

THE WESTERLY

STARTERS

SOUP daily selection	9
HOUSE SALAD radish, herbs, mixed greens with red wine vinaigrette	9
BRUSSELS SPROUTS shaved parmesan, garlic, lemon, smoked paprika, parsley and pimento	12
CAESAR SALAD romaine lettuce, croutons, parmesan cheese, lemon, double-smoked bacon {vegetarian option available}	12
CEVICHE assorted seafood cured in citrus juice, pico de gallo	17
CHARCUTERIE AND CHEESE BOARD suitable for sharing	21

DESSERTS

BUTTER TART maple walnut, with vanilla ice cream	7
CRÈME BRÛLÉE rich custard topped with caramelized sugar	8
STICKY TOFFEE PUDDING classic steamed pudding with brandy, caramel, pecan strudel, and vanilla ice cream	9

SIDES

SEASONAL VEGGIES	6
PARM FRITES	7

MAINS

MUSSELS & FRITES PEI mussels, white wine, shallots, parsley with fresh cut frites	18
WESTERLY CHEESEBURGER & FRITES house-ground burger, caramelized onions, cheddar, lettuce and aioli	19
MUSHROOM RISOTTO parm, mixed wild mushrooms, truffle oil, arborio rice	21
CHICKEN SUPRÊME pan-seared chicken breast stuffed with goat cheese, banana peppers and bacon, served with écrasé potatoes and seasonal vegetables	24
SPAGHETTI BOLOGNESE ground striploin and wild boar in a tomato sauce with house-made spaghetti	25
SALMON salmon with orange marmalade crème fraiche, seasonal vegetables and fingerling potatoes	26
SHORT RIBS coffee braised short ribs, seasonal vegetables and garlic smashed potatoes	29
STEAK FRITES 10 ounce grilled NY strip loin with red wine jus, herbed butter and parm frites	31
DAILY SPECIAL(S) your server can tell you about today's feature(s)	MP

PRIX FIXE

Three course prix fixe dinner available every night of the week for only \$37

STARTERS

SOUP daily selection
HOUSE SALAD radish, herbs, mixed greens with red wine vinaigrette

MAINS

MUSHROOM RISOTTO parm, mixed wild mushrooms, truffle oil, arborio rice
SALMON salmon with orange marmalade crème fraiche, seasonal vegetables and fingerling potatoes
STEAK FRITES flat iron steak with red wine jus, parm frites

DESSERTS

BUTTER TART with vanilla ice cream
CRÈME BRÛLÉE rich custard topped with caramelized sugar