


soups

soup of the day	7
tomato basil croutons, parmesan cheese	7


starters

jumbo lump crab cakes salsa verde, black bean corn relish	16
new orleans style barbecued jumbo shrimp tabasco cream, toasted french bread	18
calamari putanesca capers, tomatoes, garlic, olives, garlic toast points	14
tuna poke stack marinated tuna, avocado relish, crispy flour tortillas	20
 lime drizzled asparagus steamed asparagus, shaved parmesan, extra virgin olive oil	12

salads

simple greens tomatoes, cucumbers, red wine dressing	7
caesar salad croutons, parmesan cheese	7
baby arugula salad sliced strawberries, marcona almonds, red onions, smoked cheddar, red wine dressing	10
baby spinach salad roasted beets, toasted walnuts, red onions, black pepper goat cheese, raspberry vinaigrette	10
 sesame seared salmon salad baby spinach, edamame, tomatoes, salmon, ginger soy dressing	22

vegetarian entrées

roasted vegetable polenta lasagna marinara, fresh mozzarella, seasonal vegetable	28
 whole wheat penne spinach, mushroom, edamame, broccoli, tomatoes, extra virgin olive oil	21

wines


whites

	6oz	9oz	bottle
Banfi Le Rime, Pinot Grigio, Tuscany, Italy	11	16.5	44
Sonoma-Cutrer, Chardonnay, Sonoma, California	15	22.5	60
Kim Crawford, Sauvignon Blanc, New Zealand	15	22.5	60

reds

L. Martini, Cabernet Sauvignon, Sonoma, California	12	18	48
Seven Falls, Merlot, Wahluke Slope, Washington	11	16.5	44
La Crema, Sonoma, California	15	22.5	60
Alamos, Malbec, Mendoza, Argentina	11	16.5	44

entrees from the sea

	shrimp spaghetti diablo	30
	blackened shrimp, spicy tomato sauce, cilantro, seasonal vegetable	
	sesame seared tuna	42
	spinach, edamame, sweet potato hash, ginger soy dressing	
	pan seared sea scallops	42
	sriracha lime beurre blanc, jack cheese & cilantro whipped potatoes seasonal vegetable	
	pan seared salmon	38
	avocado vinaigrette, scallion basmati rice, seasonal vegetable	
	togarashi grilled tuna steak	46
	pickled carrots, cucumbers & daikon, wasabi mash potatoes, seasonal vegetable	

entrees from the land

	grilled NY strip steak	48
	shrimp scampi sauce, herb roasted fingerling potatoes, seasonal vegetable	
	fajita marinated skirt steak	42
	pineapple chimichurri, chili-lime roasted fingerling potatoes, seasonal vegetable	
	grilled pork chops	39
	balsamic peach barbeque sauce, roasted garlic whipped potatoes, seasonal vegetable	
	beef tenderloin au poivre	50
	brandy cream sauce, parmesan truffle frites, seasonal vegetable	
	blackened chicken breast	34
	creole pepper sauce, applewood smoked cheddar and bacon grits, seasonal vegetable	
	crispy duck breast	44
	cherry jalapeno gastrique, crispy polenta fries, seasonal vegetable	
	chicken penne pasta	25
	baby spinach, tomatoes, artichoke hearts, boursin cream sauce	

Executive Chef
Josh Wedel

Executive Sous Chef
Darnell Irving

Sous Chef
Charles Israel



Denotes Westin SuperFoods

Our delectable SuperFoods dishes pair whole foods to boost their benefits and their flavors. Antioxidant-rich and naturally low in calories, our tempting selections make healthful meals impossible to resist.

Please inform our staff of any dietary restrictions and our chef will be happy to accommodate you.

A service charge of 18% will be added to parties of six or more.

Menu items contain (or may contain) raw or undercooked ingredients. Consuming raw or undercooked eggs may increase your risk of food borne illness.