

THE WESTERLY

STARTERS

- HOUSE SALAD** VG 9
radish, herbs, mixed greens with red wine vinaigrette
- FRENCH ONION SOUP** 12
caramelized onions in a savoury beef broth with crostini, gruyere and parmesan cheese
- CAESAR SALAD** V 12
romaine lettuce, croutons, parmesan cheese, lemon, double-smoked bacon
{vegetarian option available}
- BRUSSELS SPROUTS** V 13
shaved parmesan, garlic, lemon, smoked paprika, parsley and pimento
- SPANISH MEATBALLS** 14
with charred Roma tomato sauce, yellow zucchini, mint and shaved manchego cheese
- CHARCUTERIE AND CHEESE BOARD** 22
suitable for sharing
(you can also opt for all-cheese or all-charcuterie)

DESSERTS

- BUTTER TART** 7
maple, with vanilla ice cream
- CHOCOLATE POT DE CRÈME** 8
smooth chocolate custard with Chantilly cream and shaved chocolate
- STICKY TOFFEE PUDDING** 9
classic steamed pudding with brandy, caramel, pecan strudel, and vanilla ice cream

MAINS

- POZOLE** VG 18
hearty stew with hominy, golden beets, radish and ancho mushroom broth
(add chorizo for \$5)
- WESTERLY CHEESEBURGER & FRITES** 19
house-ground burger, caramelized onions, cheddar, lettuce and aioli
- MUSSELS & FRITES** 19
PEI mussels, white wine, shallots, parsley with fresh cut frites
- PORK BELLY** 20
smoked pork belly served with sautéed collard greens, poached egg, and house made potato chips
- SALMON** 24
pan-seared salmon served with confit fingerling potatoes, braised leeks and beet beurre blanc
- SHORT RIBS** 30
coffee braised short ribs, seasonal vegetables and garlic smashed potatoes
- STEAK FRITES** 32
10 ounce grilled NY strip loin with red wine jus, herbed butter and parm frites
- DAILY SPECIAL** MP
ask your server about today's feature

SIDES

- PARM FRITES** 7
- SEASONAL VEGGIES** 8

V Vegetarian
VG Vegan

PRIX FIXE

Three course prix fixe dinner available every night of the week for only \$35

STARTERS

- HOUSE SALAD** VG
radish, herbs, mixed greens with red wine vinaigrette
- BRUSSELS SPROUTS** V
shaved parmesan, garlic, lemon, smoked paprika, parsley, pimento

MAINS

- MUSSELS**
PEI mussels, white wine, shallots and parsley with fresh cut fries
- POZOLE** VG
hearty stew with hominy, golden beets, radish, ancho mushroom broth
(add chorizo if desired)
- STEAK FRITES**
flat iron steak with red wine jus, parm frites

DESSERTS

- BUTTER TART**
with vanilla ice cream
- CHOCOLATE POT DE CRÈME**
smooth chocolate custard with Chantilly cream and shaved chocolate