

HVRW LUNCH MENU

MARCH 21- APRIL 3, 2022

\$29.95

STARTERS

SOUP DU JOUR

Chef Prepared Daily

CRUNCHY RICE CAKES

Spicy Tuna Tartare

CRISPY CAULIFLOWER

Smoked Paprika, Dijon Mustard, Honey,
Pickled Red Chillies,

KALE CAESAR

Kale, Romaine, Panko Breadcrumbs, Parsley,
Lemon & Lime Zest

ENTREES

BLACK TRUFFLE PIZZA

Wild Mushrooms, Fontina, Fine Herbs,
Truffle Oil

CRISPY CHICKEN SANDWICH

Buttermilk Fried Chicken, Sliced
Tomato, Baby Swiss, Spicy Kale Slaw

SUSHI-DOUBLE TUNA

Spicy Tuna Tartare, Asian Pear,
Tuna Sashimi, Jalapeno, Yuzu
Tobiko

PRIME SIRLOIN BURGER

(VEGETARIAN OPTION AVAILABLE)

Aged Cheddar, Maple Bacon,
Grilled Onion, Tomato, Pickles,
Lettuce, side of Fries

DESSERTS

CHOCOLATE LAVA CAKE

Chocolate Ganache, Vanilla
Gelato, Bourbon Soaked
Black Cherries

TRES LECHES CAKE

Toasted Coconut,
Dulce de Leche Gelato

*NO SUBSTITUTIONS

3 WESTERLY BAR & GRILL

HVRW DINNER MENU

MARCH 21- APRIL 3, 2022

\$39.95

STARTERS

SOUP DU JOUR

Chef Prepared Daily

ROASTED BEET TOWER

Red Beets, Yellow Beets, Goat Cheese,
Candied Walnuts, Spinach,
Blue Cheese Dressing

CRISPY CAULIFLOWER

Smoked Paprika, Dijon Mustard,
Honey, Pickled Red Chillies,

FRIED CALAMARI

Sweet Chili Gastrique, Scallion,
Sesame Seeds, Cilantro

ENTREES

SHORT RIB PAPPARDELLE

Home-made Pappardelle,
Burgundy Braised Short Ribs,
Mascarpone, Fried Onions

ROASTED ATLANTIC SALMON

Mediterranean Warm Quinoa,
Lemon Beurre Blanc, Charred
Lemon

BLACK TRUFFLE PIZZA

Wild Mushrooms, Fontina, Fine
Herbs, Truffle Oil

SUSHI-DOUBLE TUNA

Spicy Tuna Tartare, Asian Pear,
Tuna Sashimi, Jalapeno, Yuzu
Tobiko

DESSERTS

CHOCOLATE LAVA CAKE

Chocolate Ganache, Vanilla
Gelato, Bourbon Soaked
Black Cherries

TRES LECHES CAKE

Toasted Coconut,
Dulce de Leche Gelato

*NO SUBSTITUTIONS

3 WESTERLY BAR & GRILL