WESTIN
HOTELS & RESORTS

All Day

Begin

SHE CRAB SOUP 7.00
Maryland blue crab, corn, red pepper, cream, lemon and sherry

RUSTIC TOMATO SOUP SuperFoodsRx *gf* 5.00

TODAY'S MARKET SOUP 5.00

MEDITERRANEAN MEZZA 9.00
Hummus, Kalamata olives, feta, pita

JUMBO TIGER SHRIMP COCKTAIL SHOOTERS 11.00
Three shooters

DIM SUM 9.00
Chicken and lemon grass pot stickers, barbecued duck and vegetables

TUNA TATAKI "FIRE AND ICE" 12.00
Nori spiced seared Hawaiian tuna, mango and jicama relish, cucumber granita, wasabi aioli SuperFoodsRx *gf*

POACHED EGGS ON A BED OF ASPARAGUS, SNOW PEAS AND SHIITAKE MUSHROOMS 12.00
Lemon vinaigrette

PAN ROASTED BLUE CRAB CAKES 13.00
Frisee salad, chipotle remoulade

Season

"THE HOUSE SALAD" 8.00
Caramelized pear, roasted peppers, candied pecans and asiago cheese, citrus dressing *gf*

CAESAR SALAD 9.00
Anchovy paste, asiago, garlic croûtons and roasted tomato

CRISPY FRIED CHICKEN CHOP SALAD 14.00
Romaine, radicchio, chickpeas, cucumbers, gold beets, corn, kale, soppressata, aged provolone, creamy oregano vinaigrette SuperFoodsRx

GRILLED SALMON AND CRISPY NOODLE SALAD 16.00
Chiffonade of romaine, arugula, radicchio, oranges, lime, avocado, cilantro and ginger dressing SuperFoodsRx *gf*

Sandwiches + Panini

FIRE ROASTED CHICKEN PANINI 12.00
Grilled range chicken, provolone, avocado, and grilled onion on ciabatta

SMOKED JALAPEÑO RUBBED SALMON TACOS 14.00
Avocado, watermelon radish, queso fresco, chipotle yogurt SuperFoodsRx

CAFÉ TRIO 14.00
Today's soup selection, house salad and grilled cheddar melt

GRILLED CHICKEN WRAP 12.00
Baby greens, vegetables, mozzarella, roasted tomato, herb aioli

WAGYU BEEF BURGER* 15.00
Flame grilled, your choice of cheese, lettuce, tomato, onion on brioche bun

Flatbreads + Pizza

FLATBREADS
Slow barbecued chicken 10.00
Margarita 11.00
Grilled shrimp 11.00

STONE FIRED PIZZA
Vegetable 14.00
Slow barbecued chicken 14.00
Grilled shrimp 14.00

Sides

Creamy mashed potato 3.00

Garlic truffle fries 5.00

Pan roasted brussel sprouts with smoked bacon and onion 5.00

Seasonal market vegetables 3.00

Brown rice 3.00

Fresh asparagus with lemon aioli 5.00

Market

RANGE CHICKEN BREAST 19.00
Pan seared with fennel, corn, pear tomatoes, quinoa, pesto and white wine

ROASTED ATLANTIC SALMON 21.00
Succotash, scallion, parsley gremolata, Israeli couscous SuperFoodsRx

FRESH CATCH 26.00
Daily preparation

BLACK ANGUS FLAT IRON STEAK 10 OZ* 26.00
Mash potatoes, garlic butter, mushroom compote and topped with shoestring onion rings, Cabernet demi

FILET OF BEEF TENDERLOIN 8 OZ* 32.00
Mash potatoes, garlic butter, mushroom compote and topped with shoestring onion rings, Cabernet demi

WOK FIRED VEGETABLE STIR FRY* 16.00
Wok fried brown rice, Asian vegetables with ginger, garlic, tofu, Hoisio, soy and sunny side up fried egg SuperFoodsRx *gf*

Dessert

CITRUS AND BERRY SYMPHONY 10.00
Lemon sorbet and candied ginger SuperFoodsRx *gf*

PEAR + WALNUT TART 7.00
Berry compote + vanilla ice cream

CHOCOLATE MOLTEN LAVA CAKE 10.00
Pistachio + seasonal berries

WARM BAKED APPLE STRUDEL IN PASTY 7.00
Caramel sauce & toasted walnuts

NY STYLE CHEESCAKE 7.00
Seasonal berries

SEASONAL BERRIES 9.00

ICE CREAM 6.00
Two scoops

Coffee + Tea

FRESHLY BREWED STARBUCKS® COFFEE 3.00
Regular or decaffeinated

SPECIALTY COFFEES
Espresso 2.00
Cappuccino 3.50
Caffe latte 3.50

SELECTION OF TAZO® TEAS 4.00
English Breakfast, Green, Passion, Chamomile, Earl Grey, Sweet Orange, Mint

JUICE 5.00
Orange, Grapefruit, Apple, Cranberry, Pineapple, V8® or Tomato Juice

MILK 5.00
Whole, 2%, Skim, Soy or Chocolate Milk

SuperFoodsRx™

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