



RESTAURANT

SUMMER 2021
DINNER MENU

STARTERS

CHEDDAR BISCUITS Maple Chili Butter	2.95 (2pc) / 3.95 (4 pc) / 4.95 (6 pc)
NEW ENGLAND CLAM CHOWDER Bacon, Smoked Paprika Croutons & Chives	7. ⁹⁵
ROTISSERIE CHICKEN, KALE & CHICK PEA SOUP Tomato, Vegetables, Parmesan	7. ⁹⁵
SZECHUAN BABY BACK RIBS Pepper Honey, Scallion & Cilantro	15. ⁹⁵
SHRIMP SPRING ROLLS Lime Miso & Sweet Chili Aioli Dipping Sauces	13. ⁹⁵
OSAKA STYLE SUSHI Spicy Tuna, Avocado, Wasabi, Pickled Ginger *Limited*	14. ⁹⁵
NJ BURATTA Arugula, Blistered Tomato Ciabatta, Sherry Vinaigrette, EVOO	14. ⁹⁵
CRAB LOUIE Crispy Avocado, Frisée, Radicchio, Grapefruit, Louie Dressing	20. ⁹⁵ MP
ROTISSERIE CHICKEN WINGS Sweet Heat Glaze, Ranch Dressing	13. ⁹⁵
TUNA TARTARE Avocado, Crispy Wontons, Ponzu, Wasabi, Scallions	15. ⁹⁵
CRISPY RHODE ISLAND CALAMARI Hot Cherry Peppers, Marinara Sauce	15. ⁹⁵
AVOCADO TOAST Smashed Avocado, Fresh Corn and Tomato, Pickled Red Onion, Spicy Aioli & Smoked Paprika	14. ⁹⁵

SALADS

CAESAR Romaine, Parmesan, Sourdough Croutons	9. ⁹⁵
BABY ICEBERG WEDGE Tomato, Bacon, Pickled Red Onion, Sourdough Croutons, Creamy Blue Cheese Dressing	10. ⁹⁵
ROTISSERIE PULLED CHICKEN Tuscan Kale, Green Cabbage, Quinoa, Peanuts, Parsley, Cilantro, Parmesan, Roasted Peanut Vinaigrette	18. ⁹⁵
3WEST FARMERS Baby Greens, Radicchio, Carrot Ribbons, Cucumber, Cherry Tomato, Corn, Pickled Onion, Goat Cheese, Sherry Vinaigrette	16. ⁹⁵
3WEST LOBSTER SALAD Baby Greens, Bacon, Tomato, Avocado, Grana Padano, Lemon Herb Vinaigrette	22. ⁹⁵

MAINS

HARVEST PORK CHOP Braised Red Cabbage, Pommery Mustard Chive Whipped Potatoes, Plum Wine BBQ Sauce <i>A guest favorite for over 20 years!</i>	26. ⁹⁵
MAINE LOBSTER ROLL Toasted Buttered Brioche Roll, Old Bay Frites, House Salad	26. ⁹⁵
12 OZ PRIME NY STRIP STEAK Red Bliss Potatoes, Grilled Red Onion, Summer Corn, Blistered Tomatoes, Zucchini, Cilantro Chimichurri	36. ⁹⁵
3W GOLDEN BBQ ROTISSERIE CHICKEN Yukon Whipped Potato, Broccolini w/Parmesan Crumb <i>Goffle Road Poultry Farm</i>	25. ⁹⁵
16 OZ COWBOY STEAK Loaded Red Bliss Smashed Potatoes, Grilled Scallions	38. ⁹⁵
CORNMEAL CRUSTED EAST COAST HALIBUT Summer Corn Succotash, Bacon Lardon, Tomato, Shallot, Lime	32. ⁹⁵
PAN SEARED SALMON Coconut Quinoa, Citrus Pineapple Salsa, Harissa	26. ⁹⁵
LO RÉ CAVATELLI PASTA Roasted Pepper, Broccolini, Cremini Mushroom, Basil, Parmesan Crumb	21. ⁹⁵
3 WEST CHEDDAR BURGER (DOUBLE PATTY) Harvest Ribeye Blend, Pickle, Lettuce, Garlic Aioli, Brioche Bun, Frites	18. ⁹⁵

SIDES

YUKON WHIPPED POTATOES	7.95
3WEST MAC & CHEESE	8.95
BLISTERED SHISHITO PEPPERS w/ Roasted Garlic Aioli	7.95
LOADED SMASHED POTATOES Bacon, Sour Cream, Cheese, Chives	8.95
SUMMER CORN Basil, Tomato, Shallot	7.95
ANGRY KALE Bacon, Sambal Chili	7.95
ZUCCHINI & FETA	7.95
POMME FRITES Add Truffle Oil & Parmesan Cheese	7.95
	8.95

DESSERT

CARROT CAKE	10.95
DOUGHNUTS	10.95
FLOURLESS CHOCOLATE CAKE	10.95
HOT FUDGE SUNDAE	10.95
STRAWBERRY SHORTBREAD CAKE	10.95

PLEASE MAKE YOUR SERVER AWARE OF ANY ALLERGIES OR DIETARY RESTRICTIONS
consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness