

Prix Fixe

Three Course Dinner

ONLY \$29

Fish & Chips

crispy cod, fries & coleslaw

Chicken Lemon Rosemary

Pan roasted chicken breast, garlic mashed potatoes, chicken au jus, Tuscan veg

West End Burger

with Vermont cheddar cheese, applewood bacon and maple chipotle sauce

Choice of

~ New England Clam Chowder ~

or

~ Garden Salad ~

Selection of Dessert

~ Chocolate Lava Bomb ~

~ Dulce De Leche Bread Pudding ~

~ Blueberry Crisp ~

~ Mango Passionfruit Cheesecake ~

(All served with vanilla ice cream)

Before placing your order, please inform your server or bartender if a person in your party has a food allergy

Please be aware that consumption of raw or under cooked meats, seafood, poultry, shellfish, or eggs may increase your risk of food borne illness



Provincetown Inn West End Grille



STARTERS

Crispy Fried Calamari- <i>with banana peppers, creole remoulade, sweet chili</i>	\$14⁰⁰
West End Wings- <i>dry or buffalo style, veggie sticks, gorgonzola ranch</i>	\$15⁰⁰
Truffle Parmesan Fries- <i>white truffle oil, black truffle salt, ketchup/peppercorn parmesan sauce</i>	\$12⁰⁰
Jonah Crab Cakes- <i>creole remoulade, fresh lemon, little leaf, grilled onion vinaigrette</i>	\$16⁰⁰

SOUPS & SALADS

add grilled chicken \$9 - add grilled salmon \$11 - add rare tuna \$12 -

New England Clam Chowder	Cup / Bowl	\$9⁰⁰/\$11⁰⁰
Local Greens		\$12⁰⁰
<i>Little greens farms lettuce, cucumber, heirloom grape tomatoes, pickled carrot, grilled onion vinaigrette</i>		
Classic Caesar		\$13⁰⁰
<i>Crisp romaine, grated & shaved parmesan, focaccia croutons</i>		
Heirloom Cherry Tomato + Burrata		\$15⁰⁰
<i>Heirloom tomatoes, basil, burrata cheese, little leaf farms lettuce, grilled bread, honey balsamic glaze</i>		

ENTREES

Fish & Chips- <i>Crispy Cod, fries, coleslaw</i>	\$25⁰⁰
Ahi Tuna Gyro- <i>Chilled rare Ahi tuna, lettuce, tomato, red onion, avocado, bacon, Wasabi Tzatziki</i>	\$18⁰⁰
Lobster Ravioli- <i>cream sauce, heirloom tomato, basil, garlic, spinach, Chablis parmesan</i>	\$32⁰⁰
Chicken Lemon Rosemary- <i>pan roasted, garlic mashed potatoes, chicken au jus, Tuscan veg</i>	\$25⁰⁰
Caramelized Butternut Steak <i>shaved brussel sprouts, kale, quinoa, sherry shallot vinaigrette</i>	\$24⁰⁰
Pan Seared Tenderloin Tips – <i>Red wine demi-glace, garlic mashed potatoes, roasted veg</i>	\$30⁰⁰
West End Burger- <i>8oz Angus, Vermont cheddar, applewood bacon, maple chipotle sauce, fries</i>	\$16⁰⁰
Impossible Burger “Plant Based” <i>lettuce, tomato, onion, dill pickle, fries</i>	\$16⁰⁰

DESERTS

Chocolate Lava Bomb- <i>dark chocolate, ganache, berries, vanilla ice cream</i>	\$12⁰⁰
Mango Passionfruit Cheesecake- <i>fresh berries, whipped cream</i>	\$11⁰⁰
Dulce De Leche Bread Pudding- <i>custard, currents, vanilla ice cream, dark rum caramel sauce</i>	\$10⁰⁰
Blueberry Crisp- <i>brown sugar oat topping, vanilla ice cream, fresh berries</i>	\$10⁰⁰