

NO 3
WESTERLY
-BAR & GRILL-

Hudson Valley
Restaurant Week
LUNCH MENU \$29.95

appetizers

CRISPY CAULIFLOWER

TZATZIKI SAUCE | ARUGULA

HOUSE MIXED GREENS

MIXED GREENS | CHERRY TOMATOES
CUCUMBERS | ROSEMARY VINAIGRETTE

FRIED CALAMARI

SAFFRON JALAPENO AIOLI

entrees

WILD SALMON BURGER

ARUGULA | TOMATO | CILANTRO | MAYO
FRENCH FRIES

PRIME SIRLOIN BURGER

AGED CHEDDAR | MAPLE BACON | TOMATO
LETTUCE | CARAMELIZED ONION | CHEF'S SAUCE
FRENCH FRIES

BUFFALO CHICKEN PIZZA

BLUE CHEESE CRUMBLES & DRESSING
RANCH DRESSING | CELERY

desserts

SORBET

RASPBERRY | LEMON

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

CRISPY CAULIFLOWER

TZATZIKI SAUCE | ARUGULA

GRILLED CAESAR

ROMAINE | GRILLED BABY GEM LETTUCE
POLENTA CROUTONS | TOMATOES, MAPLE
SMOKED BACON | PARMESAN CHEESE

FRIED CALAMARI

SAFFRON JALAPENO AIOLI

entrees

BRICK CHICKEN

LEEK PUREE | SLICED PURPLE POTATOES,
DEMI GLAZE

ATLANTIC SALMON

ROASTED FENNEL | BABY BEETS
CARROTS | BEURRE BLANC

BLACK TRUFFLE PIZZA

WILD MUSHROOMS | FONTINA | FINE HERBS,
TRUFFLE OIL

PRIME SIRLOIN BURGER

AGED CHEDDAR | MAPLE BACON | TOMATO
LETTUCE | CARAMELIZED ONION
CHEF'S SAUCE | FRENCH FRIES

desserts

SORBET

RASPBERRY | LEMON

CHOCOLATE LAVA CAKE

CHOCOLATE GANACHE | OREO GELATO
BOURBON SOAKED BLACK CHERRIES