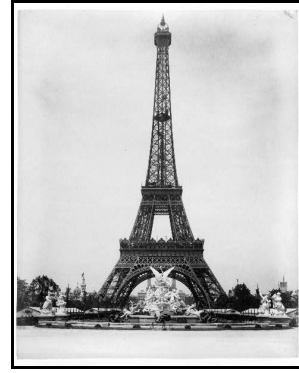


Andrew's at the Westbrook



Hors d' Oeuvres

New Orleans Barbecue Shrimp

Jumbo Shrimp Oven Roasted with Butter, Herb and Spices

Steak Vealie

Tender Pieces of Beef Fillet Served with a Gorgonzola Blue Cheese Sauce

Soup Du Jour

Soup of the day

Entrees

All Entrees Served with Salad, Fresh Baked Bread

Choice of Vegetable and a Choice of Baked Potato, Rice Pilaf or

Chef Andrew's Pomme de Terre Creation for the Evening

Westbrook Farms Famous Herb & Cheese Filet of Beef

*Tender Filet of Beef Stuffed with the Chef's Own Herb Cheese, Seared
and Served with a Red Wine Shallot Sauce*

Grilled Rib Eye

Garlic and Herb rubbed and Seared on the Grill for Fabulous Flavor

Medium / Large Cut

Scallopini of Veal With a Shiitake Mushroom Cream Sauce

*Veal Sautéed, then Finished with a White Wine, Shiitake Mushroom
Cream Reduction*

The Chef's One and Only Honey Barbeque Salmon

*Salmon Grilled and Finished in Our Own Special Barbeque Sauce,
Baked and Topped with a Honey, Cilantro Sauce*

Westbrook Style Crab Cakes

*Blue Crab Meat, Peppers and Herbs Sautéed and Served with a Roasted
Red Pepper Sauce. Perhaps the Best Crab Cakes Ever!*

Chicken with Prosciutto and a Basil Cream Sauce

*Boneless Breast of Chicken Pounded Thin and Layered with Prosciutto
Ham, Swiss & Sautéed and Served with a Basil Cream Sauce*

Desserts

All Desserts are made Daily using only the Finest of Ingredients

Thousand Leaves

Baked, Puffed Pastry with Double Crème Blended between the Layers

Crème Brûlée

Seasonal Flavored Custard Finished with Coating of Caramelized Sugar

Chocolate Creation

Andrew's most Decadent Dessert for those who Desire a Chocolate Fix

Seasonal Specialty

Impromptu Creation following Chef Andrew's Seasonal Whims

*We have complete confidence in our wait staff. We hope you agree.
Accordingly, a 20% gratuity will be added to groups of 7 or more. Thank you!*

All menu items are subject to change.

Rev. May 2024