

## TO START

<b>CRAB CAKES</b> <i>tartar sauce, horse radish</i>	75	<b>FRESH DIBBA OYSTERS</b> <i>local fresh catch, mignonette sauce, ½ dozen</i>	95
<b>OYSTER CASINO</b> <i>bechamel, infiernillo gratin, parmesan cheese, panko</i>	110	<b>SPINACH ARTICHOKE DIP (V)</b> <i>aged cheddar, parmesan, mozzarella, shallots, panko</i>	50
<b>SHRIMP COCKTAIL</b> <i>Dijon mustard, homemade pickles</i>	75	<b>BAJA FISH TACO</b> <i>red cabbage, chipotle mayo, jalapeno, coriander</i>	75
<b>TACO CABRITO</b> <i>pulled lamb, guacamole</i>	60	<b>ZUCCHINI CARPACCIO (V) (N)</b> <i>caramelized walnut, feta, parmesan, orange zest</i>	50
<b>BUFFALO WINGS</b> <i>buffalo sauce, blue cheese sauce</i>	85	<b>CAMEMBERT INFIERNILLO (V)</b> <i>tomato marmalade, crostini</i>	65

## SALADS

<b>WESLODGE CHOP (V) (A)</b> <i>feta, ranch vinaigrette</i>	65
<b>BURRATA AND FIGS (V)</b> <i>balsamic reduction, fresh basil</i>	60
<b>QUINOA SALAD (V)</b> <i>pumpkin, roca leaves, seeds, lemon sesame dressing</i>	55
<b>SHRIMPS CAESAR SALAD</b> <i>anchovies, parmesan, baby lettuce, croutons</i>	75

## WESLODGE FAMOUS FRIED CHICKEN

<b>NASHVILLE</b> <i>cayenne pepper, homemade pickles</i>	75
<b>SOUTHERN</b> <i>tabasco honey, ranch sauce</i>	80
<b>JERK</b> <i>chipotle, red chili, spring onion</i>	70

## BURGERS & MORE

<b>THE WESLODGE CLASSIC</b> <i>aged cheddar, tomato, secret sauce</i>	75	<b>WESLODGE BLT</b> <i>smoked turkey, lettuce, tomato, garlic aioli add on bacon</i>	65 10
<b>THE BLAZING SADDLE</b> <i>fried chicken, frank sauce, blue cheese</i>	65	<b>PHILLY CHEESE STEAK</b> <i>ribeye, caramelized onion, mozzarella cheese, mushroom, red pepper</i>	75
<b>WAGYU SANDO (A)</b> <i>¼ grade tenderloin, oyster sauce</i>	120	<b>BEEF SLIDERS</b> <i>texas style brisket, caramelized onion, garlic mayo, mozzarella cheese</i>	70
<b>BEYOND THE MEAT (V)</b> <i>potato bun, lettuce, secret sauce</i>	75		
<b>LOBSTER &amp; TRUFFLE ROLL</b> <i>Vienna roll, truffle cream</i>	100		

Prices are exclusive of 10% service charge, VAT tax, municipality fee.  
Please inform your server of any food allergies or dietary restrictions.

# FROM OUR WOOD FIRES

## MAINS

<b>LAMB PUMPKIN PIE</b> <i>slow roasted lamb, fresh thyme, tomato paste</i>	115	<b>MAPLE GLAZED SALMON</b> <i>pickled fennel, pickled jalapeno, grilled lemon</i>	100
<b>SALT BAKED SEA BASS</b> <i>fresh catch deboned seabass, lemon butter</i>	155	<b>WILD MUSHROOM &amp; TRUFFLE RISOTTO (V)</b> <i>arborio rice, fresh truffle, wild mushrooms</i>	90

## HARDWOOD AND CHARCOAL FIRES

*seasoned with Montreal spices and served with your choice of a sauce*

### BEEF CELLAR

*(all steaks are cut at 300 GR, if you would like a larger cut ask your waiter)*

GRASS FED TENDERLOIN	245
WAGYU TENDERLOIN	380
USDA TENDERLOIN	265
GRASS FED RIBEYE	215
USDA RIBEYE	230
450 GR T-BONE ANGUS	650
NY STRIP STEAK	205

### SHARING

1 KG BLACK ANGUS TOMAHAWK	800
900 GR BEEF SAMPLER <i>(selection of our signature cuts)</i>	950
FULL LAMB ASADOR <i>(pre-order)</i>	150/kg

### SPECIALS

GRILLED COLOSSAL PRAWNS <i>lemon, lobster butter</i>	200
LAMB ASADOR <i>chimichuri, lemon</i>	220
ROASTED HALF CHICKEN <i>charcoal cooked vegetables, lemon, garlic</i>	135
WHOLE LOBSTER <i>lemon, lobster butter</i>	295
ROASTED CAULIFLOWER STEAK (VG) <i>ranch, tobasco honey, butter</i>	120
CHARRED VEGGIE (VG) <i>charcoal cooked vegetables</i>	110

### SAUCES

BÉARNAISE
BEEF GRAVY
TRUFFLE BUTTER
CHIMICHURRI

### ADD ON

FOIE GRAS	90
HALF LOBSTER	90
BONE MARROW	60

## SIDES

<b>MAC &amp; CHEESE</b> <i>pimiento cheese, jalapeno, panko</i>	30	<b>SMASHED POTATO</b> <i>olive tapenade, roca leaves, pecorino cheese</i>	25
<b>CLASSIC POUTINE</b> <i>cheese curd, beef gravy, bearnaise</i>	35	<b>PICKELED ONION RINGS</b> <i>malt vinegar aioli, chives</i>	20
<b>GRILLED ASPARAGUS</b> <i>quail egg, parmesan cheese</i>	30	<b>GRILLED CORN ON THE COB</b> <i>chives, achote aioli</i>	25
<b>STUFFED SWEET POTATO</b> <i>blue cheese, tobasco honey, chives</i>	30	<b>TRIPLE COOKED FRIES</b>	30
		<b>SWEET POTATO FRIES</b>	30
		<b>THIN FRIES</b>	30

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