

Lunch + Dinner

Starters

GRILLED JERK SPICED CHICKEN WINGS 12
Harissa yogurt dip *gf*

CRISPY FIRECRACKER CALAMARI 14.50
Kalamata olive, roasted garlic dip

CHARRED BROCCOLINI BRUSCHETTA 12
Ricotta, golden raisins, toasted almonds  *gf*

BURRATA, BABY BEET SALAD 12
Watercress, apricot gastrique, sea salt

SHAKSHUKA 12
Rustic tomato sauce, baked egg, watercress, chevre, crusty bread

DAILY MARKET SOUP 9.50

RUSTIC TOMATO SOUP 9.50
Basil, low-fat Greek yogurt *gf*

Salads

MICRO CHOPPED GRILLED CHICKEN SALAD 21
Romaine, kale, broccoli, beets, avocado, egg, bacon tomato, cucumber, Italian vinaigrette *gf*

HEARTS OF ROMAINE CAESAR SALAD 13.50
Shaved parmesan, crunchy focaccia croutons

Add freshly grilled shrimp 21.50
Add freshly grilled chicken 21

GRILLED FLANK STEAK SALAD 20.50
Mesculen greens, blue cheese, cherry tomato, avocado buttermilk dressing, crispy Cajun onions

Side Orders

Roasted broccolini 7.50
Romesco aioli, crumbled bacon, fresno chili *gf*

Sea-salt French fries 6.50

Farro and cauliflower "couscous" 6
Golden raisins, pinenuts, fresh herbs  *gf*

Entrees

STEAK FRITES* 37.50
6oz center-cut filet, smashed fingerling fries, house made zip sauce *gf*

PAN SEARED SALMON 34
Smashed peas, tri colored baby carrots, lemon butter sauce *gf*

SEARED DAY BOAT SCALLOPS 34
Wild mushroom, corn and leek fondue, haricot verts, Pinot noir reduction *gf*

ROASTED BRICK CHICKEN 27
Half chicken, hominy grits, white cheddar, sautéed greens, pickled onion, chicken jus vinaigrette *gf*

MUSHROOM BOLOGNESE 24
Spaghetti squash, crumbled goat cheese

CURRIED CAULIFLOWER STEAK 21.50
Roasted market vegetables, arugula chickpea puree, hazelnut gremolata

CHEF'S INSPIRATION
Our daily offering inspired by regionally farmed or seasonally harvested products, priced daily

Sandwiches

FLAME GRILLED BACON BURGER* 21
Ground chuck with cheddar or Swiss, onion, tomato and lettuce, choice of sea-salted French fries or arugula salad

ROASTED MAITAKE MUSHROOM CAULIFLOWER TARTINE 18
Fontina, pickled red onion on sourdough

GREEK STYLE PULLED CHICKEN PANINI 20
Feta, tomato, cucumber, Kalamata olives, mint

CHIPOTLE CHICKEN TACOS 19.50
Soft corn tortilla, shredded lettuce, pepper jack cheese, roasted pepper, chipotle aioli, salsa, guacamole  *gf*

Desserts

WARM DOUBLE-CHOCOLATE BROWNIE 11
Pecans, chocolate sauce, vanilla ice cream

COCONUT PANNA COTTA 11
Blueberry compote, candied pistachios *gf*

BOURBON PEACH SHORTCAKE 11
Almond cake, Chantilly cream, candied nuts

WARM BAKED APPLE TART 11
Caramel sauce, vanilla ice cream



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

gf We pride ourselves in providing gluten friendly menu choices, While we endeavor to carefully prepare those meals to accommodate a gluten-free diet please be aware that they may be prepared in an environment where gluten is present. Please ask your server to assist you in making your selection. Please consult your physician as to your personal health decisions.

Service charges and government taxes are additional. An 18% gratuity will be added to parties of 6 or more.

* Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of food-borne illness.

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