

LUNCH MENU

TO START

ROASTED SWEET POTATO AND CORN EMPANADAS / 19

Chimmichurri
GF / DF / NF / Vegan

CHICKPEA FRIES / 8

Lime coconut dip
GF / DF / Vegan

WILD MUSHROOM SOUP / 16

Leonard's sautéed mushrooms, Ontario feta cheese, Chives, Truffle oil, Bread roll
GF Available / NF / Vegetarian

CRISPY CALAMARI / 25

Blistered cherry tomato, Sumac and garlic yogurt, Fried nori, Cilantro, Lime
NF / DF

CRISPY PORK BITES / 21

Crispy smoked Iberico pork, Spiced Chicharrón, Cafreal marinade, Citrus and mango aioli
GF / DF / NF

ADD-ONS

Roasted organic salmon filet, 5oz / **14** GF / DF / NF Garlic shrimp, 6pcs / **12** GF / DF / NF Grilled chicken breast, 5oz / **12** GF / DF / NF

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.

HERITAGE GREEN SALAD 10 (HALF) / 19

Cilantro peanut dressing, Roasted corn, Black turtle bean, Crumbled goat cheese, Avocado, Roasted butternut squash, Stone-ground tortilla crisp
GF / DF available / 🌱 Eat Well

CAESAR SALAD / 10 (HALF) / 19

House-made creamy caesar dressing, Romaine hearts, Smoked bacon, Shaved parmesan cheese, Crouton (Dressing contains Anchovy)
NF / GF available / 🌱 Eat Well

TRUFFLE CHOW MEIN / SHRIMP 28 / CHICKEN 27 / TOFU 18 (HALF) / 24

Bok choy, Carrots, Onion, Mushroom, Truffle, Roasted peanuts, Fresh chow mein
DF / NF option is available / 🌱 Eat Well

POKE BOWL / 16 (HALF) / 27

Yellowfin Tuna, rice, Shiro dashi, Half avocado, Cucumber, Tomato, Radish, Kimchi, Furikake, Edamame, Kewpie mayo, Aji Panca aioli

GF / NF / DF / Vegan available / 🌱 Eat Well

Substitute raw tuna for roasted sesame seed-crusted organic salmon

FRESH DICED FRUIT & BERRIES 8 (HALF) / 12

GF / NF / DF / Vegan / 🌱 Eat Well

RASPBERRY & CHOCOLATE MOUSSE DOME / 8 (HALF) / 14

Fresh berries, Mango purée
GF / NF / DF / Vegan / 🌱 Eat Well

OUR SOURCING PROMISE

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



Service charges and government taxes are additional. Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of food-borne illness. ©2018 Marriott International, Inc. All Rights Reserved. All names, marks and logos are the trademarks of Marriott International, Inc., or its affiliates.

ENTREES

CRISPY FRIED CHICKEN WINGS / 24

1 lb gluten free chicken wings, Choice of Applewood smoked spice, Classic salt and pepper, Smokey BBQ, Korean Gochujang sauce or Frank's Red Hot sauce, Served with fresh vegetables and blue cheese dip
GF / NF

ULTIMATE MAC & CHEESE / 25

5 cheese blend, Herb bread crumbs
NF / Vegetarian

MONTREAL SMOKED BRISKET SANDWICH / 25

House smoked brisket, Grainy mustard, Confit garlic aioli, Rudolph's multigrain sourdough, Havarti cheese, Cornichon pickles, Choice of fries or green salad
NF

CHEESEBURGER & FRIES / 25

Butcher Shoppe's 7 oz prime rib beef patty, Aged Balderson cheddar, Lettuce, Tomato, Onion, Pickle, Chili bean aioli, Sesame brioche bun, BBQ sauce
NF

Substitute the Impossible burger, 100% plant based

SPICY KOREAN FRIED CHICKEN SANDWICH & FRIES / 26

Kimchi ranch slaw, Gochujang sauce, Aged Balderson cheddar, Pickle, Chili bean aioli, Sesame brioche bun
NF

NEW YORK STEAK FRITES / 49

Charcoal grilled 8oz certified Angus beef striploin, Herb frites, Baby arugula and wild green salad, Green peppercorn sauce
GF / NF

BRAISED CHICKEN STROGANOFF PASTA / 16 (HALF) / 30

Pecora Nera spaghetti, Wild mushrooms, Smoked paprika
NF / DF option is available

CRISPY CHICKEN FINGERS & FRIES (5PCS) / 24

Sweet chili dip
NF

ADD-ONS

French fries with chili bean aioli / **8** NF / DF

Steamed rice with crisp shallots / **7** GF / NF / DF

Sautéed vegetables with mustard, garlic & herb butter / **9** GF / NF

Truffle fries / **10** NF

Crisp fries, parmesan cheese, truffle oil, chili bean aioli



PERFECT PERSONAL PIZZAS / 23

CHOOSE CRUST: 1. Classic Thin 11" Round NF / DF 2. Gluten-Free 11" Round **Add \$5**

DANNY PIE 🌶️ / NF

Spicy charcoal grilled jerk chicken, Grilled pineapple, Caribbean peppers, Jerk tomato sauce, Mozzarella

GOUT CITY / NF

Italian Sausage, Pepperoni, Bacon, Crumbled meatballs, Mozzarella, San Marzano tomato sauce

MICRODOSE / NF

Wild mushroom, Mornay sauce, Mozzarella, Truffle dust, Fresh rosemary

PEP TALK / NF

Too much pepperoni, Mozzarella, San Marzano tomato sauce
(no pepperoni - \$16)

POULET ET BRIE / NF

Starsky's smoked chicken & parsley sausage, Oven-roasted peppers, Albert's Leap Brie, San Marzano tomato sauce, Arugula pesto

ADD-ONS / 4

Extra cheese, Extra meat, or Extra mushrooms

DIPS / 3

Chili bean aioli, Ranch, Chili oil, or Blue cheese

DESSERTS

WARM STICKY DATE & APPLE PUDDING / 14

Salted caramel, Vanilla ice cream
NF

CHOCOLATE & BLUEBERRIES / 14

Artisanal handmade bon bons, White chocolate & passionfruit, Dark chocolate & salted caramel, Fresh blueberries
GF / NF

GF We pride ourselves in providing gluten friendly menu choices. While we endeavor to carefully prepare those meals to accommodate a gluten-free diet please be aware that they may be prepared in an environment where gluten is present. Please ask your server to assist you in making your selection. Please consult your physician as to your personal health decisions. NF Indicates this menu item is nut-free; DF dairy-free.

Service charges and government taxes are additional. 15% gratuity added to bills for parties of 8 people or more. Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of food-borne illness. ©2022-2023 Marriott International, Inc. All Rights Reserved. Westin® and its logos are trademarks of Marriott International, Inc., or its affiliates.

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