



APPETIZERS

CRAB MAC & CHEESE toasted brioche crumbs in truffle oil	17	*BURRATA TOMATO SALAD olive oil, fresh basil	15
*GRILLED OCTOPUS garlic flageolet beans, baby arugula, lime olive oil dressing	16	*TUNA TARTARE ahi tuna, avocado, soy pearls, frisee, zesty dressing	16
*RED & YELLOW BEET SALAD balsamic and olive dressing, basil leaves	15		

SOUP & SALAD

CREAMY ROASTED WILD MUSHROOM AND BRIE SOUP	11	*HIVE MIXED GREENS heirloom tomato, simple vinaigrette	11
SOUP OF THE DAY	10	*FRISÉE LETTUCE scallion, Roquefort cheese, crispy pork belly dressing	11
ROMAINE HEART caesar dressing, shaved parmesan cheese, home made croutons	11	ADD TO ANY SALAD salmon +18 chicken +9 steak +15	
*BABY ICEBERG WEDGE bleu cheese, crispy pork belly	11		

SANDWICHES

served on locally baked Rollo Mio breads

TURKEY CLUB with bacon, lettuce, tomato, mayonnaise	18	CLASSIC ANGUS BURGER aged cheddar cheese, tomato, lettuce, on toasted brioche	20
SKIRT STEAK served open faced, with chimichurri & queso fresco on a toasted french baguette	20	"R" ANGUS BURGER fried egg, onion, bacon, tomato, lettuce, on toasted brioche	21
COLD PORK TENDERLOIN kimchi, frisee, plum sauce on croissant bread	19	CHICKEN WRAP soft grilled flour tortilla, avocado, grilled corn, homemade salsa, cilantro, sour cream	19

ENTREES

*TEQUILA LIME FRENCHED CHICKEN BREAST sauteed salsify root, green asparagus	25	SPAGHETTI CLAMS white wine, garlic, basil cream, parmesan cheese, toasted pine nuts	27
*PAN-SEARED DUCK BREAST scalloped potato, wilted spinach	27	*STEAK FRITE seared rib-eye, home made french fries, maitre d' butter	31
*CRAB & SALMON NAPOLEON mashed purple potato, herb butter sauce	29	*SEARED MAHI-MAHI risotto-style mushroom quinoa, fennel slaw in lemon olive oil	28

*BRAISED SHORT RIB 36

slow braised served with goat cheese polenta, grilled jumbo asparagus



DESSERTS

CRÈME BRULÉE	11	CHOCOLATE LAVA CAKE warm chocolate cake served with vanilla ice cream	11
TIRAMISU with vanilla sauce	11	ULTIMATE BROWNIE SUNDAY recommended to share: caramel sea salt ice cream, hot fudge, 287 whiskey-spiked gelatin, bananas, candied walnuts, cherry	18
CLASSIC CHOCOLATE MOUSSE	11		
CHEESE CAKE raspberry sauce, fresh blueberries	11		
*MIXED BERRIES with whipped cream	11		

Advisory: If you have allergies, please be sure to tell the chef, the manager, or your server.
Note: Consuming raw or undercooked foods may increase your risk of foodborne illness.

*Gluten Free

HIVE

LIVING ROOM + BAR

Renaissance Westchester Hotel | 80 West Red Oak Lane, West Harrison, NY 10604 | 914-694-5400