

EAT WELL

Our chef has crafted these delicious dishes with your well-being in mind, giving you the freedom to choose when it comes to portion size, nutritional balance and quality of ingredients.

- SEARED KING SALMON

King Salmon filet, grilled maitake mushrooms, Romanesco puree, cauliflower salad, ginger vinaigrette
- MEDITERRANEAN BOWL v

+1add chicken | + add shrimp | + add salmon

Quinoa, chickpeas, roasted peppers, cucumber, avocado, kalamata olives, grilled asparagus, tomato, feta cheese, fresh dill, lemon vinaigrette, tzaziki
- CHIPOTLE LIME SHRIMP SALAD

Marinated grilled shrimp, avocado, frisée, cherry tomato, red onions, chipotle lime dressing
- HOISIN TURKEY MEATBALLS

Lean turkey meatballs, jasmine rice, green onion, carrot, micro basil, hoisin sauce
- HUMMUS AND CRUDITE v

Mixed veggies, garlic herb oil, griddled pita
- TOMATO BASIL BISQUE



Starters & Salads

- HOUSE-MADE FRIES v

Hand cut Kennebec potatoes, sea salt and vinegar brined; with chipotle aioli
- FRESH CORN TORTILLA CHIPS v, ve

Molcajete salsa, guacamole
- GRILLED COUNTRY BREAD

Grilled Crema Bakery rustic bread, garlic olive oil; served with home grown meyer lemon compound butter
- CHEESE + CHARCUTERIE

Three gourmet cheeses and two sliced meats, grapes, honey, jam, crackers
- TUNA POKE

Fresh Bluefin tuna, black garlic shoyu, green onion, spicy aioli, ponzu, cilantro, sesame seed; with house made taro chips

- PORK BELLY WRAPS

Vande Rose Farms glazed and bruleed pork belly, kimchee, blistered shishitos, scallion, sesame seed, sweet soy, spicy aioli
- BUFFALO WINGS

8 deep fried chicken wings served dry with house buffalo sauce, ranch, and pickled veggies
- PROSCIUTTO + BURRATA FLATBREAD

Roman-style flatbread, fresh burrata, prosciutto, pesto, arugula
- CAESAR SALAD v

+ chicken | + shrimp | + salmon

Baby romaine, house croutons, parmesan cheese, radishes, chives, Caesar dressing
- SCARBOROUGH FARMS SPRING GREENS v

+ chicken | + shrimp | + salmon

Baby greens, fresh citrus, cucumber, roasted beets, radish; citrus vinaigrette

Main Courses

- WAGYU BURGER

100% Australian Wagyu beef, white cheddar, crispy onions, lettuce, pickles, garlic aioli; with fries, fruit, or salad
- ROASTED HALF CHICKEN

Buttermilk and pickle juice brined half chicken, smoky bbq house dry rub, mashed potatoes, charred broccolini
- SEAFOOD + CHORIZO PASTA

Manila clams, bay scallops, jumbo shrimp, garlic white wine sauce, Spanish chorizo
- GRASSFED FILET MIGNON + FRITES

Grassfed 7oz New Zealand Filet Mignon, parmesan fries, garlic butter

OUR SOURCING PROMISE

We actively seek out suppliers we trust, to source ethical, sustainable, and organic ingredients wherever possible.

17.45% Staff Charge and 6.55% House Charge added to parties of 6 or more. Government taxes are additional. Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of food-borne illness. Please let your server know of any food allergies or dietary restrictions when ordering. ©2018 Marriott International, Inc. All Rights Reserved. Westin® and its logos are the trademarks of Marriott International, Inc., or its affiliates.