

THE WESTERLY

STARTERS

SOUP OF THE DAY ... 9

daily selection

HOUSE SALAD ... 9

radish, herbs, mixed greens with red wine vinaigrette

RATATOUILLE TOAST ... 10

goat cheese, peppers, onion, zucchini, eggplant and tomato on baguette

BRUSSELS SPROUTS ... 11

shaved parmesan, garlic, lemon, smoked paprika, parsley, pimento aioli

KALE AND BEET SALAD ... 13

charred kale, goat cheese, pickled beets, blueberries, granola and orange vinaigrette

SHRIMP AND LETTUCE WRAP ... 13

crispy cornmeal dusted shrimp, remoulade and tomato on lettuce

STEAK TARTARE ... 15

chopped beef, egg yolk, shallots, capers, cornichon and dijon

CHARCUTERIE BOARD

market price

CHEESE PLATE

market price

SIDES

SEASONAL VEGGIES ... 6

PARM FRITES ... 7

MAINS

MUSSELS AND FRITES ... 17

PEI mussels, white wine, shallots, parsley with fresh cut frites

WESTERLY CHEESEBURGER AND FRITES ... 18

house ground burger, caramelized onions, cheddar, lettuce and aioli

MUSHROOM RISOTTO ... 20

parm, mixed wild mushrooms, truffle oil, arborio rice

FRESH PASTA ... 22

daily selection of house-made pasta

CATCH OF THE DAY ... MP

daily seafood selection

SHORT RIBS ... 28

coffee braised short ribs, seasonal vegetables and garlic smashed potatoes

STEAK FRITES ... 30

10 ounce NY strip loin with red wine jus and parm frites

DUCK CONFIT ... 32

confit leg of duck, stew of lentil, white beans, kale and tomato

DESSERTS

BUTTER TART ... 8

with vanilla ice cream

CRÈME BRÛLÉE ... 8

PRIX FIXE

Three course prix fixe dinner available every evening for only \$35!

STARTERS

*Soup
daily selection*

House Salad

radish, herbs, mixed greens with red wine vinaigrette

Ratatouille Toast

goat cheese, peppers, onion, zucchini, eggplant and tomato on baguette

MAINS

Steak Frites

flat iron steak with red wine jus, parm frites

Mushroom Risotto

parm, wild mushrooms, truffle oil, arborio rice

Rainbow Trout

grilled trout beurre blanc, ratatouille, frites

DESSERTS

Butter Tart

with vanilla ice cream

Crème brûlée