

APPETIZERS

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

CRABMEAT & LIME COCKTAIL GF
LIME MARINATED JUMBO
LUMP CRABMEAT
21

ASTICE ALLA CATALANA GF
1 1/2 LB POACHED LOBSTER,
FRENCH BEANS, TOMATOES,
RED ONION & LEMON
40

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

CHILEAN SEA BASS SAN DOMENICO
PAN SEARED GAETA OLIVE CRUST
SERVED OVER FRESH TOMATOES
& BASIL
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 &
CACIACAVALLO CHEESE
12

BEEFSTEAK GF
TOMATO, RED ONION,
GORGONZOLA CHEESE &
SHALLOT RED WINE
VINAIGRETTE
10

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
CARMELIZED ONIONS, SHERRY &
THREE CHEESES
10

SOUP OF THE DAY
SEASONAL FAVORITES
9

IN THE RAW & COCKTAILS GF

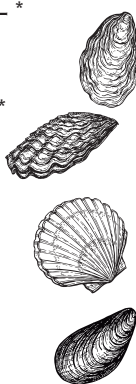
OYSTERS ON THE HALF SHELL *
HALF DOZEN
15

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 GF
HAND CUT FRIES GF
SAUTEED ONIONS GF
SAUTEED WILD MUSHROOMS GF
BUTTERED BROCCOLI GF

ADDITIONAL SIDES \$9.00

EXTRAS \$ 3

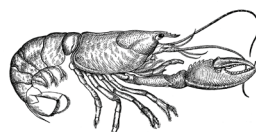
FUNGI

AUPOIVE

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

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

CHOICE OF 2 SIDES

2

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, CARMELIZED 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

TAGLIATELLE SARDA
HOMEMADE THIN RIBBON PASTA
ITALIAN SWEET SAUSAGE
& ZUCCHINI
30

GNOCCHI BOLOGNESE
HOMEMADE POTATO DUMPLINGS
TOSSED IN CLASSIC MEAT SAUCE
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

FERESAN LEMONADE

AUGUST SANDI & PIERRE FERRO FORMED THE FERSAN COMPANY
& CONVERTED THE MANSION INTO A RESTAURANT IN 1946
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 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

WHAT'S NEW **

TUESDAYS

25% OFF ANY WINE OR CHAMPAGNE BOTTLE IN STOCK
OR BYOB - WITH NO CORKAGE FEE



A Taste of Wednesdays

5 COURSE TASTING INCLUDES: UNLIMITED BEER OR HOUSE WINE
AND REGULAR COFFEE OR TEA

\$50.00 pp

BY RESERVATION ONLY



THURSDAYS

LOBSTER NIGHT INCLUDES: GLASS OF HOUSE WINE OR CHAMPAGNE
STARTING AT \$34

**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

Finest HOUR

TUESDAY - FRIDAY 4-7 PM
FEATURING SIGNATURE
DRINKS
REDUCED PRICE TOP SHELF
&
COMPLIMENTARY
HORS D'OEUVRES