



VENTANAS

dinner

Starters

VENTANAS TORTILLA SOUP 8

Chicken, tomato, chili, lime, tortilla chips

MARGHERITA FLATBREAD 12

Marinara, grape tomatoes, mozzarella cheese, basil pesto, balsamic glaze

AHI POKE 18

Jalapeño-citrus soy sauce, avocado, tortilla chips

THREE-CHEESE AND CHICKEN QUESADILLA 16

Peppers, onions, sour cream, guacamole and salsa

CRISPY FRIED CHICKEN WINGS 14

Mole rub, poblano ranch, carrot and celery

FRIED CALAMARI 12

Remoulade

RICOTTA, SPINACH AND ARTICHOKE DIP 14

Parmesan, cream, tortilla chips

Salads

CLASSIC CAESAR SALAD 14

Romaine, parmesan cheese, croutons and Caesar dressing

VENTANAS COBB 15

Mixed greens, baby tomatoes, beet-pickled egg, blue cheese, bacon, shaved red onion, red wine vinaigrette

FARMER'S MARKET SALAD 16

Roasted beets, fried goat cheese, mixed greens, radishes, oranges, white balsamic vinaigrette

ADD TO YOUR SALAD:

Grilled Chicken 5

Grilled Steak 7

Grilled Shrimp 6

Grilled Salmon 8

Grilled Ahi Tuna 8

Full Plates

LINGUINE AND SHRIMP SCAMPI 24

Garlic butter-white wine sauce, parmesan cheese, herbs

PAN-ROASTED SEA BASS 26

Bok choy, wild mushrooms, sweet soy glaze, herb salad

RED WINE-BRAISED SHORT RIBS 28

Mashed potatoes, Brussels sprouts, natural jus

VENTANAS BURGER 17

Cheddar cheese, bacon, lettuce, tomatoes, onions, remoulade, brioche bun

ROASTED ORGANIC CHICKEN BREAST 23

Chili carrots, mojo verde, sweet potato purée

FILET MIGNON (7 oz.) 32

Brussels sprouts, mashed potatoes and red wine sauce

Sides

SIMPLE GREEN SALAD 6

FRENCH FRIES 6

SWEET POTATO FRIES 6

BRUSSELS SPROUTS AND BACON 6

SEASONAL VEGGIES 6

MASHED POTATOES 6

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.

TOMATO BURRATA SALAD 15

Heirloom tomato, watermelon, burrata, radish, pesto, balsamic glaze

GRILLED ROMAINE SALAD 14

Romaine, carrots, cucumbers, hard-boiled egg, grape tomatoes, red onions, white balsamic vinaigrette

AHI TATAKI WITH WATERCRESS 15

Pickled carrots, pickled daikon, snow peas, watercress, pea tendrils, garlic tataki sauce

MEYER LEMON SALMON 26

Quinoa, Brussels sprouts, sweet peppers, watercress, fennel, citrus beurre blanc

ROASTED WILD MUSHROOMS 8

ROASTED CAULIFLOWER, HUMMUS AND PITA 10

Pickled veggies

OUR SOURCING PROMISE

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



WARNING: Certain foods and beverages sold or served here can expose you to chemicals including acrylamide in many fried or baked foods, and mercury in fish, which are known to the State of California to cause cancer and birth defects or other reproductive harm. For more information go to www.p65Warnings.ca.gov/restaurant.

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