NO 3 WESTERLY
ESTD 2016
BAR & GRILL

SMALL PLATES

SOUP DU JOUR 16
Chef's Daily Special

FRIED CALAMARI 22
Saffron Jalapeño Aioli

CRISPY CAULIFLOWER (V) 17
Tomato Aioli, Sweet Pickled Drops

SPINACH ARTICHOKE DIP (GF) 22
Cream Cheese, Sour Cream, Parmesan, Shredded Mozzarella, Tortilla Chips

TUNA TARTARE 23
Ahi Tuna, Guacamole, Asian Pear, Crispy Shallots, Ponzu

CRUNCHY RICE CAKES 21
Spicy Tuna Tartare, Spicy Mayo

SPANISH OCTOPUS (GF)(DF) 27
Brava Potatoes, Black Pesto, Pickled Onions, Smoked Paprika

SHRIMP BAO BUNS 21
Shrimp Tempura, Cole Slaw, Spicy Mayo, Eel Sauce

CHARDONNAY MUSSELS 26
Pimento de la Vera, Basil, Grape Tomatoes, Chorizo, Butter, Lemon, Sourdough

CRAB CAKES (DF) 25
Pickled Onions, Lemon Zest, Mustard Remoulade

WHIPPED RICOTTA CROSTINI 24
Rustic Bread, Tomato Confit, Lemon Zest, Spicy Honey

SALAD

SHRIMP $5 each | PANKO CRAB CAKE $12ea | GRILLED CHICKEN $9 | SALMON $16

CLASSIC CAESAR (GF)(V) 21
Romaine, Anchovies, Polenta Croutons, Parmesan, Creamy Caesar Dressing

BURRATA (GF)(V) 23
Cherry Tomatoes, Arugula, Pesto, Sweet Pickled Drops, Balsamic Vinaigrette

BEET CARPACCIO (GF) 22
Red Beets, Goat Cheese, Walnuts, Arugula, Balsamic

Sushi

SPECIALTY ROLLS

DOUBLE TUNA (GF)(DF) 22
Spicy Tuna Tartare, Asian Pear, Tuna Sashimi, Jalapeño, Yuzu Tobiko

RAINBOW (GF)(DF) 23
Spicy Salmon, Cucumber, Mango, Tuna, Hamachi, Avocado, Wasabi Tobiki

WAGYU STEAK TARTARE (GF)(DF) 24
Tuna, Avocado, Black Truffle Salsa, Black Tobiko, Garlic Chips

KING CALIFORNIA (GF)(DF) 23
Spicy King Crab, Salmon Sashimi, Cucumber, Avocado, Yuzu Miso

TEMPURA DRAGON 24
Shrimp Tempura, Mango, Cucumber, Spicy Tuna, Almond, Special Sauce

NIGIRI - OR - SASHIMI PLATTER 32
3 Salmon, 3 Yellowtail, 3 Big Eye Tuna

CUT ROLLS

Big Eye Tuna (GF) 14
Spicy Big Eye Tuna (GF) 15
Salmon Avocado (GF) 15
Salmon Cucumber (GF) 14
California (GF) 14
Avocado Cucumber (V)(GF) 12
Hamachi Scallion (GF) 15
Shrimp Tempura 15
Spicy Salmon (GF) 15
Big Eye Tuna Avocado (GF) 15

BUNS & BEYOND

CHOICE OF: FRIES, SWEET POTATO FRIES, HOUSE MIXED GREENS, TRUFFLE FRIES +$2

PRIME SIRLOIN BURGER 25
8oz Prime, Aged Cheddar, Maple Bacon, Tomato, Caramelized Onions, Lettuce, Chef's Sauce

CRISPY CHICKEN SANDWICH 25
Cheddar Cheese, Pickles, Tomatoes, Lettuce, Avocado Mayo

VEGETABLE BURGER (V) 24
Black Bean Patty, Chipotle Mayo, Onions, Lettuce, Tomato

SIDES

FRENCH FRIES 10

SWEET POTATO FRIES 10

ROASTED BABY VEGETABLES 12

MIXED GREENS SALAD 10
Cucumbers, Cherry Tomatoes, Balsamic Vinaigrette

PARMESAN TRUFFLE FRIES 12
Chipotle Mayo

BRICK OVEN PIZZA

GF CAULIFLOWER DOUGH ADDITIONAL $2

MARGHERITA (V) 22
Fresh Mozzarella, San Marzano Tomato, Basil

BUFFALO CHICKEN 25
Chicken Cutlet, Blue Cheese Dressing Blue Cheese Crumbles, Celery

BLACK TRUFFLE (V) 28
Wild Mushrooms, Fontina, Mozzarella, Fine Herbs, Truffle Oil

CHARRED PEPPERONI 28
Soppressata, Fresh Mozzarella, Tomato, Chili-Honey

PROSCIUTTO 27
Wild Arugula, Mozzarella, Spring Onion, Parmesan Cheese

SPINACH ARTICHOKE 25
Spinach, Artichoke, Parmesan, Sour Cream, Cream Cheese

LAND + SEA

GNOCCHI CACIO E PEPE 36
Homemade Gnocchi, Parmesan, Pancetta

SHORT RIB PAPPARDELLE 38
Homemade Pasta, Mascarpone, Fried Onions, Red Wine Reduction

SPICY RIGATONI 32
Pancetta, Crushed Red Pepper, Parmesan Cheese, Stracciatella Cheese
"add chicken $9"

