

SOUP & SALAD

- FRESH BAKED BREAD 7 – extra virgin olive oil, sea salt (v)
- Jm CORN CHOWDER 13 – double smoked bacon, cornbread croutons, chili oil (gf)
- ARTISANAL GREENS 10 – carrot, cherry tomato, fennel, candied pecan, orange vinaigrette (vg) (gf)
- GRILLED ROMAINE 17 – focaccia croutons, smoked bacon, parmesan, roasted garlic dressing
- Jm ENDIVE SALAD 18 – grilled pear, pickled radish, hot honey, crystalized almond, cambozola dressing (v) (gf)

STARTERS

- TRIO OF DIPS 19 – roasted garlic hummus, roasted eggplant, red pepper feta (v)
- FRIED BRUSSEL SPROUTS 16 – gochujang, satay sauce, roasted peanuts (gf) (vg)
- CALAMARI 20 – crispy fennel, banana peppers, caper aioli, lemon gastrique
- AHI TUNA TARTARE 21 – avocado crema, sweet soy, pickled chilis, yuzu kosho aioli, crispy wonton
- WARM CRAB TOAST 22 – preserved lemon aioli, lobster bisque reduction, toasted milk bread
- FRESH OYSTERS 27 / half-dozen – shaved horseradish, daily mignonette, fresh lemon (gf)
- Jm STRACCIATELLA 21 – shaved mortadella, confit tomato, fig balsamic, belgian endive (gf)
- ALBERTA LAMB MEATBALLS 20 – grana padano, roasted peperonata, basil (gf)
- CHEESE & CHARCUTERIE 29 – cured meats, artisan cheese, pickles, crostini

PIZZAS

- MARGHERITA 22 – fior di latte, basil, San Marzano tomato (v)
 - MUSHROOM 23 – roasted mushrooms, grana padano & mozzarella, truffle crema (v)
 - PEPPERONI 23 – calabrian chili honey, mozzarella, San Marzano tomato
 - Jm SPICY CALABRESE 24 – charred broccolini, arugula, garlic honey, mozzarella, ricotta crema
- gluten free available

PASTAS

- Jm RICOTTA GNOCCHI 27 – cherry tomato, rose sauce, basil pesto, stracciatella (v)
 - LAMB MEATBALL SPAGHETTI 26 – fresh basil, roasted tomato sauce, pecorino cheese
 - SCALLOP FETTUCCINE 34 – chorizo sausage, cherry tomatoes, aglio e olio, parmesan cheese
 - Jm SPAGHETTI NERO 37 – dungeness crab, baby tomatoes, arugula, aglio olio, uni emulsion
- gluten free available

MAINS

- CHICKEN BALLOTINE 39 – spinach fricassee, roasted mushroom, pomme puree, plum wine jus (gf)
- MAGRET DUCK BREAST 41 – asparagus, scallion cake, carrot puree, port glaze
- Jm ALBERTA LAMB DUO 49 – double cut chop, lamb shoulder croustis, snow pea, braised endive, pea puree, lamb jus
- Jm SOY BRAISED PORK BELLY 36 – miso fermented cabbage, tempura enoki mushroom, black garlic aioli
- WILD MUSHROOM RISOTTO 29 – tempura mushrooms, white truffle oil, grana padano, parsley

SIMPLE FISH

- ROASTED ARTIC CHAR 36 – spiced grain salad, grilled bok choy, roasted tomato emulsion, tahini dressing
- MUSSELS & CLAMS 27 – garlic and white wine cream sauce, crispy fennel, toasted milk bread
- Jm TEMPURA PAWNS 37 – fontina cheese risotto, asparagus, sweet drop pepper relish
- Jm GRILLED AHI TUNA 41 – roasted fingerling potatoes, red pepper salsa, balsamic tomatoes, arugula pistou

ALBERTA BEEF

- minimum 31 day aged Alberta beef
- Served with market vegetables, butter mashed potatoes or hand-cut fries
- 6 OZ FLAT IRON 31 | 12 OZ NEW YORK 59 | 8 OZ TENDERLOIN 64 | 14 OZ RIBEYE 69
- ENHANCE: red wine demi-glace, truffle butter, green peppercorn sauce, romesco, blue cheese sauce 7
- SIDES: herb mushrooms 7, prawns 10, scallops 13

From farm to kitchen & tide to table, Murrieta's West Coast Bar & Grill is committed to sourcing responsible and sustainable practicing partners



MURRIETA'S WEST COAST BAR & GRILL

Please advise your server of any food allergies & intolerances | Prices subject to GST | Parties of 8 or more are subject to 18% gratuity
Version 05.25

Jm New menu item vg - vegan, v - vegetarian, gf - gluten free