FRIED CALAMARI

WITH MARINARA & THAI CHILI SAUCE

CRAB AND LIME COCKTAILGF

LIME MARINATED JUMBO LUMP CRABMEAT 38

POLPO GF

TENDER GRILLED OCTOPUS WITH BLACK OLIVE, TOMATO & LEMON

24

EGGPLANTROLLATINI

EGGPLANT AND ZUCCHINI, MOZZARELLA, PARMIGIANA, TOMATO 17

STARTER

SOUPS &

 $\sim \infty \otimes \infty \sim$

ONION SOUP

CARAMELIZED ONIONS,

SHERRY & THREE CHEESES

15

SOUP OF THE DAY

SEASONAL FAVORITES

13

CAESAR

PARMIGIANO REGGIANO,

ROMAINE HEARTS AND

CLASSIC DRESSING 18

SPINACH GF ROASTED RED ONIONS,

SMOKED BACON, EGG &

WARM MUSHROOM VINAIGRETTE

20

CUCUMBER GF

CUCUMBER, AVOCADO, FRESH CORN,

CHERRY TOMATOES &

CACIACAVALLO CHEESE

16

FINNOCHIO

AVOCADO, ARUGULA, RED ONION

ASIAGO CHEESE, LEMON DRESSING

18

WEDGE SALAD BACON, BLUE CHEESE CRUMBLE

16

Executive Chef

ANTONIO CRIMANI

Restaurant Director

FRANCESCO

CAVARRA

APPETIZERS

MARYLAND CRAB CAKE

SAUTEED JUMBO LUMP CRAB MEAT SERVED WITH ROASTED PEPPER COULIS & HOUSE REMOULADE

CLAMS CASINO

LITTLE NECK CLAMS, BACON PEPPERS AND GARLIC 21

IMPORTEDBURRATA

SHAVED SPECK, TOMATO,BALSAMIC DRIZZLE 20

OYSTERS ROCKEFELLER

BAKED LOCAL OYSTERS WITH SPINACH, PARMIGIANO & PERNOD 22

CAPRESE GF

HOMEMADE MOZZARELLA, PARMA PROSCIUTTO, TOMATO & BASIL 20

BAKEDCLAMS

LITTLE NECK CLAMS, SEASONED BREAD CRUMBS & LEMON

SEAFOOD preparations

SALMON CHAMPAGNE

PAN ROASTED FILET WITH CHAMPAGNE DILL SAUCE OVER ASPARAGUS, MASHED POTATO 38

SHRIMP PORTOFINO

SAUTEED WITH ARTICHOKE ASPARAGUS & FRESH TOMATO SERVED OVER MASHED POTATOES

BRANZINO OREGANATA

SEASONED BREAD CRUMBS LEMON, GARLIC BUTTER, WHITE WINE 47

PASTA

GIORDANO FILET MIGNON TIDBITS, FRESH HERBS RED WINE, TOMATO

HOMEMADE GNOCCHI

36

PANCETTA, CREAM, WILD MUSHROOM, TRUFFLE

HOMEMADE RAVIOLI

STUFFED WITH BROCCOLINI AND SAUSAGE, TOMATO AND BASIL 32



ENTREES

POLLO MARIO

PARMIGIAN CRUSTED CHICKEN BREAST, MASHED POTATO, SHALLOT WHITE WINE SAUCE 37

POLO BURGER 100Z

CHEDDAR, BRIOCHE ROLL TRUFFLE FRIES 25

SOUTH WESTERN SKIRT STEAK

TEQUILLA & CILANTRO MARINATED SKIRT STEAK, FRIED YUCCA, CILANTRO PESTO

POLLO PARMIGIANA

BREADED CHICKEN BREAST PARMIGIANA, MOZZARELLA, TOMATO SERVED WITH PASTA 38

CORDON BLEU

BREADED CHICKEN BREAST, STUFFED WITH PROSCIUTTO AND SWISS CHEESE AND MUSHROOM DEMIGLAZE

> VEAL CHOP VALDOSTANA STUFFED WITH PROSCIUTTO AND MOZZARELLA CHEESE AND MUSHROOM DEMI **GLAZE**

> > 71

IN THE RAW & COCKTAILS GF

OYSTER COCKTAIL 19

LITTLE NECK CLAMS COCKTAIL

17

JUMBO SHRIMP COCKTAIL 22

1.5LB LOBSTER **COCKTAIL**



SEAFOOD BOAT *

FOR 2 **INCLUDES:** CLAMS ON HALF SHELL OYSTERS ON THE HALF SHELL LOBSTER COCKTAIL SHRIMP COCKTAIL

MP



MP

from the

SIDES 13

BAKED POTATOGE MASHED POTATOGE GRILLED ASPARAGUS GF FRENCH BEANSGF CREAMED SPINACH SEASONAL **VEGETABLE GF** HAND CUT FRIESGF SAUTEED ONIONS GF SAUTEED WILD MUSHROOMSGF BUTTERED BROCCOLIGE