ATLANTIC SALMON (GF) 41
Brussels Sprouts, Maple Cider Gastrique

BRANZINO ALMONDINE (GF) 42
Broccolini, Fingerling Potatoes, Grape Tomatoes, Almonds

PAN ROASTED CHICKEN (GF) 35
Half Chicken, Potatoes, Homemade Barbecue Sauce, Green Aioli

PORK CHOP (GF) 43
Cherry Pepper, Garlic, Cherry Tomato, Capers, Sweet Potato Puree

SHORT RIB 46
Butternut Squash Risotto, Parmesan, Fried Onions, Red Wine Reduction

STEAK FRITES (GF) 49
8oz Hanger Steak, Pomme Frites, Au Poivre

GRASS FED FILET MIGNON (GF) 56
8oz Filet, Forest Mushrooms, Bordelaise

Food Allergies? If you have a food allergy, please speak to the owner, manager, chef, or your server. | *(GF)-Gluten Free* *(V)-Vegetarian* *(DF)-Dairy Free* | *20% Gratuity will be added to parties of 6 or more* | *Please drink responsibly.*

WINES BY THE GLASS

BUBBLES

Zardetto, Prosecco *Veneto, Italy*	15/58
Revelation By Goose Ridge, Sparkling Rosé *Washington*	15/58

ROSÉ WINES

Wolffer Summer In A Bottle *Sagaponack, NY*	18/70
Château Minuty *Côtes de Provence, France*	17/68

WHITE WINES

Bottega Vinaia, Pinot Grigio *Trentino, Italy*	16/62
G3 by Goose Ridge, Riesling *Columbia Valley, Washington*	16/62
The Ned, Sauvignon Blanc *Marlborough, New Zealand*	16/62
Clay Shannon, Chardonnay *High Valley, California*	16/62
Pazo Cilleiro Rias Baixas, Albarino *Rias Baixas, Spain*	16/62
Roger Champault, Sancerre *Loire Valley, France*	18/70

RED WINES

Ironstone, Pinot Noir *Lodi, California*	16/62
J. Lohr Estates, Los Ojos, Merlot *Paso Robles, California*	16/62
Bodega Catena, Malbec *Mendoza, Argentina*	16/62
Paternina, Tempranillo *Rioja, Spain*	16/62
Quilt, Cabernet Sauvignon *Napa Valley, California*	24/94
Geyser Peak Walking Tree, Cabernet Sauvignon *Alexander Valley, California*	17/66

SAKE $14

Hakutsuru,
Junmai Ginjo, Namazake
Fresh and crisp, aromotac, dry finish

Momokawa, Nigori, Wakayama
Unfiltered, creamy notes of vanilla, pear, and toasted rice with an off dry finish

ZERO-PROOF $12

Ginger & Peach Palmer
Coconut Pomegranate Mojito
Virgin Piña Colada
Blood Orange Spritz

Craft Cocktails $18

CLOUD NINE
Titos Vodka, Lillet Blanc,
Elderflower, Lychee Syrup

PEARADISE
Wheatley Vodka, Pear Purée,
Lime Juice, Rosemary Syrup

FIG N JUICE
Gunpowder Fig Gin, St. Germain,
House Grenadine, Lemon Juice

SWEATER WEATHER
Woodinville Bourbon, Apple Cider,
Vanilla & Cinnamon Syrup, Orange Bitters

BILLIONAIRE
Rough Rider Bourbon, Lemon Juice
House Made Grenadine, Absinthe, Bitters

FALSE ALARM
Bacardi Coconut, Planteray Pineapple Rum,
Passion Fruit Purée, Fresh Lemon Juice,
Orange Liqueur, Cranberry, Prosecco

*Tiki Mug require $20 deposit
keep the mug or return it for your deposit

QUE PIÑA
Coconut Rum, Pineapple Rum
Lime, Pineapple, Coco Lopez

PALOMA
El Jimador Silver Tequila, Los Vecinos Mezcal,
Agave, Fresh Lime, Pink Grapefruit Soda, Lava Salt Rim

AFTER HOURS
Chambord Black Raspberry Liqueur,
Mint, Prosecco, Club Soda

DRAFT BEER

Bell's Amber Ale - MI · 10
3 Floyds Zombie Dust Pale Ale - IN · 10
Fiddlehead Second Fiddle - VT · 11
Sloop Brewing Juice Bomb IPA- NY · 10
Threes Brewing All or Nothing IPA - NY · 10
Bluepoint Toasted Lager - NY · 10
Stella Artois-Belgium · 10
Talea Brewing Al Dente Pilsner-NY · 10
Allagash White Ale - ME · 10
Smithwick's Irish Red Ale - Ireland · 10
Guinness Stout - Ireland · 10
Blake's Triple Jam Cider - MI · 10

BOTTLED BEER

Franziskaner Hefe-Weisse · 9
Newburgh Cream Ale · 11
Abita Purple Haze · 9
Von Trapp Pilsner · 9
Narragansett Lager · 9
Bud Light · 8
Corona Extra · 8
Heineken · 8
Michelob Ultra · 8
Peroni Nastro Azzurro · 8
Sierra Nevada Pale Ale · 9
Flying Dog Raging Bitch IPA · 10
Lagunitas IPNA Non-Alcoholic · 8

WINE & SPIRIT LIST

SCAN QR CODE

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