


THE WESTIN

EDMONTON
10135 100 Street NW
Edmonton, AB T5J 0N7
Canada
780-426-3636

Lunch

Appetizer

- CRAB CAKES** 12
Dungeness crab, chili lime aioli, radish
- BEEF TARTARE*** 19
AAA Alberta beef, crunchy boar bacon, cured egg yolk, Parmesan crisp
- TUNA***  16
Organic black quinoa, seared ahi tuna, avocado mousse quail egg, radish
- LAMB MEATBALLS** 16
Moroccan spice, harissa, sheep pecorino cheese, lemon arugula
- CHICKEN LIVER PÂTÉ** 12
Tomato chutney, crostini, sherry gel
- CORN FRITTERS** 11
Traditional guacamole, warm maple vinaigrette
- CHARCUTERIE & CHEESE BOARD** 26
Chef's selection of local artisan meats and cheeses, house made preserve, pickles, mustard, honey habanero flatbread


Sandwich

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

Main

- PAPPARDELLE** 18
Alberta bison ragù, wild mushrooms, ricotta cheese, toasted pine nuts
- BUCATINI** 21
Tiger prawns, Kalamata olives, tomato amaretto cream sauce, goat cheese
- VEGETARIAN FLATBREAD**  14
Rustic tomato sauce, Kalamata olives, artichokes, wild mushrooms, goat cheese, arugula
- CHICKEN & CHORIZO FLATBREAD** 16
Basil pesto, Parmesan, cured tomatoes, grapes
- FISH & CHIPS** 23
Fish of the day, tartar sauce, coleslaw
- VEGETABLE TART** 17
Caramelized onion, sautéed artichokes, quinoa, wild mushrooms, goat cheese


Soup

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

Salad

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

Side

- BEETS**  4
Melted goat cheese
- HERITAGE CARROTS** 4
Citrus honey glaze
- FINGERLING POTATOES** 4
Chives, sea salt
- HOUSE SALAD** 4
Spring mix, cured tomatoes, avocado, cranberries, goat cheese, lemon vinaigrette

Coffee + Tea

- FRESHLY BREWED STARBUCKS® COFFEE** 4
Regular or decaffeinated
- Espresso 4
- Cappuccino 4.5
- Café latte 4.5
- TAZO TEA** 4
China green tips, zen, chai, berry blossom, chamomile, wild sweet orange, English breakfast, Earl Grey
- MILK** 4.5
Skim, 2%, or soy milk

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.