

# Dinner

## Starters

- CHARRED BROCCOLINI BRUSCHETTA** 11.00  
Ricotta, golden raisins, toasted almonds 
- BRAISED BEEF SHORT RIB TACOS** 14.00  
Cilantro crema, pickled onion and celery slaw
- SMOKED TROUT PATE TARTINE** 14.00  
Citrus ricotta, radish, frisée
- SEARED CRAB CAKES** 14.00  
Wilted spinach, sriracha remoulade
- GRILLED JERK SPICED CHICKEN DRUMS** 14.00  
Harissa yogurt dip
- SUGAR SNAP PEAS OVER LEMON RICOTTA** 10.00  
Radishes, Marcona almonds, pickled onions, mint
- RED BEET CARPACCIO** 10.00  
Candied walnut-crusting goat cheese, arugula, kalamata olives
- SOUP DU JOUR** 6.00  
Housemade daily
- ASIAN RICE NOODLE MUSHROOM SOUP** 6.00  
Lemongrass, ginger, scallion

## Sides

- RED QUINOA CAULIFLOWER COUSCOUS** 5.00  
Golden raisins, pine nuts, vadouvan spice blend 
- CHARRED SUGAR SNAP PEAS** 5.00  
Fresno chili, smoky bacon, romesco aioli 
- SEA SALT STEAK FRIES** 5.00
- HOUSE SALAD** 5.00  
Spring mix, cucumbers, tomatoes, carrots
- TOSSED CAESAR SALAD** 5.00  
Romaine, parmesan, housemade garlic croutons

## Desserts

- WARM DOUBLE-CHOCOLATE BROWNIE** 8.00  
Pecans, chocolate sauce, vanilla ice cream
- STRAWBERRIES + ALMONDS** 8.00  
A unique array of fresh, dehydrated, liquefied, roasted, frozen 
- COCONUT PANNA COTTA** 8.00  
Blueberry compote, candied pistachios
- APPLE-ROSEMARY TART** 9.00  
Caramel, vanilla ice cream
- GINGER-SPICED GREEK YOGURT CHEESECAKE** 8.00  
Honey almond granola 
- NEW YORK CHEESECAKE** 9.00  
Strawberry sauce

## Entrees

- HEARTS OF ROMAINE CAESAR** 12.00  
Parmesan tuile, crunchy focaccia croutons  
With grilled shrimp 19.00  
With salmon 19.00  
With grilled chicken 17.00
- MICRO-CHOPPED GRILLED CHICKEN** 18.00  
Romaine, kale, broccoli, beets, avocado, egg, tomato, cucumber, Italian vinaigrette 
- CURRIED CAULIFLOWER STEAK** 18.00  
Roasted market vegetables, arugula, chickpea purée, hazelnut gremolata 
- ROASTED MOROCCAN CHICKEN** 24.00  
Brown rice tabbouleh, cucumber-red onion yogurt salad
- MUSTARD DILL-GLAZED SALMON** 28.00  
Spinach, sweet potato purée, roasted butternut squash 
- MUSHROOM BOLOGNESE** 22.00  
Shallot, garlic-tossed spaghetti squash, crumbled goat cheese 
- PAN-ROASTED BRANZINO** 31.00  
Spinach, shiitake, mashed sweet potatoes, rosemary sauce
- BISTRO BEEF HANGER STEAK\*** 32.00  
10 oz., flame roasted chili chimichurri, roasted rainbow carrots, sweet potatoes
- GRILLED COWBOY STEAK** 40.00  
14 oz. bone-in ribeye, caramelized onions, housemade steak sauce, fingerling potatoes and charred sugar snap peas
- MUSTARD GLAZED CHOPS** 30.00  
Two 6 oz. grilled bone-in pork chops, Carolina bbq sauce, mashed sweet potatoes and roasted rainbow carrots
- BLUE CHEESE CRUSTED FILET MIGNON** 42.00  
8 oz. char-grilled filet of beef, topped with melted gorgonzola, served with roasted fingerling potatoes, market vegetable and housemade steak sauce
- FLAME-GRILLED BACON BURGER** 16.00  
Ground chuck, cheddar or Swiss. Choice of sea-salted steak fries or arugula salad
- FLAME-GRILLED TURKEY BURGER** 16.00  
Avocado, tomato, onion on a brioche roll.  
Choice of sea-salted steak fries or arugula salad
- CHEF'S INSPIRATION** Priced Daily  
Our daily offering inspired by regionally farmed or seasonally harvested products

## BOTTLED BEERS

- Bud Light 5.50  
Budweiser 5.50  
Miller Lite 5.50  
Coors Light 5.50  
Samuel Adams 6.50  
Corona Extra 6.50  
Corona Light 6.50  
Heineken 6.50  
Heineken Light 6.50  
Stella Artois 6.50  
St. Pauli Girl – Non Alcoholic 6.00  
Angry Orchard Hard Apple Cider 5.50

## DRAFTS

- Griffin Claw IPA 6.50  
Blue Moon 6.50  
Samuel Adams Seasonal 6.50  
Magic Hat #9 6.50  
Alaskan Amber 6.50  
Molson Canadian 6.50

## WINE BY THE GLASS

- Chandon, Sparkling 12.00  
Anew, Riesling 10.00  
Banfi Centine, Rosé 10.00  
Bollini, Pinot Grigio 12.00  
Kim Crawford, Sauvignon Blanc 12.00  
Magnolia Grove, Chardonnay 10.00  
DeLoach, Pinot Noir 11.00  
Beringer Founders' Estate, Merlot 10.00  
Magnolia Grove, Cabernet Sauvignon 10.00  
Alamos, Red Blend 11.00

## WINE BY THE BOTTLE

- Eroica, Riesling 47.00  
Echo Bay, Sauvignon Blanc 36.00  
Stellina di Notte, Pinot Grigio 50.00  
Chateau Ste. Michelle "Indian Wells" Chardonnay 48.00  
14 Hands Hot to Trot, White Blend 48.00  
MacMurray Estate, Pinot Noir 48.00  
Chateau St. Jean, Cabernet Sauvignon 48.00  
Wild Horse, Merlot 40.00  
Don Miguel Gascon Colossal, Red Blend 60.00  
Alamos, Malbec 36.00



Indicates a SuperFoodsRx™ dish. SuperFoodsRx powerfully pairs together whole foods to boost nutritional composition and flavors.

Service charges and government taxes are additional.

\*Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

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