrot curls, chick peas, medjool dates, toasted pistachios & cilantro crowned with grilled salmon flakes and balsamic dressing						
<b>QUINOA TABBOULEH SALAD (GF)</b> .....9								
Quinoa, english cucumber, cherry tomatoes, mint and scallions tossed in extra virgin oil served with field greens								

## CHEF'S FAVORITES

<b>PARMESAN GRILLED CHEESE</b> .....	10	<b>GRILLED PORK CHOPS</b> .....	20
Imported swiss cheese, apple-wood smoked bacon and tomatoes. Served with a cup of creamy tomato bisque		Two 6 oz. ancho chili rubbed Indiana pork loin chops, topped with roasted corn and tomato salsa on a bed of maple glaze	
<b>TAGGART'S MELT</b> .....	10	<b>PARMIGIANINO CRISP SALAD</b> .....	10
Grilled sirloin patty topped with sriracha aioli, arugula, cheddar and swiss cheese on marble rye		Parmigianino reggiano crisp with spring mix topped with candied walnuts, gorgonzola cheese and julienned apples. Drizzled with a champagne rosemary vinaigrette and balsamic glaze	
<b>INDIANA PORK TENDERLOIN SANDWICH</b> .....	10		
Breaded pork tenderloin on a brioche bun served with lettuce, tomato and onions			