

HIGH STREET GRILL

classic american cuisine

APPETIZERS

truffled kettle chips	with gorgonzola and alfredo sauce
crisp calamari	tossed with sweet chili, mango mustard dipping sauce
maryland crab cake	with grain mustard butter sauce
fried mozzarella	panko crusted fresh mozzarella with marinara
stuffed mushrooms	goat cheese, bacon, scallions, cream cheese

eight	margherita	tomato, basil pesto, fresh mozzarella	ten
twelve	pepperoni	marinara, pepperoni, feta, banana peppers, reggiano	ten
twelve	four cheese	fresh mozzarella, reggiano, feta, gorgonzola, oregano	nine
eight	truffle chicken	mozzarella, provolone, oven dried tomato, spinach	ten
nine		bacon, red pepper flakes, diced red onion & truffle	

SOUPS

chef's imagination of the day	bowl six	cup four
herb asparagus veloute	bowl six	cup four

GRILLED FLATBREADS

SALADS

classic caesar	hearts of romaine, shaved reggiano, croutons	seven
loaded wedge	bacon, blue cheese, red onion, tomato, creamy red wine dressing	eight
the grill	spring greens, cucumber, red onion, feta, preserved tomato, balsamic vinaigrette	seven
chopped salad	tomato, red onion, hard cooked egg, bacon, blue cheese, sweet and sour dressing	eight

entrée salads:

grilled shrimp	eighteen	grilled chicken	fifteen	grilled flat iron	seventeen	grilled salmon	seventeen
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SANDWICHES

each sandwich comes with your choice of french fries, potato salad or fresh fruit.

salmon burger	spinach, onion, feta, pine nuts, lettuce, tomato and old bay mayo	fourteen
angus reserve burger	lettuce, tomato, mayo, bacon, cheddar, onion	twelve
corned beef reuben	slow-cooked corned beef, thousand island dressing, swiss, sauerkraut, marble rye	ten
the classic club	shaved ham, turkey, bacon, lettuce, swiss, cheddar, tomato, onion, mayo, nine-grain bread	twelve
bbq chicken	caramelized onions, cheddar cheese, lettuce, tomato, bacon, house made bbq	ten
herb chicken salad	shaved lettuce, bacon, tomato, nine-grain bread	nine

CHEF'S COMPOSITIONS

maryland crab cakes	with garlic mashed potatoes, mustard butter sauce, asparagus	twenty-four
fried chicken	butter milk battered airline chicken, whole grain pancetta demi, garlic mashed potatoes	eighteen
wild mushroom meatloaf	made with veal, beef and pork served with garlic mashed potatoes, asparagus, demi	eighteen
ya ya florida shrimp	white wine, mushrooms, bacon, smoked gouda grits	nineteen
pasta el ceppo	choice of chicken or shrimp, asparagus, oven dried tomatoes, pesto cream	eighteen
grilled salmon	with roasted garlic mashed potatoes, grilled asparagus, citrus caper beurre blanc	twenty-four
pan-seared walleye	wild rice pilaf, sautéed broccoli, cauliflower, wilted leek chardonnay cream	twenty-five
baby back ribs	house made bbq sauce, steak fries, spinach and mushroom sauté	nineteen
		twenty-six

STEAKS includes one sauce and one accessory

7 oz filet	twenty-nine
10 oz flat iron	twenty
12 oz ny strip	twenty-four
14 oz ribeye	twenty-four

SAUCES

Please select one:

garlic herb butter	red wine sauce
hollandaise	signature steak sauce
blue cheese crust	whole grain pancetta demi

POTATOES & ACCESSORIES

each steak includes your choice of one side; any additional side is four dollars

roasted garlic whipped potato	broccoli & cauliflower	wild rice pilaf
sea salt baked potato	asparagus	mushroom spinach sauté

Located within the Westin Columbus Hotel
310 South High Street
Columbus Ohio 43215

for reservations call:
614.220.7007
visit us at: www.hsgrill.com

Wilhelm Novak
Executive Chef
Rick Cadena
Food & Beverage Manager

All of our meats and seafood are naturally raised, certified humane, hormone and antibiotic free.

Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk for food borne illness especially if you have certain medical conditions.