

soups and appetizers

basil bisque

tomato fondue + shaved parmesan + pine nut pesto
8

featured soup

8

blackened scallops

roasted yellow pepper coulis + brunoise of vegetables
15

crab trifecta

king crab + artichoke & crab risotto + crab cakes + curry rémoulade + dijonaise
16

seared tuna

wasabi sauce + pickled ginger + soy + seaweed salad
14

tartare duo

spicy tuna + sesame beef + cucumber + chili crème fraîche + crisp wontons
12

cold shrimp

horseradish cocktail sauce + horseradish gelee
14

beef short rib ravioli

caramelized onions + wild mushrooms + bleu cheese + cabernet reduction
8

chilled oysters

lemon + horseradish cocktail + yuzu mignonette
14

panko crusted oysters "rockefeller"

pernod creamed spinach + peppered smoked bacon
13

foie gras

chef's daily inspiration
15

salads

mesh house salad

sun-dried cherries + toasted almonds + feta cheese + creamy balsamic vinaigrette
8.5

organic baby spinach salad

smoked bacon + egg + spiced fried onions + maple vinaigrette
8

caesar salad

herb focaccia croutons + creamy garlic caesar dressing
7.5

iceberg salad

crisp iceberg lettuce + tomatoes + onions + olives + maytag bleu cheese + peppercorn parmesan ranch
7.5

summer squash chop salad

roasted zucchini + squash + chevre + orange walnut
7.5

sides

sweet potato frittes 3

mashed sweet potatoes 6

lobster mashed potatoes 10

boursin scalloped potatoes 8

bleu cheese and onion mashed potatoes 8

spinach and mushroom risotto 7

grilled asparagus 7

french green beans 6

parmesan shoestring potatoes 6

wild and domestic mushrooms 9

*consuming raw or undercooked food can be harmful to your health. mesh uses 0% trans fat oil
20% gratuity added to parties of 6 or more*

Tommy Malone, Executive Chef Todd Shanks, Pastry Chef
Andrew Criswell, Sous Chef

6200 Muhlhauser Rd., West Chester, OH 45069 (513) 777-7177 www.meshrestaurant.com

Dinner items and prices may change; please visit www.meshrestaurant.com for most current menus.

entrées

with a purchase of entrée add any salad for \$4

pecan encrusted canadian salmon

lobster mashed potatoes + french green beans + pinot noir beurre blanc
28

chilean sea bass

miso broth + shanghai noodles + organic carrots + wild mushrooms + napa cabbage
37

sesame crusted ahi tuna

quinoa risotto + wasabi peas + napa cabbage + gingered demi-glace
30

diver scallops

brûlée tomatoes + wild mushrooms + spinach risotto + basil vinaigrette
34

lobster and shrimp linguine

lobster tail + tiger shrimp + lemon linguine + spinach + champagne beurre blanc
36

redskin potato ravioli

chorizo sausage + baby spinach + tomatoes + truffle emulsion
21

eggplant ratatouille linguine

vegan wheat linguine + spinach + tomato basil sauce + parmesan
18

pan roasted veal tenderloin

artichoke ratatouille + crisp polenta + reggiano spinach
38

grilled pork porterhouse with maple spice rub

mashed sweet potatoes + szechwan green beans + vanilla butter + maple syrup sauce
30

grilled double lamb chops

parmesan shoestring potatoes + asparagus + grand mamier® essence
40

asian tilapia

seared baby bok choy + daikon slaw + teriyaki sauce
17

amish chicken "saltimbocca"

crisp prosciutto + potato gnocchi + asparagus + parmesan sage cream
19

cold water lobster tail

one pound
garlic whipped potatoes + french green beans + clarified butter
57

filet mignon

6 ounce or 10 ounce
boursin scalloped potatoes + asparagus + mesh steak sauce
33 / 42

mesh surf and turf

pepper crusted petite filet + lobster tail + seared greens
cognac cream + herb butter
49

prime new york strip

14 ounce
garlic whipped potatoes + french green beans + madeira demi
39

smoked beef tenderloin medallions

tasso and edamame 'succotash' + bleu cheese and onion mashed potatoes
cognac demi glace
40

enhancements

bearnaise 2.25
jumbo shrimp (2) 8
bleu cheese crust 4
king crab meat 14

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