



FEATURED RECIPES | West End Tavern

WestEndTavernTC.com



Owner/operators: Mike and Sheila Connors
West End Tavern and Apache Trout Grill, TC

West End Tavern offers more than just a commitment to fresh and traditional menu items; their goal is to create a memorable, hand crafted dining experience that will have their guests returning time and time again. West End Tavern works to exceed your expectations of quality service and atmosphere, but also to serve up a great time for every visitor. They strive to provide top-quality meals at a reasonable price in a casual and warm atmosphere.

West End's ever-changing menu features quality cuts of steak cooked over their wild cherry wood-fired grill, fresh fish, stone-fired pizzas, gourmet burgers, and many more comforting entrees. West End's chef prides himself on his from-scratch kitchen and choosing the finest quality of products to put on each plate. In addition, their full bar makes it easy for you to pair your gourmet flavors with the perfect refreshment. If the extensive menu isn't enough to get you here, come enjoy the breath-taking view of the bay as you spend time relaxing at West End Tavern. Whether you find yourself here for a party or a casual get together, you're always in for a memorable experience. 

WEST END TAVERN

Traverse City

GRILLED HANGER STEAK SALAD

(Serves 4)

INGREDIENTS:

4 8-Oz. Hanger Steaks
1 Head Cauliflower
1 Lb. Baby Arugula
Parmesan Cheese, small block
1 Tbsp. Olive Oil
Salt and Pepper to taste

Honey Lemon Vinaigrette Dressing

INGREDIENTS:

3/4 Cup Fresh Lemon Juice (approx. 4 lemons)
1 Cup Extra Virgin Olive Oil
1/4 Cup Honey

Mix the lemon juice, olive oil, and honey in a mixing bowl, or shake in a jar to blend. Use extra dressing as desired.

COOKING DIRECTIONS:

Cut the cauliflower into large florets. Season the cauliflower with olive oil and salt and pepper to taste. Place on a parchment-lined baking sheet and roast at 425 degrees for 20 minutes. Look for char marks to add a nice nutty flavor.

Meanwhile, prepare a charcoal grill. Season steaks with salt and pepper and cook to your liking. We recommend Medium Rare for this cut of steak. Allow steaks to rest five minutes and then slice into bite-sized pieces.

SERVING DIRECTIONS:

While still hot, place cauliflower in a large mixing bowl with arugula and approximately 4 Oz. of dressing. Toss.

Serve your steak and salad on a large platter or individually plated. Using a vegetable peeler, shave fresh Parmesan over the salad.

*Dressing, Parmesan, and steak should be prepared/added to your liking.





Tavern Mary

INGREDIENTS:

1.5 Oz. Titos Vodka
3 Oz. Vivios Bloody Mary Mix (Detroit Made)
Splash Worcestershire
Splash Pickle Juice
Splash Olive Juice
Vivios Hot Sauce to taste

MIXING DIRECTIONS:

Rim a mason jar with lime and Bloody Mary Spice Mix. Fill a shaker half full with ice. Add vodka, Bloody Mary mix, Worcestershire, pickle juice, olive juice, and hot sauce. Cover and shake.

Pour into the rimmed Mason jar. Garnish with pickled Dilly green bean, celery stalk, olive, pickled asparagus, and Cherrywood smoked bacon.

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TRAVERSE CITY'S NEWEST WATERFRONT DINING DESTINATION

Private Bookings Available for our Fireplace Room

Happy Hour Everyday 3-6



12719 SW Bay Shore Dr. Traverse City, MI 49684 | 231.943.2922 | WestEndTavernTC.com