

THE WESTIN

EDMONTON

10135 100 Street NW
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Canada
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Dinner


Appetizer

KOREAN BBQ PORK RIBS Crispy shallots, kimchi slaw	12
TACOS DE POLLO Roasted chicken, corn and jalapeño relish	16
LAMB MEATBALLS Moroccan spice, harissa, sheep pecorino cheese	14
CRAB CAKES Dungeness crab, chili lime aioli, radish	12
BEEF TARTARE* AAA Alberta, crunchy boar bacon, cured egg yolk, Parmesan crisp	19
CORN FRITTERS Traditional guacamole, warm maple vinaigrette	11
TUNA*  Organic black quinoa, seared ahi tuna, avocado mousse, quail egg, radish	16
CHICKEN LIVER PÂTÉ Tomato chutney, crostini, sherry gel	12
VEGETARIAN FLATBREAD  Rustic tomato sauce, Kalamata olives, artichokes, wild mushrooms, goat cheese, arugula	14
CHICKEN & CHORIZO FLATBREAD Almond pesto, Parmesan, cured tomatoes, grapes	16
CHARCUTERIE & CHEESE BOARD Chef's selection of local artisan meats and cheeses, house made preserves, pickles, mustard, honey habanero flatbread	26

Salad

CAESAR Romaine lettuce, prosciutto, croutons, Parmesan cheese, creamy anchovy dressing	13/9
RED QUINOA FRISÉE  Spinach, frisée, red quinoa, goat cheese, walnuts, cranberries, lemon vinaigrette	16/11
SALAD LYONNAISE Spring mix, soft poached eggs, baby heirloom tomatoes, mashed avocado crostini, Sherry vinaigrette	14
CAPRESE  Italian buffalo mozzarella, heirloom tomatoes, almond basil pesto, Kalamata olives, arugula	15
HOUSE SALAD Spring mix, cured tomatoes, avocado, cranberries, goat cheese, lemon vinaigrette	11/7
WILD SALMON*  Spring mix, smoked almonds, goat cheese, baby beets, roasted pepper vinaigrette	15


Soup

SMOKED TOMATO BISQUE  Basil, Greek yogurt	9/7
FRENCH ONION Chicken broth, Gruyère cheese, baguette	15/8
SOUP OF THE DAY Chef's daily inspiration	7/5


Sandwich

Choice of fries, house salad or soup of the day	
SHARE BURGER Alberta beef, whisky bacon jam, cheddar cheese, lettuce, tomato, onion	18
STEAK SANDWICH* Hanger steak grilled medium rare, sautéed onions and peppers, chipotle lime butter, burnt jalapeño aioli	16
MULTIGRAIN CHICKEN SANDWICH Grilled chicken, fig and apricot chutney, basil pesto, whisky bacon jam, melted Brie cheese	17

Main

BEAR AND FLOWER PORK CHOP Grapefruit beer brined pork chop, mushroom risotto, citrus honey glazed heritage carrots	26
GREEN TEA SALMON  Yukon Gold potatoes, tea consommé, grapes, green beans	28
PAPPARDELLE Alberta bison ragù, wild mushrooms, ricotta cheese, toasted pine nuts	18
BUCATINI Tiger prawns, Kalamata olives, tomato amaretto cream sauce, goat cheese	21
ROASTED CHICKEN SUPRÊME Alberta wild rice, corn and chorizo fricassee, carrot purée, honey glazed carrots	26
AAA ALBERTA BEEF TENDERLOIN* 6oz tenderloin, herb tossed fingerling potatoes, market vegetables, jus	36
AAA ALBERTA STRIPLOIN * 8oz striploin, herb tossed fingerling potatoes, market vegetables, jus	38
FISH & CHIPS Fish of the day, tartar sauce, coleslaw	23
VEGETABLE TART Caramelized onion, sautéed artichokes, quinoa, wild mushrooms, goat cheese	17

Side

BEETS  Melted goat cheese	4
HERITAGE CARROTS Citrus honey glaze	4
FINGERLING POTATOES Chives, sea salt	4
BRUSSELS SPROUTS Sautéed wild mushrooms, truffle oil	4

Service charges and government taxes are additional. An automatic gratuity of 18% will be applied to groups of 8 or more.

*Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of food borne illness.