



# WESLODGE

SALOON



## YOUR WEEK @ WESLODGE



### **SATURDAY TO THURSDAY**

*Happy Hour 5:30pm to 10pm*

### **MONDAY**

*Two can dine, four course and premium five course dinner*

### **TUESDAY**

*Two for the boys*

*Unlimited wine for the ladies 9pm to 12am*

*@99AED*

### **WEDNESDAY**

*Ladies night*

### **THURSDAY**

*Throwback Thursdays*

### **FRIDAY**

*#WTFriday Brunch*

*Old school Hip Hop &*

*RnB*

### **SATURDAY**

*Happy hour is an all nighter*



PLEASE ASK YOUR SERVERS FOR MORE DETAILS



## TO START

AHI TUNA TARTARE | *Avocado, celery, yuzu hot sauce, black sesame crackers* 95

YELLOWTAIL | *Crispy black rice, ginger soy glaze, chili mayo* 90

SCORCHED WAGYU | *Yuzu, truffle, radish* 105

*Add fresh truffle* 25

BURRATA & TOMATO | *Warm pesto, aged balsamic, grilled bread* 95 <sup>Ⓥ</sup>

FRIED CALAMARI | *Crispy lemon, pickled red chili, chipotle mayo* 90

BAJA FISH TACOS | *Red cabbage, jalapeño, lime, cilantro* 85

LOBSTER POUTINE | *Hollandaise, tarragon, house fries* 145

GRILLED CHICKEN WINGS | *Adobo chili, apple, celery* 85

SPICE RUBBED LAMB RIBS | *Grilled lime, cilantro* 90

## SALADS

WESLODGE CHOP | *Avocado, goat cheese, dill vinaigrette* 80 <sup>Ⓥ</sup>

SPRING GREENS | *Asparagus, peas, radish, fresh herbs, champagne vinaigrette* 65 <sup>Ⓥ</sup> <sup>ⓐ</sup>

QUINOA | *Pumpkin, rocket, sunflower seeds, lemon sesame dressing* 70 <sup>Ⓥ</sup>

## FAMOUS FRIED CHICKEN

SOUTHERN | *Tabasco honey, ranch, house pickles* 120

BUFFALO | *Dill, blue cheese sauce* 115

1:30PM - 4:30PM *Every Friday*

# #WTFRIDAY BRUNCH

*Non Alcoholic 295 | Alcoholic 395*

MEAT | FISH | POULTRY | VEG

- WHOLE SEABASS | *Jalapeño relish, lemon, olive oil* 210
- MAPLE GLAZED SALMON | *Pickled fennel, grilled lemon* 175
- LAMB CHOPS | *Cucumber, horseradish, labneh, mint dill* 185
- PASTRAMI SHORT RIB | *Horseradish, parsley* 185
- WAGYU SLIDERS | *Braised shortrib, caramelized onion, roast garlic mayo* 120
- TRUFFLE BARLEY RISOTTO | *Truffle, porcini, king oyster mushrooms* 195 (v)
- GRILLED PRAWN | *Spiced shellfish butter* 150
- RICOTTA GNUDI | *Smoked tomato, basil, ricotta salata* 120 (v)

STEAK *Add charcoal grilled bone marrow 18*

*All of our steaks are cooked over hardwood & charcoal, seasoned with Montreal steak spice and served with your choice of a sauce.*

*Salsa Verde | Beef Gravy (a) | Black Truffle Butter*

- 250GM TENDERLOIN USDA PRIME 335      250GM FLAT IRON RANGERS VALLEY AUSTRALIA 195
- 350GM RIBEYE USDA PRIME 385      250GM WAGYU TENDERLOIN AUSTRALIAN 485
- 1KG TOMAHAWK BLACK ONYX AUSTRALIA 795

SIDES

- TRIPLE COOKED CHIPS | *House ketchup* 50 (v)
- TRUFFLE FRIES | *Truffle aioli, fresh truffle, parmesan* 95 (v)
- PICKLED ONION RINGS | *Malt vinegar aioli, chives* 40 (v)
- GRILLED BROCCOLINI | *Chili, lemon, garlic* 50 (v)
- CREAMY SPINACH | *Bechamel sauce, fried egg* 50 (v)
- ROAST CAULIFLOWER | *Ajo blanco, brown butter vinaigrette, curry leaf* 50 (v) (n)
- MAC & CHEESE | *Pimento cheese, cheddar, jalapeno* 65 (v)
- CLASSIC BAKED POTATO | *Cheese sauce, sour cream, dill, chives* 50 (v)
- CLASSIC FRENCH FRIES | *house ketchup* 50 (v)
- MASHED POTATO | *Cream, milk, butter* 45 (v)



# WESLODGE

SALOON

## FOOD MENU

### TO START

WESLODGE CHOP | AVOCADO, GOATS CHEESE, DILL VINAIGRETTE  
QUINOA | PUMPKIN, ROCKET, SUNFLOWER SEEDS, LEMON SESAME DRESSING  
SCORCHED WAGYU | YUZU, TRUFFLE, RADISH

### RAW & FRY

BEEF POUTINE | PULLED SHORT RIB, BEEF GRAVY, CHEESE  
AHI TUNA TARTARE | AVOCADO, CELERY, YUZU HOT SAUCE, BLACK SESAME CRACKERS  
SOUTHERN FRIED CHICKEN | TOBACCO HONEY, RANCH, HOUSE PICKLES

FROM THE HARDWOOD & CHARCOAL GRILL  
GRILLED CHICKEN WINGS | ADOBO CHILI, APPLE, CELERY  
SPICE RUBBED LAMB RIBS | GRILLED LIME, CILANTRO

### MAINS & SIDES

WHOLE SEABASS | JALAPENO RELISH, LEMON, OLIVE OIL  
SPELT BARLEY RISOTTO | KING OYSTER, PORCINI, SHIMEJI  
USDA TENDERLOIN PRIME | SEASONED WITH MONTREAL STEAK SPICE  
  
ROAST CAULIFLOWER | AJO BLANCO, BROWN BUTTER VINAIGRETTE, CURRY LEAF  
MAC & CHEESE | PIMENTO CHEESE, CHEDDAR, JALAPENO  
TRIPLE COOKED CHIPS | KETCHUP

### DESSERT PLATTER

DOUBLE DOWN, CANADIAN PANCAKE, LEMON MERINGUE TART, SALTED MAPLE CHEESECAKE,  
FRESH FRUITS & SORBET

@weslodedubai



# WESLODGE

SALOON

## BEVERAGE MENU

### SPIRITS

RUM | TAKAMAKA WHITE  
VODKA | STOLICHNAYA  
TEQUILA | JOSE CUERVO GOLD  
GIN | TANQUERAY  
WHISKEY | JIM BEAM

### WINE

SPARKLING  
WHITE  
RED

### BEER

CORONA

### COCKTAILS

WESLODGE SPRITZ  
RED SNAPPER

@weslodedubai