

HVRW LUNCH MENU

NOVEMBER 7TH - NOVEMBER 20, 2022

\$29.95

STARTERS

CAESAR SALAD

Baby Gem Lettuce, Polenta Croutons,
Tomatoes, Watermelon Radish, Parmesan
Cheese

GARDEN SALAD

Baby Mixed Greens, Onions, Tomatoes,
Cucumbers, Balsamic Dijon Mustard
Vinaigrette

SOUP DU JOUR

Chef Prepared Daily

ENTREES

BLACK TRUFFLE PIZZA

Wild Mushrooms, Fontina, Fine Herbs,
Truffle Oil

CRISPY CHICKEN SANDWICH

Buttermilk Fried Chicken Breast,
Lettuce, Tomato, Caramelized Onions,
Swiss Cheese, Ciabatta Roll

SALMON BURGER

Salmon Patty Flavored with Ginger,
Scallions & Breadcrumbs, Served on
Brioche with Wasabi Aioli, Lettuce,
Tomato & Salad

DESSERTS

VANILLA FLAN

Baked Custard, Topped with
Caramel

TRES LECHES CAKE

French Style Sponge Cake, Toasted
coconut, Swiss Meringue, Dulce de
Leche Gelato

CHOCOLATE LAVA CAKE

Chocolate Ganache, Oreo Gelato,
Bourbon Soaked Black Cherries

*NO SUBSTITUTIONS

3 WESTERLY BAR & GRILL

HVRW DINNER MENU

NOVEMBER 7TH - NOVEMBER 20TH, 2022

\$44.95

STARTERS

SOUP DU JOUR

Chef Prepared Daily

ROASTED BEET TOWER

Red Beets, Golden Beets, Cabrales Blue Cheese, Toasted Walnuts, Baby Arugula, Balsamic Vinaigrette

CALIFORNIA ROLL

Cucumber, Crab, Avocado

CAESAR SALAD

BABY GEM LETTUCE, POLENTA CROUTONS, TOMATOES, WATERMELON RADISH, PARMESAN CHEESE

ENTREES

BRAISED SHORT RIBS

Roasted Fingerling Potatoes, Caramelized Carrots, Red Wine Sauce

ROASTED ATLANTIC SALMON

Sweet Pea Puree, Roasted Seasonal Vegetables

VEGETARIAN GNOCCHI

Black Truffle, Wild Mushroom, Parmesan Romano Cheese

DESSERTS

CHOCOLATE LAVA CAKE

Chocolate Ganache, Oreo Gelato, Bourbon Soaked Black Cherries

TRES LECHEs CAKE

French Style Sponge Cake, Toasted coconut, Swiss Meringue, Dulce de Leche Gelato

VANILLA FLAN

Baked Custard, Topped with Caramel

*NO SUBSTITUTIONS

3 WESTERLY BAR & GRILL