APPETIZERS

FRIED CALAMARI
WITH MARINARA & THAI CHILI SAUCE
22

CRAB AND LIME COCKTAIL GF
LIME MARINATED JUMBO LUMP CRABMEAT
36

POLPO GF
TENDER GRILLED OCTOPUS WITH BLACK OLIVE, TOMATO & LEMON
23

EGGPLANTROLLATINI
EGGPLANT AND ZUCCHINI, MOZZARELLA, PARMIGIANA, TOMATO
16

MARYLAND CRAB CAKE
SAUTEED JUMBO LUMP CRAB MEAT SERVED WITH ROASTED PEPPER COULIS & HOUSE REMOULADE
24

CLAMS CASINO
LITTLE NECK CLAMS, BACON, PEPPERS AND GARLIC
20

IMPORTED BURRATA
SHAVED SPECK, TOMATO,BALSAMIC DRIZZLE
19

OYSTERS ROCKEFELLER
BAKED LOCAL OYSTERS WITH SPINACH,PARMIGIANO & PERNOD
21

CAPRESE GF
HOMEMADE MOZZARELLA, PARMA PROSCIUTTO, TOMATO & BASIL
19

BAKEDCLAMS
LITTLE NECK CLAMS, SEASONED BREAD CRUMBS & LEMON
20

SEAFOOD
preparations

SALMON CHAMPAGNE
PAN ROASTED FILET WITH CHAMPAGNE DILL SAUCE OVER ASPARAGUS, MASHED POTATO
36

SHRIMP AL PORTOFINO
SAUTEED WITH ARTICHOKE ASPARAGUS & FRESH TOMATO SERVED OVER MASHED POTATOES
42

BRANZINO OREGANATA
SEASONED BREAD CRUMBS LEMON, GARLIC BUTTER, WHITE WINE
45

STARTER SOUPS & SALADS

ONION SOUP
CARAMELIZED ONIONS, SHERRY & THREE CHEESES
14

SOUP OF THE DAY
SEASONAL FAVORITES
12

CAESAR
PARMIGIANO REGGIANO, ROMAINE HEARTS AND CLASSIC DRESSING
17

SPINACH GF
ROASTED RED ONIONS, SMOKED BACON, EGG & WARM MUSHROOM VINAIGRETTE
19

CUCUMBER GF
CUCUMBER, AVOCADO, FRESH CORN, CHERRY TOMATOES & CACIACAVALLO CHEESE
15

FINNOCHIO
AVOCADO, ARUGULA, RED ONION ASIAGO CHEESE, LEMON DRESSING
17

WEDGE SALAD
BACON, BLUE CHEESE CRUMBLE
15

Executive Chef
ANTONIO CRIMANI

Restaurant Director
FRANCESCO CAVARRA

* **GF DENOTES GLUTEN FREE**

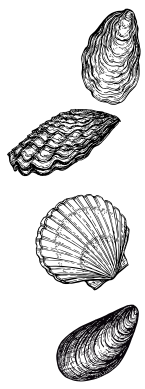
INTHE RAW & COCKTAILS GF

OYSTER COCKTAIL
18

LITTLE NECK CLAMS COCKTAIL
16

JUMBO SHRIMP COCKTAIL
21

1.5LB LOBSTER COCKTAIL
MP



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

from the
GRILL

SIDES 12

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

EXTRAS $ 3

FUNGI
AUPOIVE
GORGONZOLA

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

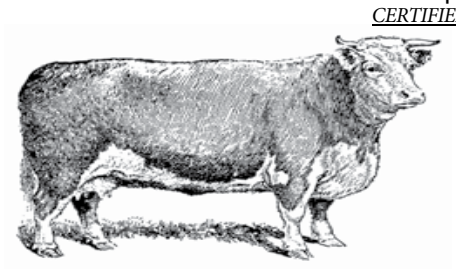
ADD A LOBSTER TO ANY SELECTION
1 1/2 LB LOBSTER
BROILED- STEAMED
MP

14OZ BONELESS STRIP* GF
59
CERTIFIED PRIME

16OZ PORK CHOP
WITH CHERRY PEPPERS, MUSHROOMS, & GARLIC
52

20OZ BONELESS RIBEYE* GF
59
CERTIFIED ANGUS

CENTER CUT FILET MIGNON* GF
8oz 49 | 12oz 72
CERTIFIED ANGUS



*CONSUMING RAW OR UNDERCOOKED ITEMS CAN CAUSE INCREASED LIKELIHOOD OF FOODBORNE ILLNESS

POLO Lounge

PASTA

GIORDANO
FILET MIGNON TIDBITS, FRESH HERBS RED WINE, TOMATO
34

HOMEMADE GNOCCHI
PANCETTA, CREAM, WILD MUSHROOM, TRUFFLE
32

HOMEMADE RAVIOLI
STUFFED WITH BROCCOLINI AND SAUSAGE, TOMATO AND BASIL
30

ENTREES

POLLO MARIO
PARMIGIAN CRUSTED CHICKEN BREAST, MASHED POTATO, SHALLOT WHITE WINE SAUCE
35

POLO BURGER 10OZ
CHEDDAR, BRIOCHE ROLL TRUFFLE FRIES
24

SOUTH WESTERN SKIRT STEAK
TEQUILLA & CILANTRO MARINATED SKIRT STEAK, FRIED YUCCA, CILANTRO PESTO
38

POLLO PARMIGIANA
BREADED CHICKEN BREAST PARMIGIANA, MOZZARELLA, TOMATO SERVED WITH PASTA
36

CORDON BLEU
BREADED CHICKEN BREAST, STUFFED WITH PROSCIUTTO AND SWISS CHEESE AND MUSHROOM DEMIGLAZE
38

VEAL CHOP VALDOSTANA
STUFFED WITH PROSCIUTTO AND MOZZARELLA CHEESE AND MUSHROOM DEMI GLAZE
68

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

MICHAEL MIXOLOGIST CLANCY

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

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