



## STARTERS

### HAMACHI CEVICHE\* GF 18.00

Avocado, shallots, yuzu, jalapeño and Fresno peppers, cilantro, taro chips

### ROASTED BRUSSELS VEG/GF 12.00

Pepitas, chimichurri, agave nectar, scallions, lime, cotija cheese

### CHILI-LIME WINGS GF 16.00

Crispy wings tossed in sweet and spicy cilantro chili-lime sauce

### CHARRED CARROTS VEG/GF 12.00

Honey, lime crema, feta cheese, tajin, coriander, dill

### GAMBAS AL AJILLO 16.00

Shrimp, olive oil, spices, garlic, crostini

### SPICY TURKEY MEATBALLS 14.00

San marzano tomato sauce, basil, burrata and parmesan cheeses

### FARMERS MARKET FLATBREAD VEG 16.00

Fresh mozzarella, roasted heirloom cherry tomatoes, red onion, pesto, aged balsamic glaze

### WILD MUSHROOM FLATBREAD\* VEG 18.00

Beech, maitake & oyster mushrooms, fresh mozzarella, fried cage-free egg, truffle oil, arugula, grana padano cheese

### ITALIAN FLATBREAD 19.00

Fresh mozzarella, pepperoni, salami, calabrian chilies, mushrooms, tomato sauce

## SALADS

### KALE COBB SALAD VEG/GF 16.00

Kale, avocado, corn, snap peas, cherry tomatoes, pickled carrots, garbanzo beans, blue cheese crumbles, roasted jalapeño ranch  
Add chicken breast +6 | shrimp +8 | salmon\* +9

### MEDITERRANEAN SALAD VEG/GF 16.00

Spinach, arugula, cucumbers, kalamata olives, peppadew peppers, red onions, heirloom cherry tomatoes, artichoke hearts, feta cheese, oregano vinaigrette

### CLASSIC CAESAR SALAD 13.00

Spiced garlic croutons, creamy Caesar dressing, parmesan crisp, parmesan cheese  
Add chicken breast +6 | shrimp +8 | salmon\* +9

### WATERMELON & HEIRLOOM TOMATO SALAD VEG/GF 16.00

Marinated cucumbers, tomatoes, strawberries, jalapeño, feta cheese, mint, balsamic

## BOWLS

### GRILLED STEAK\* GF 26.00

New York steak, brown rice, avocado, cotija cheese, black beans, roasted corn, sautéed jalapeños, chimichurri

### AHI POKE\* 20.00

Marinated ahi tuna, brown rice, edamame, red onions, green onions, pickled vegetables, sesame seeds, radish sprouts, nori, avocado

### CHICKEN TERIYAKI 18.00

Grilled teriyaki-marinated chicken breast, brown rice, quinoa, green beans, mushrooms, avocado, toasted sesame seeds

### THAI SHRIMP QUINOA GF 22.00

Shrimp, spicy red curry, edamame, snow peas, carrots, red cabbage, red onion

## SANDWICHES & BURGERS

All burgers served with choice of French fries, sweet potato fries or mixed greens salad

### TURKEY BURGER 18.00

Blend of spinach, parmesan cheese & organic ground turkey, red onion, organic arugula, lemon & herb aioli, brioche bun

### CALIFORNIA VEGGIE BURGER VEG 16.00

Beyond vegetable-based patty, avocado, butter lettuce, roasted jalapeño ranch, brioche bun

### CLASSIC BURGER\* 18.00

Blend of organic ground brisket and chuck, butter lettuce, tomato, red onion, pickles, signature sauce, brioche bun

### ARTISAN GRILLED CHEESE VEG 16.00

Country sourdough batard bread, Gruyère, muenster, aged cheddar, served with tomato bisque

## ENTREES

### PAN-ROASTED SALMON\* GF 38.00

Salmon, garlic, spinach, cream, roasted tomatoes, fingerling potatoes

### GRILLED FISH TACOS 25.00

Grilled mahi-mahi, spicy jicama slaw, cotija cheese, avocado, cilantro-lime brown rice, ancho lime crema, fresh corn tortillas

