

STARTERS

- DAILY SOUP 10
- FRESH BAKED BREAD 7 – extra virgin olive oil, sea salt (v)
- Jm* CORN CHOWDER 13 – double smoked bacon, cornbread croutons, chili oil (gf)
- TRIO OF DIPS 19 – roasted garlic hummus, roasted eggplant, red pepper feta (v)
- CALAMARI 20 – crispy fennel, banana peppers, caper aioli, lemon gastrique
- WARM CRAB TOAST 22 – preserved lemon aioli, lobster bisque reduction, toasted milk bread
- 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 – artisan cheese, assorted meats, pickles, crostini

SALAD

- ARTISANAL GREENS 10/13 – carrot, cherry tomato, fennel, candied pecan, orange vinaigrette (vg) (gf)
- GRILLED ROMAINE 17 – focaccia croutons, smoked bacon, roasted garlic dressing
- Jm* ENDIVE SALAD 18 – grilled pear, pickled radish, hot honey, crystalized almond, cambozola dressing (v) (gf)
- COBB SALAD 20 – smoked bacon, egg, blue cheese, kalamata olives, avocado, cherry tomato, creamy basil dressing (gf)
- SOUTHERN SPICED STEAK SALAD 28 – black beans, spiced corn, cherry tomato, crispy tortilla, arugula, avocado emulsion (gf)
- ENHANCE: chicken breast 9, prawns 10, scallops 13, 6oz flatiron steak 15

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*

SANDWICHES & BURGERS

- (all burgers & sandwiches are served with hand-cut fries, or add \$2 for soup or salad)
- Jm* CRISPY CHICKEN SANDWICH 21 – gochujang glaze, kimchi cucumber, butterleaf lettuce, garlic aioli, sesame milk bun
- ALBERTA BEEF BURGER 23 – lettuce, tomato salsa, caramelized onion, American cheese sauce, 1000 island, sesame milk bun
- STEAK SANDWICH 31 – 6oz AAA Alberta flat iron, peperonata, chimichurri, horseradish aioli, grilled focaccia
- FISH TACOS 21 – beer battered cod, fresh pico de gallo, chipotle aioli, corn tortillas
- gluten free available*

MAINS

- Jm* RICOTTA GNOCCHI 20/27 – cherry tomato, rose sauce, basil pesto, stracciatella (v)
- LAMB MEATBALL SPAGHETTI 19/26 – fresh basil, roasted tomato sauce, pecorino cheese
- SCALLOP FETTUCCINE 27/34 – chorizo sausage, cherry tomatoes, aglio e olio, parmesan cheese
- ROASTED ARCTIC 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
- CHICKEN SUPREME 36 – spinach fricassee, roasted mushroom, pomme puree, plum wine jus (gf)

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