

# saucie ty

## All Day Dining

### Starters

#### "SAUCIETY" WINGS

6 for \$14 or 12 for \$20

choice of harbor rub, honey mustard bourbon, buffalo, sweet BBQ, or teriyaki

#### DEVILED EGGS \$11

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

#### CRAB DIP FLAT BREAD \$15

old bay spread, white cheddar cheese, scallions, and crab

#### MEDITERRANEAN DIP TRIO \$16

roasted garlic hummus, roasted red pepper hummus, and spinach artichoke dip, served with warm naan

#### SLIDERS \$13

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

#### LOADED TOTS \$9

white cheddar cheese sauce, chopped bacon, and scallions

#### CHICKEN QUESDILLA \$14

whole wheat tortilla, shredded cheddar cheese, salsa, and sour cream

### Fresh Greens

#### CAESAR \$10

with house-made crab cake \$22

with chicken \$14

with shrimp \$18

with salmon \$21

#### HARBOR COBB \$22

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

#### 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

#### CHEDDAR SMASHED YUKON POTATO \$6

#### STEAMED BROCCOLINI \$8

#### GREEN ASPARAGUS \$10

Executive Chef - Jeffrey Decko

THE WESTIN WASHINGTON NATIONAL HARBOR

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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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### Soups

#### CREAM OF CRAB \$9

#### ROASTED TOMATO BASIL \$6

### Sandwiches

#### THE VEGAN BURGER \$20

two impossible patties, vegan cheese, house roll, caramelized red onion, and vegetable chips

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

#### ELEVATE YOUR SANDWICH BY ADDING FRESH AVOCADO OR MUSHROOMS FOR \$3 EACH

#### SAUCIETY BURGER \$17

topped with applewood smoked bacon and your choice of cheddar, pepper jack, provolone, or swiss cheese

#### CRAB CAKE SANDWICH \$19

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

#### EASTERN SHORE CHICKEN \$15

butter milk fried or grilled, lettuce, tomato, onion, black pepper garlic aioli

### Mains

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

fingerling potatoes and haricot verts

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

smashed cheddar yukons and haricot verts

#### GRILLED CHICKEN BREAST W/ PAN GRAVY \$29

smashed yukons, collard greens, and roasted mushrooms

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

linguini, garlic, tomatoes, green asparagus, and wine

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

roasted fingerling potatoes and haricot verts

#### CRAB CAKE DUO \$40

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

#### BBQ BABY BACK RIBS \$37

fries and jalapeno slaw

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

penne pasta, tomatoes, parmesan cheese, mushrooms, garlic

## 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 w/garlic infused honey & quinoa pilaf

#### CORN TAMALES Half \$5 | Full \$10

#### GLAZED PUMPKIN SEEDS

Half \$5 | Full \$9  
infused w/cinnamon, cayenne, coconut oil, black pepper, agave syrup, & sea salt

#### MUSHROOM RAVOLI

Half \$15 | Full \$26  
edamame broth, tomatoes, & pearl onion

#### BUTTERNUT SQUASH SOUP

Half \$8 | Full \$15  
fuji apple, sherry wine, and nutmeg

#### MUSTARD SPICED SESAME AHI TUNA

Half \$22 | Full \$42  
lime pineapple slaw & wasabi yogurt

#### OUR SOURCING PROMISE

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

