

ASHLEY GOULD  
GENERAL MANAGER



TYLER DOYLE  
CHEF DE CUISINE

## FROM THE SEA

### DOZEN MARKET OYSTERS **GF**

prosecco mignonette

36

### TUNA HUARACHE

pickled peppers, cilantro,  
spicy mayo, wheat crisp

18

### CHILLED KING CRAB **GF**

saffron rouille, charred lemon

38

### IMPERIAL SEAFOOD TOWER **GF**

lobster cocktail, 4 oysters, chilled

shrimp, king crab, mignonette,  
cocktail, charred lemon

54

### CHILLED POACHED SHRIMP **GF**

tomato horseradish granite

24

### 27 WEST LOBSTER COCKTAIL **GF**

lemon crème fraiche, chives

21

## SOUP & SALAD

### BABY ICEBERG WEDGE **GF**

warm house smoked bacon,  
blue cheese 16

### 27 WEST HOUSE **GF/VG**

arugula, treviso, heirloom tomato,  
pine nuts, barolo vinaigrette 15

### LITTLE GEM CAESAR

shaved parmesan, white  
anchovies, tuscan croutons 15

### ROASTED BEETS **GF/VG**

ricotta cream, pistachio,  
lemon oil 16

### FRENCH ONION SOUP

provolone picante gratin 11

### VEGETABLE SOUP EN CROUTE **VG**

black truffle, root vegetable 12

## APPETIZERS

### BURRATA AND

### HEIRLOOM TOMATOES

baby arugula, vidalia onion,  
aged balsamic, olive oil 17

### CHARRED OCTOPUS **GF**

nduja hummus, pequillo  
peppers, preserved lemon 18

### "SMOKING" PANCETTA **GF**

broccoli rabe, polenta 18

### EGGPLANT ROLLATINI

ricotta, pomodoro 18

### MEATBALL

pomodoro, ricotta salata 16

### BAKED MUSSELS FRA DIAVOLO

spicy tomato, pastry 19

**GF = GLUTEN FREE**    **VG = VEGETARIAN**

REV22DEC2022

The consumption of raw or under cooked meats, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness. There is risk associated with consuming raw oysters. If you have chronic illness of the liver, stomach or blood or have immune disorders, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked.



## 27 WEST PRIME CUTS

*butter poached and charcoal grilled to perfection*

### 14OZ DRY AGED BONE IN NY

56

### 32OZ PORTERHOUSE

88

### 8OZ FILET MIGNON

49

### 8OZ RIB CAP

52

### 14OZ BONELESS RIBEYE

48

### 10OZ WAGYU SKIRT STEAK

49

### COLORADO LAMB DOUBLE CHOPS

59

### 8OZ AMERICAN BISON TENDERLOIN

55

### VEAL MILANESE

arugula, tomato, parmesan

52

*Sauces - bordelaise, truffle hollandaise, au poivre, salsa verde*

## HOUSEMADE PASTAS

### SPAGHETTI POMODORO VG

fresh tomato, basil, aged parmesan 23

### LOBSTER SCAMPI

squid ink tagliatelle, blistered tomatoes,  
bone marrow pangrattato 34

### SHORT RIB STROZZAPRETI

sofrito, pecorino, roasted chestnut 26

### SHRIMP CARBONARA

guanciale, pecorino, tagliatelle 28

### LINGUINI AND CLAMS

white wine butter sauce 30

### RIGATONI BOLOGNESE

short rib, pork, veal, pecorino 28

## ENTREES

### SALMON GF

spaghetti squash, zucchini,  
sun dried tomato pesto 36

### BRANZINO GF

vermentino wine, heirloom tomatoes,  
sunchokes, celery root puree, lemon 38

### CHICKEN PARMESAN

fresh mozzarella, arugula 34

### 27 WEST BURGER

provolone, steak fries 24

### OSSO BUCCO GF

saffron risotto, fava bean, carrot 39

### ROASTED CHICKEN CACCIATORE GF

roasted pepper, onion, fingerling potato 34

### BROILED 2LB LOBSTER

lemon butter, basil 56

## SIDES 7

### TREVISO CREAMED SPINACH

### WILD MUSHROOMS

### MAC AND CHEESE GRATIN

### ONION RINGS

### BAKED POTATO

### SWEET POTATO

### HOUSE MADE TRUFFLE FRIES

### ROASTED GARLIC MASHED POTATOES

### GARLIC BROCCOLINI

### ROOT VEGETABLES

### VIDALIA ONION AND TOMATO