

NO 3
WESTERLY
-BAR & GRILL-

Hudson Valley
Restaurant Week
LUNCH MENU \$29.95

appetizers

CAULIFLOWER FRITTERS

TZATZIKI SAUCE | ARUGULA

ARUGULA & PEAR SALAD

PROSCIUTTO | GOAT CHEESE | PISTACHIOS
CROUTONS | APRICOT VINAIGRETTE

FRIED CALAMARI

SAFFRON JALAPENO AIOLI

SOUP DU JOUR

SEASONAL SOUP OF THE DAY

entrees

FIG GRILLED CHEESE

SMOKED GOUDA, GRUYERE & AMERICAN
CHEESE | FIG JAM

PRIME SIRLOIN BURGER

AGED CHEDDAR | MAPLE BACON | TOMATO
LETTUCE | CARMELIZED ONION | CHEF'S SAUCE

BUFFALO CHICKEN PIZZA

BLUE CHEESE CRUMBLES & DRESSING
RANCH DRESSING | CELERY

DOUBLE TUNA ROLL

SPICY TUNA TARTARE | TUNA SASHIMI
ASIAN PEAR | JALAPENO | YUZU TOBIKO

desserts

CARROT CAKE

WALNUTS | CREAM CHEESE FROSTING
VANILLA GELATO

CHOCOLATE LAVA CAKE

CHOCOLATE GANACHE | OREO GELATO
BOURBON SOAKED BLACK CHERRIES

NO 3
WESTERLY
-BAR & GRILL-

Hudson Valley
Restaurant Week
DINNER MENU \$44.95

appetizers

CAULIFLOWER FRITTERS

TZATZIKI SAUCE | ARUGULA

ARUGULA & PEAR SALAD

PROSCIUTTO | GOAT CHEESE | PISTACHIOS
CROUTONS | APRICOT VINAIGRETTE

FRIED CALAMARI

SAFFRON JALAPENO AIOLI

SOUP DU JOUR

SEASONAL SOUP OF THE DAY

entrees

BRAISED SHORT RIB

BLACK TRUFFLE MASHED POTATOES
HARICOT VERTS

ATLANTIC SALMON

ROASTED FENNEL | BABY BEETS
CARROTS | BEURRE BLANC

GNOCCHI ALLA FUNGHI

HOUSE-MADE GNOCCHI | WILD MUSHROOMS
PARMIGIANO REGGIANO

TEMPURA DRAGON ROLL

SHRIMP TEMPURA | MANGO | CUCUMBER
SPICY TUNA | ALMOND | SPECIAL SAUCE

desserts

CARROT CAKE

WALNUTS | CREAM CHEESE FROSTING
VANILLA GELATO

CHOCOLATE LAVA CAKE

CHOCOLATE GANACHE | OREO GELATO
BOURBON SOAKED BLACK CHERRIES