EXTRAS\$

AUPOIVE

GORGONZOLA

PROUDLY SERVING MIDWESTERN-RAISED,

USDA PRIME & AGED BLACK ANGUS BEEF

ADD A LOBSTER TO ANY SELECTION 11/2LBLOBSTER

BROILEDSTEAMED MP

14 OZ BONELESSSTRIP GF **CERTIFIED PRIME** 62

160Z PORKCHOP

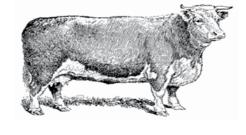
WITH CHERRY PEPPERS, MUSHROOMS, & GARLIC

55

20 OZ BONELESS RIBEYE GE

62

CERTIFIED ANGUS FILET MIGNON GF 8oz 52 | 12oz 76 CERTIFIED ANGUS



 * consuming raw or undercooked items can cause INCREASED LIKELIHOOD OF FOODBORNE ILLNESS

GF DENOTES GLUTEN FREE



SIGNATURE DRINKS

TITUS RUSTY NAIL

EDMOND TITUS ONE OF THE FIRST ORIGINAL FOUNDING FATHERS OF WESTBURY LATE 1600'S GEORGE P. TITUS FIRST FAMILY TO RESIDE AT THE MANOR 1880

JOHNNY WALKER DOUBLE BLACK, DRAMBUIE & CHERRY

HILL AMERICANO

JOHN R. HILL AN ARCHITECT WHO IN 1910 PURCHASED THE 18 ROOM ESTATE FROM GEORGE P. TITUS

CAMPARI, SWEET VERMOUTH & SELTZER

GEORGINE'S PEACH

GEORGINE HILL WAS THE GRANDDAUGHTER OF JOHN R. HILL AND WAS THE FIRST WEDDING TO TAKE PLACE AT THE MANOR

PEACH VODKA, GRENADINE, ORANGE JUICE & CRANBERRY

THE HOPPL SIDECAR

CARL HOPPL TOOK OWNERSHIP OF THE WESTBURY MANOR IN 1961 **REMY MARTIN, CONTREAU, SOUR & SUGAR**

MANOR'S PLANTERS PUNCH

AN HOMAGE TO THE HISTORY OF THE MANSION CIRCA 1880
MEYERS RUM, ORANGE JUICE & GRENADINE

1880 BOURBON OLD FASHIONED

THE TITUS MANSION NOW KNOWN AS THE WESTBURY MANOR BULLIT BURBON, ORANGE SLICE, CHERRY, BITTERS & LEMON

CHUKKER CHI-CHI

A PLAYING PERIOD IN A POLO GAME

KETTLE ONE VODKA, PINA COLADA & GRENADINE

FERESAN LEMONADE

AUGUST SANDI & PIERRE FERRO FORMED THE FERSAN COMPANY & CONVERTED THE MANSION INTO A RESTAURANT IN 1946 JACK DANIELS, SOUR, TRIPLESEC & 7-UP

PIMMS POLO

WESTBURY NY WAS THE EPICENTER OF THE GOLDEN AGE OF POLO AND THE SITE OF MANY HISTORICAL MATCHES

PIMMS CUP #1, LEMON, CUCUMBER, SOUR & GINGER ALE



HANDCRAFTED

CLASSIC COCKTAILS

ROB ROY

JOHNNY WALKER BLACK SCOTCH & SWEET OR DRY VERMOUTH

WHISKEY SOUR

CANADIAN CLUB, SOUR, CHERRY & ORANGE

KAMIKAZI

TITO'S VODKA, LIME JUICE & TRIPLE SEC

TANGUERAY GIN & ROSES'S LIME

MANHATTANRYE, BOURBON OR BRANDY,

SWEET VERMOUTH & BITTERS PRESIDENTIAL

CHAMPAGNE & ST. GERMAINE

MARTINIS

LIMONCELLO MARTINI
KETEL ONE VODKA & LIMONCELLO

GIBSON MARTINI

STOLI VODKA, VERMOUTH & PEARL OLIVES

POMEGRANATE MARTINI

KETEL ONE VODKA & PAMA LIQUEUR

COSMO MARTINI

GREY GOOSE CITRON VODKA & CRANBERRY

BLUE MARTINI
ABSOLUT VODKA, PINEAPPLE & ALIZÉ

MANGO MARTINI

STOLI VODKA, MALIBU MANGO & PINEAPPLE

APPLE MARTINI

KETEL ONE VODKA & APPLE PUCKER

WHITE CHOCOLATE MARTINI

CHOCOLATE VODKA, WHITE GODIVA & CREME DE CACAO

FOREIGN & DOMESTIC BEER

Budweiser

Bud Light

Coors

Coors Light

Samuel Adams

Bass Ale

Amstel Light

Miller Light

Michelob Ultra Corona Extra

Becks

Stella Artois

Heineken & Heineken Light

Peroni

Non-Alcoholic O'Douls Becks

LIVE MUSIC NIGHTLY

THURSDAY THRU SATURDAY