

ONE 22 WEST

Think Local, Eat Local

SHARABLE STARTERS

Gf WINGS

Jumbo wings tossed in your choice of mild wing sauce, mango habanero, or a spicy chef's choice

DOZ \$20 / HALF \$14

SOUTHWEST EGGROLLS

Two chicken, black bean, and corn eggrolls, made from scratch, and served with ranch dip ... and they're made-from-scratch

\$8

V Gf SPINACH ARTICHOKE DIP \$9

Creamy spinach and artichoke served with fresh corn chips and topped with shaved parmesan

NEW CHIPS & DIP \$9

Served with your choice of creamy cheese dip or tangy salsa

V FRIED PICKLES \$9

Light and crispy, battered and fried fresh, never frozen pickle chips served with ranch dressing

V FRIED MUSHROOMS

Battered, fried fresh button mushrooms, served with our special dipping sauce

\$9

BANG BANG CHICKEN OR SHRIMP

Diced chicken tenders or shrimp, fried and tossed in sweet and spicy bang sauce

PLANT BASED CHICKEN AVAILABLE (+\$3)

\$13/\$15

ON THE GRILL

Includes two sides, cooked to order

PRIME RIB

Available Fridays and Saturdays after 3pm only. Local and tender Hilltop Angus beef, slow roasted for hours and seasoned to perfection

8 OZ \$29 | 16 OZ \$48

PERSONALIZED STEAK TOPPINGS

Sautéed Onions, Mushrooms, and/or Peppers \$2 ea

Blue Cheese Crumbles \$4

6 Grilled Shrimp \$6

6 Fried Shrimp \$8

Gf FILET MIGNON

8 oz. of filet wrapped with a savory strip of bacon

\$49

Gf 9 OZ NY STRIP

Hilltop Farms NY Strip from local, free range beef

\$32

STEAK TIPS & GRAVY

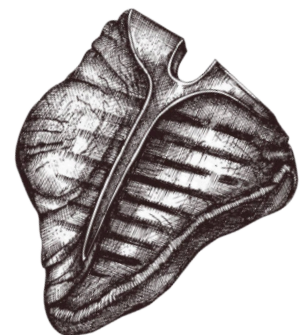
Your choice of 6oz or 12oz of fresh filet and sirloin tips topped with sautéed onions, mushrooms, and creamy brown gravy

\$25/\$35

Gf 12 OZ RIBEYE

Locally-grown, tender Hilltop Angus beef, chargrilled to your preferred temperature

\$39



RARE 120° - 125°

MEDIUM RARE 130° - 135°

MEDIUM 140° - 145°

MEDIUM WELL 150° - 155°

WELL DONE 160° AND ABOVE

V denotes that vegetarian options are available.

Gf denotes that gluten-free options are available for this menu item ... there may be an additional charge.

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FROM THE WATER

Includes two sides.

SHRIMP DINNER

Ten grilled OR lightly battered, fried shrimp served with cocktail sauce and lemon
GRILLED \$18 / FRIED \$20

Gf SALMON FILET \$21

Atlantic salmon filet broiled and lightly seasoned OR blackened with lemon cream sauce

RED SNAPPER \$24

Seared red snapper in a tequila orange glaze

Gf CARIBBEAN ENCRUSTED SALMON

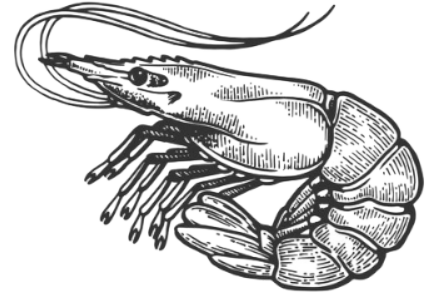
Broiled Atlantic salmon with a sweet Caribbean glaze topped with a zesty gluten-free panko topping

\$22

NEW Gf PARMESAN CRUSTED SALMON

Broiled Atlantic salmon with a zesty parmesan cream sauce topped with gluten-free panko topping

\$22



CHICKEN & PORK

Includes two sides.

Gf LOLLIPOP PORK CHOP

Juicy tenderloin bone-in pork chop served on a bed of spinach
\$21

NEW Gf CHICKEN FLORENTINE

One or two 5oz grilled chicken breast smothered in our house-made spinach artichoke cream sauce
\$17/\$22

CHICKEN TENDERS

Two or three all white meat chicken fried in our Ole Shed Southern Pale Ale beer batter
\$14/\$17

Gf CHICKEN BREAST

One or two 5oz juicy grilled chicken breast seasoned with Cajun, teriyaki, or lemon pepper
\$14/\$19

PASTA & SALAD

NEW FETTUCINE ALFREDO

Our creamy alfredo sauce made in house, served over fettuccine noodles
 ADD CHICKEN \$5, PLANT-BASED CHICKEN \$5, GRILLED SHRIMP \$6, SALMON \$10, STEAK \$10
\$12

Gf STEAK GORGONZOLA

6 ounces of fresh cut Angus steak tips served over cavatappi pasta with our house made creamy Alfredo, asparagus, and Gorgonzola crumbles
\$22

NEW Gf SUMMER SALAD

Crunchy spinach with candied pecans, fresh fruit, and a vinaigrette dressing on the side. Topped with our savory feta crumbles
 ADD CHICKEN \$5, PLANT-BASED CHICKEN \$5, GRILLED SHRIMP \$6, SALMON \$10, STEAK \$10
\$14

V Gf RATTLESNAKE PASTA

Cavatappi pasta simmered in a smooth, spicy cream sauce with fresh spinach and tomatoes
 ADD CHICKEN \$5, PLANT-BASED CHICKEN \$5, GRILLED SHRIMP \$6, SALMON \$10, STEAK \$10
\$13

NEW GRILLED ROMAINE SALAD

Grilled romaine head with feta crumbles, fresh tomatoes, bacon bits, and croutons. Served with apple cider vinaigrette on the side
 ADD CHICKEN \$5, PLANT-BASED CHICKEN \$5, GRILLED SHRIMP \$6, SALMON \$10, STEAK \$10
\$14

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PIZZA

9in gluten free crust is available.

