

APPETIZERS

FRIED CALAMARI
FRESH (NEVER FROZEN)
SERVED WITH MARINARA &
THAI CHILI SAUCE
19

PORTABELLO GORGONZOLA GF
MARINATED PORTOBELLO
MUSHROOM, HOUSE ROASTED
PEPPERS, GORGONZOLA
CRUMBLE & BALSAMIC
12

BURRATA GF
IMPORTED BURRATA CHEESE,
SHAVED SPECK & WALNUTS
15

BAKED CLAMS
LITTLENECK CLAMS, SEASONED
BREADCRUMBS & LEMON
16

SEARED SESAME TUNA
SHAVED FENNEL AND WASABI
ASIAN GLAZE
21

MARYLAND CRAB CAKE
SAUTEED JUMBO LUMP
CRABMEAT SERVED WITH
ROASTED PEPPER COULIS &
HOUSE REMOULADE
21

CLAMS CASINO GF
LITTLENECK CLAMS, BACON,
PEPPERS & GARLIC BUTTER
16

CLAMS & MUSSELS PEPATA GF
STEAMED IN GARLIC, WHITE
WINE, SAFFRON & VEGETABLE
HAYSTACK
16

OYSTERS ROCKEFELLER
BAKED LOCAL OYSTERS WITH
SPINACH, PARMIGIANO & PERNOD
18

CAPRESE GF
HOMEMADE MOZZARELLA,
PARMA PROSCIUTTO,
TOMATO & BASIL
17

POLPO GF
TENDER GRILLED OCTOPUS WITH
BLACK OLIVE, TOMATO & LEMON
22

SEAFOOD

preparations

RISOTTO MARECHIARE GF
SHRIMP & SCALLOPS WITH
TOUCH OF TOMATO
38

SPAGHETTI CON ASTICE
BRAISED 1 1/2 LB LOBSTER IN
LIGHT PLUM TOMATO SAUCE
43

SALMON CHAMPAGNE
PAN ROASTED FILET WITH
CHAMPAGNE DILL SAUCE OVER
ASPARAGUS SPEARS
32

BRANZINO AL CARTOCCIO GF
BAKED SEA BASS WITH
ASSORTED SHELLFISH IN
PARCHMENT PAPER WITH WHITE
WINE & HERBS
44

SHRIMP AL PORTOFINO
SAUTEED WITH ARTICHOKE,
ASPARAGUS & FRESH TOMATO
SERVED OVER MASHED POTATOES
39

SEA BASS SCALA
PAN SEARED CHILEAN SEA BASS
WITH ZUCCHINI & FRESH TOMATO
43

CAMPESANTE AL TARTUFO
SEARED SEA SCALLOPS
WITH TRUFFLE SAUCE SERVED
OVER MASHED POTATOES
38

STARTER SOUPS & SALADS

CAESAR
PARMIGIANO REGGIANO
CHEESE SHELL, ROMAINE
HEARTS & CLASSIC DRESSING
12

SPINACH GF
ROASTED RED ONIONS,
SMOKED BACON, EGG &
WARM MUSHROOM VINAIGRETTE
SERVED TABLESIDE
15

CUCUMBER GF
CUCUMBER, AVOCADO, FRESH CORN,
CHERRY TOMATOES &
CICIOCAVALLO CHEESE
12

WEDGE GF
ICEBURG LETTUCE, TOMATO,
CUCUMBER, RED ONION,
CRISPY PANCETTA & BLEU CHEESE
12

FINOCCHIO GF
FENNEL, AVOCADO,
ARUGULA, RED ONION,
ASIAGO CHEESE &
LEMON VINAIGRETTE
12

POLO GF
FRESH BEETS, ASPARAGUS,
GOAT CHEESE, CANDIED WALNUTS
& MIXED GREENS WITH BALSAMIC
12

ONION SOUP
CAMELIZED ONIONS, SHERRY &
THREE CHEESES
10

SOUP OF THE DAY
SEASONAL FAVORITES
9

IN THE RAW & COCKTAILS GF

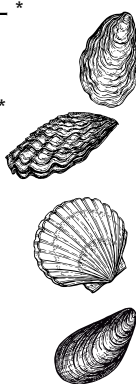
OYSTERS ON THE HALF SHELL *
HALF DOZEN
15

CLAMS ON THE HALFSHELL *
DOZEN
14

SHRIMP COCKTAIL
18

1 1/2 LB. LOBSTER COCKTAIL
38

CRABMEAT COCKTAIL
21



SEAFOOD BOAT *

FOR 2
INCLUDES:
CLAMS ON HALF SHELL
OYSTERS ON THE HALF SHELL
LOBSTER COCKTAIL
SHRIMP COCKTAIL
CRABMEAT
75

from the

GRILL

SERVED WITH CHOICE OF

1 side

SIDES

BAKED POTATO GF
MASHED POTATO GF
GRILLED ASPARAGUS GF
FRENCH BEANS GF
CREAMED SPINACH
SEASONAL VEGETABLE
HAND CUT FRIES
SAUTEED ONIONS GF
SAUTEED WILD MUSHROOMS GF
BUTTERED BROCCOLI GF

