



# sauciety

## All Day Dining

### Starters

#### "SAUCIETY" WINGS

6 for \$14 or 12 for \$21  
choice of harbor rub, lemon pepper, buffalo, sweet BBQ, or teriyaki

#### DEVEILED EGGS \$11

dusted with old bay seasoning  
add faroe island smoked salmon \$4  
add crab meat \$6

#### SAUCIETY CRAB DIP \$16

served with toasted pita and crudite

#### CAULIFLOWER BITES \$12

served with house-made sriracha crema

#### CAPRESE FLATBREAD \$12

fire roasted and brushed with garlic infused EVOO, mozzarella, plum tomatoes, torn fresh basil, and balsamic glaze drizzle

#### SLIDERS \$13

angus beef patties, cheddar cheese, black pepper aioli, lettuce, and tomato

#### LOADED TOTS \$9

monterey jack cheese sauce, chopped bacon, and scallions

#### CHICKEN QUESDILLA \$14

whole wheat tortilla, shredded monterey jack cheese, salsa, and sour cream

### Fresh Greens

#### CAESAR \$10

with house-made crab cake \$24  
with chicken \$14  
with shrimp \$18  
with salmon \$21

#### HARBOR COBB \$23

tangled greens, avocado, shrimp, lump crab, bacon, hard boiled egg, tomato, goat cheese croquet, champagne vinaigrette

#### SALMON OVER WATERCRESS \$21

salmon over watercress mixed greens tossed with house-made roasted strawberry chipotle dressing, diced avocado, fresh sliced strawberries, and spiced pumpkin seeds

#### GOLDEN ROASTED BEET SALAD \$15

field greens, roasted beets, candied walnuts, goat cheese crumbles, red wine vinaigrette

### Accompaniments

#### CRAB MAC & CHEESE \$16

#### SMOKED TURKEY COLLARDS \$9

#### HAND BATTERED ONION RINGS \$8

with black pepper aioli

#### HOUSE SALAD \$5

#### ROASTED FINGERLING POTATOES \$9

#### SWEET POTATO FRIES \$6

#### SMASHED YUKON POTATOES \$6

#### STEAMED BROCCOLINI \$8

#### GREEN ASPARAGUS \$10

### Soups

#### CREAM OF CRAB \$9

#### ROASTED TOMATO BASIL \$6

### Sandwiches

All sandwiches below are served with your choice of fries, a house salad, or fresh fruit

#### SAUCIETY BURGER \$18

8oz angus beef or turkey patty topped with applewood smoked bacon on brioche and your choice of american, cheddar, pepper jack, provolone, or swiss cheese

#### HARBOR CRAB CAKE SANDWICH \$21

lump crab meat, brioche roll, remoulade, lettuce, tomato, and onion

#### EASTERN SHORE CHICKEN \$16

buttermilk fried or grilled, lettuce, tomato, onion, black pepper garlic aioli on brioche

#### REUBEN SANDWICH \$17

corned beef, swiss cheese, sauerkraut, and house-made sauce on rye bread

#### VEGAN TACOS \$17

three impossible meat tacos topped with lettuce, tomato, pickled red onion, and vegan lime crema. served with salsa and vegan sour cream

### Mains

#### RIBEYE W/ BOURBON DEMI \$45

fingerling potatoes and haricot verts

#### FILET MIGNON W/ WILD MUSHROOM SAUCE \$47

smashed cheddar yukons and haricot verts

#### ROASTED CHICKEN BREAST W/ POMEGRANATE GLAZE \$29

smashed yukons, collard greens, and lemon

#### PAN SEARED SALMON W/ BEURRE BLANC SAUCE \$34

salmon over linguini, garlic, tomatoes, green asparagus tips, and white wine

#### 12OZ NEW YORK STRIP W/ RED WINE DEMI GLAZE \$39

roasted fingerling potatoes and haricot verts

#### CRAB CAKE DUO \$42

slow braised collard greens w/smoked turkey, brown rice pilaf and remoulade sauce

#### BBQ BABY BACK RIBS \$37

fries and jalapeno slaw

#### BLACKENED SHRIMP W/ CAJUN CREAM \$33

penne pasta, tomatoes, parmesan cheese, mushrooms, garlic

#### FRESH CATCH OF THE DAY MKT

daily selection of fresh fish

## EAT WELL MENU

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.

#### HONEY GLAZED SALMON

Half \$17 | Full \$33  
salmon glazed with garlic infused honey and brown rice pilaf

#### ROASTED VEGETABLE TACOS

Half \$9 | Full \$18  
roasted cauliflower and lime pineapple slaw

#### GRILLED "SAUCIETY" WINGS

Half \$14 | Full \$21  
caribbean bbq, mango habanero, or tamarind glaze

#### BUTTERNUT SQUASH RAVIOLI

Half \$15 | Full \$26  
tossed in parmesan sage cream sauce

#### MINISTRONE SOUP

Half \$8 | Full \$15  
tomatoes, roasted vegetables

#### MUSTARD SPICED SESAME AHI TUNA

Half \$22 | Full \$42  
lime pineapple slaw & pomegranate glaze

#### OUR SOURCING PROMISE

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



Executive Chef - Jeffrey Decko  
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A 20% service charge will apply to all parties of 6 or more. A 18% service charge will apply to all checks tendered after 5:00pm

Service charges and government taxes are additional. Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of food-borne illness.  
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