Gf LOADED PIZZA

Pepperoni, Italian sausage, green peppers, mushrooms, onions, and black olives

14 INCH, \$23

V Gf THE RABBIT

Black olives, tomatoes, mushrooms, onions, and peppers

14 INCH, \$20

Gf THE DEBBIE (JERSEY STYLE)

Sliced mushrooms, onions, peppers, and shaved prime rib

14 INCH, \$25

NEW Gf BUFFALO CHICKEN PIZZA

Buffalo sauce, onion, ranch, bacon, and topped with chicken

14 INCH, \$22

NEW Gf CHICKEN FLORENTINE PIZZA

Grilled chicken and our house-made spinach artichoke cream sauce. Topped with garlic, diced tomatoes, and bacon

\$25

V Gf BUILD YOUR OWN PIE \$16

14 inch Regular Crust / 9 inch gluten free

TOPPINGS: GREEN PEPPERS, PINEAPPLE, JALAPENOS, OLIVES, TOMATOES, MINCED GARLIC, ONIONS, MUSHROOMS, BANANA PEPPERS, SPINACH (\$1.5 PER TOPPING). SAUSAGE, BACON, GROUND BEEF, CHICKEN, PEPPERONI, (\$2 PER TOPPING). HAM (\$4). SHAVED PRIME RIB (\$5)

BURGERS

Includes one side.

ISLAND BURGER

A mix of salty and sweet, this burger is topped with grilled pineapple, teryaki sauce, and provolone cheese

\$20

♥ BEER-CHEESE & BACON JAM BURGER

This burger will slap you in the face with flavor. Soft beer cheese spread, sweet bacon jam and crispy onion rings set this burger over the top

\$20

WHISKEY BURGER

Basted in locally distilled whiskey, sautéed onions and Swiss cheese

\$18

OUR HAMBURGERS ARE MADE WITH LOCAL, FREE RANGE, GRASS FED, USDA ANGUS BEEF FROM FARMINGTON ANGUS

CHILDREN'S MENU



V PASTA MARINARA

SERVED WITH ONE SIDE

\$8

CHICKEN BITES

Grilled or fried

SERVED WITH ONE SIDE.
VEGAN CHICKEN AVAILABLE
PER REQUEST (+\$3)

\$8

for kids 122 BURGER

4oz smash burger with choice of cheese (American, cheddar, pepper jack, Swiss) and toppings (pickle only)

SERVED WITH ONE SIDE.

\$12

NEW KIDS CORNDOGS

SERVED WITH ONE SIDE

\$8

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SATISFYING SIDES \$4

STEAMED BROCCOLI

SAUTÉED KALE

TOMATO BASIL SOUP (+\$1)

FIRE ROASTED CORN

SAUTÉED MUSHROOMS

MASHED POTATOES

Loaded (+\$3)

BAKED POTATO

Loaded (+\$3)

FRIES

Regular or Sweet Potato

GREEN BEANS

MAC N CHEESE (+\$2)

Available Friday and Saturday only

SIDE SALAD (+\$1)

Regular or Caesar

GRILLED ASPARAGUS (+\$2)

BUTTERED ANGEL HAIR PASTA

* DESSERT

Gf GLUTEN-FREE CHOCOLATE TORTE

Served with local Waters Edge Tahitian vanilla ice cream upon request

\$8

FUDGE BROWNIE SUNDAE

Warm brownie with Waters Edge Tahitian vanilla ice cream and chocolate sauce

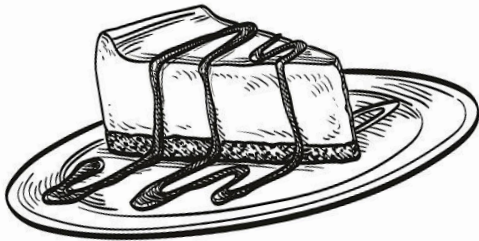
\$9

Made Here

VARIETY HOMEMADE CHEESECAKES

Gluten-free may be available. Ask server for available flavors

\$9



BEVERAGES (\$3)

COKE, DIET COKE, COKE ZERO, FANTA, ROOT BEER, CLUB SODA, SPRITE, DR. PEPPER, SUN DROP, SWEET OR UNSWEET TEA, COFFEE, LEMONADE (FREE REFILLS) MILK, ORANGE JUICE, CRANBERRY JUICE, AND RED BULL (CHARGE PER REFILL)

**FRESHLY BAKED ITALIAN BREAD.
WHOLE LOAVES AVAILABLE FOR SALE.
ASK YOUR SERVER FOR AVAILABILITY**

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