### TOMATO & BASIL WILD MAHI-MAHI GF 36.00

Blistered cherry tomatoes, white wine, basil, roasted brussels sprouts, hazelnut gremolata

### ROASTED TANDOORI CHICKEN 31.00

Indian spice-marinated chicken, lemon, arugula, yogurt & harissa sauce, naan bread

### KALE & MUSHROOM RAVIOLI V/GF 25.00

Gluten-free kale & mushroom ravioli, marinated roasted tomatoes, asparagus, mushrooms, crushed walnuts, red pesto

### BEEF FILET MIGNON\* GF 52.00

8oz filet mignon, sautéed spinach, roasted potatoes, herbed gournay butter

## DESSERT

BUTTER CAKE 10.00  
With whipped cream and berries

FIVE-LAYER CHOCOLATE CAKE 10.00  
With whipped cream

WARM APPLE TART 10.00  
With vanilla ice cream

\*Thoroughly cooking food of animal origin, including but not limited to beef, eggs, fish, lamb, milk, poultry or shell stock reduces the risk of foodborne illness. Young children, the elderly and individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked.

v vegan | VEG vegetarian | GF gluten-free

## COCKTAILS

**SMOKED OLD FASHIONED 20.00**  
Buffalo Trace bourbon, Angostura bitters, demerara sugar, cherry wood smoked

**EMPRESS NEGRONI 16.00**  
1908 Empress gin, Luxardo Bitter Bianco, dry vermouth

**LYCHEE MARTINI 16.00**  
Absolut Elyx, lychee, vermouth blanc

**GARDEN ELIXER 16.00**  
Suntory Toki Japanese whisky, Green Chartreuse, lemon, melon liqueur

**AUSTIN & MARY 16.00**  
Cold-pressed RIPE Bloody Mary, Tito's vodka, olive brine, celery shrub bitters

**EARL OF SPAIN 16.00**  
Italicus Bergamot, Plume & Petal Peach vodka, cava rosé, sparkling lemon

## WINE

**SPARKLING**  
Prosecco, Danzante 10|48  
Cava Rosé, Campo Viejo 12|56  
Brut, Wycliff 10|48

**WHITE**  
Albariño, Abadia de San Campo 12|52  
Moscato, Sip 13|60  
Riesling, Kung Fu Girl 12|52  
Pinot Gris, J Vineyards 14|65  
Sauvignon Blanc, Giesen 16|75  
Sauvignon Blanc, Stag's Leap 17|85  
Chardonnay, Canyon Road 10|46  
Chardonnay, La Crema 17|85  
Chardonnay, The Prisoner Snitch -|150  
Rosé, Gerard Bertrand 15|70  
Rosé, Whispering Angel -|80

**RED**  
Pinot Noir, La Crema 17|85  
Merlot, Napa Cellars 17|85  
Malbec, Trapiche 13|65  
Cabernet Sauvignon, Canyon Road 10|46  
Cabernet Sauvignon, Quilt -|200  
Cabernet Sauvignon, The Federalist 13|60  
Syrah, Boom Boom! 18|90  
Zinfandel, Orin Swift 8 Years In The Desert -|16

## BEER

### DRAFT

Big Dog's Brewing Las Vegas Lager 8   
Bell's Two Hearted Ale 9  
Firestone Walker 805 Blonde Ale 8  
Goose Island 312 Urban Wheat 8  
Modelo Especial 8  
Sierra Nevada Hazy Little Thing IPA 10

### LOCAL & CRAFT

Bad Beat Bluffing Isn't Weisse 8   
Big Dog's Peace, Love & Hoppiness Pale Ale 8   
Cigar City Jai Alai IPA 8  
Left Hand Nitro Milk Stout 8  
Tenaya Creek Gypsy Fade IPA 8   
Samuel Smith Organic Cider 8



THE  
GOOD  
PLATE

The Westin Las Vegas Hotel & Spa  
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