ADDITIONAL SIDES \$9.00

EXTRAS \$ 3

FUNGI
AUPUIVE
GORGONZOLA



PROUDLY SERVING MIDWESTERN-
RAISED, USDA PRIME &
AGED BLACK ANGUS BEEF



ADD A LOBSTER TO ANY SELECTION

1 1/2 LB LOBSTER
BROILED GF - STEAMED GF
38

16 OZ VEAL CHOP* GF
49
CENTER CUT MILK FED

14 OZ BONELESS STRIP* GF
49
CERTIFIED PRIME

COLORADO LAMB CHOPS* GF
52

20 OZ BONELESS RIBEYE* GF
49
CERTIFIED ANGUS

CENTER CUT FILET MIGNON* GF
6 oz 34 | 10 oz 48
CERTIFIED ANGUS

FILET COMBOS*
4 oz filet 40
6 oz filet 48
8 oz filet 58

*FILET COMBOS SERVED
WITH YOUR CHOICE OF ONE
OF THE FOLLOWING:

SEARED JUMBO SCALLOPS GF

GRILLED SHRIMP GF

MARYLAND LUMP CRAB CAKE
ADD 5

TABLESIDE FOR

INCLUDES **2**
CHOICE OF 2 SIDES

CHATEAU BRIAND* GF
130

RACK OF LAMB*
130

ENTREES

CANNELLONI DI CASA
BAKED HOMEMADE PASTA WITH
SPINACH & THREE CHEESES
29

PETTO DI ANATRA GLASSATO GF
PAN ROASTED LONG ISLAND
DUCK BREAST GLAZED WITH
HONEY, CARAMELIZED PEARS &
PUMPKIN
30

CHICKEN CORDON BLEU
CHICKEN BREASTS FILLED WITH
SWISS & IMPORTED HAM WITH
WILD MUSHROOM DEMI
30

PROFUMI DI BOSCO
WILD MUSHROOM RISOTTO
WITH OYSTER, SHITAKE,
CHAMPIGNON & TRUFFLE
34

POLLO IMPERIAL
PARMIGIANO CRUSTED CHICKEN
BREASTS WITH SHALLOT
WHITE WINE SAUCE
& MASHED POTATOES
30

MAIALE FRUTTI DI BOSCO
DIJON HERB CRUSTED
PORK LOIN, WILD BERRY
PORT REDUCTION
& SWEET POTATO MASHED
30

TAGLIARDI RAGU
BAKED HOMEMADE FLAT PASTA
WITH VEAL RAGU & BECHAMEL
29

GNOCCHI TOSCANA
HOMEMADE POTATO & RICOTTA
DUMPLINGS WITH PANCETTA,
WILD MUSHROOMS & CREAM
29

Restaurant Director
FRANCESCO CAVARRA

Executive Chef
MARIO SCALA

POLO
Lounge

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
STOLI PEACH VODKA, GRENADINE, ORANGE JUICE & CRANBERRY

THE HOPPL SIDECAR

CARL HOPPL TOOK OWNERSHIP OF THE WESTBURY MANOR IN 1961
REMY MARTIN V.S.O.P., 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
BULLEIT BOURBON, ORANGE SLICE, CHERRY & BITTERS

CHUKKER CHI-CHI

A PLAYING PERIOD IN A POLO GAME
KETTLE ONE VODKA, PINA COLADA & GRENADINE

FERSAN LEMONADE

AUGUST SANDI & PIERRE FERRO FORMED THE FERSAN COMPANY
& CONVERTED THE MANSION INTO A RESTAURANT IN 1945
JACK DANIELS, SOUR, TRIPLE SEC & 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

GIN GIMLET

TANGUERAY GIN & ROSES'S LIME

MANHATTAN

RYE, BOURBON OR BRANDY,
SWEET VERMOUTH & BITTERS

PRESIDENTIAL

CHAMPAGNE & ST. GERMAINE

MARTINIS

LIMONCELLO

KETEL ONE VODKA & LIMONCELLO

GIBSON

STOLI VODKA, VERMOUTH &
PEARL OLIVES

POMEGRANATE

KETEL ONE VODKA & PAMA LIQUEUR

COSMO

GREY GOOSE CITRON VODKA & CRANBERRY

BLUE

ABSOLUT VODKA, PINEAPPLE & ALIZÉ

MANGO

STOLI VODKA, MALIBU MANGO & PINEAPPLE

APPLE

KETEL ONE VODKA & APPLE PUCKER

WHITE CHOCOLATE

CHOCOLATE VODKA, WHITE GODIVA &
CREME DE CACAO

WHAT'S NEW **

TUESDAYS

Over the Tapas Tuesday

SMALL BITES, \$5.00 FLIGHTS & 25% OFF ANY BOTTLE OF WINE IN STOCK

WEDNESDAYS

A Taste of Wednesday

5 COURSE TASTING INCLUDING:
UNLIMITED HOUSE WINE OR BEER
& REGULAR COFFEE OR TEA

\$55.00 pp

BY RESERVATION ONLY

THURSDAYS

CUT OF THE WEEK THURSDAY

WEEKLY CHEF HAND-SELECTED CUTS OF MEAT

**EXCLUDES COUPONS, DISCOUNTS & HOLIDAYS

*NO SPLITTING • *NO SUBSTITUTIONS

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

After Work SOCIAL

Cheers to Happy Hour!

TUESDAY - FRIDAY 4-7 PM
FEATURING REDUCED
PRICE SIGNATURE
DRINKS, COCKTAILS & WINE
COMPLIMENTARY
HORS D'OEUVRES