

NINETY SIX WEST

STARTERS // TAPAS

Hummus and Marinated Olives Plate  Chef's daily hummus, marinated Spanish and Greek olives served with toasted pita and fresh vegetables **20**

Spinach Artichoke Dip
Artichoke hearts, spinach, 4 cheese blend topped with melted mozzarella cheese, served with toasted ciabatta and fresh chips **19**

Southern Hushpuppies
Large veggie stuffed hushpuppies (7) glazed with honey and served with chipotle aioli **13**

SOUP // SALADS

Chef Prepared Soup of The Day
Inquire with your server about our Chef's daily soup **8/11**

Southwest Chopped Salad   Chopped romaine lettuce, black beans, roasted corn, avocado, mango pico de gallo, fresh cilantro, red onion, and crispy tortilla strips served with cilantro lime ranch **15**

SALAD ADDITIONS

4 oz. Atlantic Salmon 11 8 oz. Skirt Steak 15 (7) Poached Shrimp 11 6 oz. Grilled Chicken Breast 9

BUTCHER'S PRIME SELECTIONS

SELECTIONS INCLUDE A CHOICE OF TWO SIDES

Butcher's Choice Cut MKT
12 oz. New York Strip 55

16 oz. Ribeye 67
Seasonal Dry Aged Cut MKT

96 West proudly offers prime cuts from **44 Farms Beef (Cameron, Tx)** along with **prime beef from local and national small ranchers** and dry aged meat that is tenderly cared for by our associates at **Brenham Quality Meat Market** for 25 days. Dry aging is the process of aging a quality cut in a temperature controlled environment to properly break down fat enzymes. This artistic form of dry aging results in a naturally tenderized cut of meat.

SIDES

Split Plate Charge 6

Sweet Potato Fries 7 Wedge Fries 6 Cheddar Grits 6 Onion Rings 7
Loaded Baked Potato 9 Honey Balsamic Brussels Sprouts 9 Asparagus 7


FLATBREADS

Substitute Gluten Free Crust 4


Argentinian Chimichurri
Prime skirt steak, house-made Argentinian chimichurri, mozzarella, fresh arugula and pickled red onions **26**


Italian Prosciutto
Fig jam, Italian prosciutto, mozzarella, goat cheese, arugula, balsamic reduction and honey drizzle **21**

Buffalo Chicken
Fried chicken, house-made buffalo-ranch sauce, mozzarella, and smoked bacon, topped with scallions and served with bleu cheese dressing **19**

Wild Mushroom 
Pacific Northwest wild mushrooms, house-made Alfredo, sweet caramelized onions, mozzarella, Texas goat cheese, scallions, and fresh arugula **21**


FUR // FIN // FEATHER ENTREES

Airline Chicken Breast 
Sous vide rosemary butter chicken breast served with garlic Jasmine rice & asparagus, topped off with a sliced preserved lemon **31**

Sweet Chili Salmon 
Sweet chili marinated 8 oz. Atlantic salmon, served over a bed of garlic Jasmine rice topped with a cucumber slaw, sesame seeds, scallions and a mild chili oil **34**

Smoked Bacon Mac and Cheese
Smoked bacon, blend of Tillamook sharp cheddar, smoked gouda, and parmesan cheese and finished with toasted herb breadcrumbs **19**
Add Chicken 9 and/or Poached Shrimp 11

Shrimp and Grits 
Cheddar cheese grits, lemon butter poached shrimp (7), served with a side salad **35**

Roasted Salmon 
Blackened 8 oz. Atlantic Salmon, served over a bed of garlic Jasmine rice, served with asparagus, topped with a sliced preserved lemon **35**

~~ **PROUDLY SERVING LOCAL PRODUCE AND PRODUCTS FROM WASHINGTON COUNTY** ~~

 **Gluten Friendly**  **Vegetarian Friendly**

20% Gratuity will be added for parties of six or more. Caution: The Texas Food Establishment Rules advises there is a risk associated with consuming seafood or any animal protein. If you have chronic illness of the liver, stomach or blood or have immune disorders, you are at greater risk of illness. Please alert a manager of any known food allergies before ordering.

Executive Chef: Jorge Rivas
Sommelier: Robert Haring
Proprietors: Tami Redshaw and Edward Smith III
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