



## APPETIZERS

### CHEF'S SELECTION ARTISAN CHEESE BOARD 15

Selection of Three Cheeses, Apricot Jam, Baguette, Raisins of the Vine, Marcona Almonds

### CHARCUTERIE BOARD 16

Selection of Three Cured Meats, Crostini, Grain Mustard, Cornichons

### CHARCUTERIE AND CHEESE BOARD 22

### PARMESAN TRUFFLE FRIES 8

### HUMMUS 10

Sesame Tahini, Garlic, Local Vegetables, Flatbread

### FIRE ROSTED TOMATO SALSA 6

Warm Tortilla Chips  
Add Guacamole \$3

### FRITTO MISTO 17

Calamari, Shrimp, Scallops, Fennel, Haricots Vert, Caper Parmesan Aioli, Spicy Tomato Sauce

### HANDMADE MEATBALL 12

Tomato Basil Garlic Sauce, Parmesan, Herbed Ricotta, Crostini

### COLOSSAL SHRIMP COCKTAIL 15

Atomic Cocktail Sauce, Escabeche

### SALT + PEPPER CHICKEN WINGS 13

Choice of: Buffalo Sauce or BBQ Sauce  
Choice of: Blue Cheese or Ranch

### FRENCH ONION SOUP 8

Gruyere Gratin

## SALADS

### WELL-DRESSED CAESAR 12

Croutons, Parmesan Reggiano

### CHOPPED SALAD 14

Iceberg, Romaine, Tomato, Smoked Bacon, Hard Boiled Egg, Avocado, Blue Cheese Crumbles, Blue Cheese Dressing

### VINIFERA ROASTED BEETS 12

Roasted Beets, Rye Croutons, Candied Caraway, Brie, Delicate Greens, Honey Aquavit Caraway Dressing

Salad Add Ons: Grilled Chicken 6, Grilled Or Chilled

Shrimp 7, \*Seared Salmon 8, \*Grilled Sliced Sirloin Steak 8

### FLATBREADS 16

#### MARGHERITA

Tomato, Fresh Mozzarella, Basil

#### QUATTRO FORMAGGI

Fresh Mozzarella, Parmesan, Gorgonzola, Fontina

### PEPPERONI

Tomato, Fresh Mozzarella

### GRILLED PESTO CHICKEN

Peppers, Onions

## CHEF'S SPECIALTIES

### CHEF'S HOME MADE LASAGNA 20

Beef, Tomato Basil Sauce

### BAKED FIVE CHEESE MAC 15

Mozzarella, Parmesan, Ricotta, Fontina, Vermont Cheddar

Add: Ham \$3, Chicken \$3

### BEER BATTERED SEAFOOD AND CHIPS 18

Shrimp, Cod, Coleslaw, French Fries

### \*ANGUS BEEF BURGER 18

Lettuce, Tomato, Red Onion, Brioche Bun

Add \$1 Each: Fried Egg, Caramelized Onions, Avocado, Vermont Cheddar, American, Blue Cheese

Add Bacon \$3

Choice Of French Fries, Dressed Greens Or Fresh Seasonal Fruit

The Following Entrées are Served with Choice of One Side

### \*USDA PRIME CAB NY STRIP 36

Herbed Butter

### \*DRY AGED DUROC PORK CHOP 28

## SIDES 7

Pomme Puree

Truffle Fries

Brown Rice Pilaf

French Fries

Broccoli with Parmesan and Pecorino

Brussel Sprouts

### Westin Eat Well

*At Westin, we believe that feeling good starts with eating well and getting the nourishment that is right for you. We seek to empower choice by crafting a variety of food and beverage offerings to suite your individual dietary needs and preferences*

### BLACK EYED PEA HUMMUS 12

Crispy Organic Vegetables, Whole Wheat Bread

### GRILLED ROMAINE SALAD 12

Carrot, Cucumber, Hard Boiled Egg, Tomato, Asparagus, Portobello, Goat Cheese

### ZUCCHINI FETTUCINI 16

Sugar Peas, Tomato, Mushrooms, Basil

### HONEY GLAZED SALMON 28

Brown Rice Pilaf, Soy Glaze, Market Vegetables

### CHICKEN UNDER A BRICK 26

Brussel Sprouts with Maple and Apple

### PAN SEARED SCALLOPS 32

Butternut Squash Puree, Romanesco Sauce, Roasted Pepitas

Please let your server know if you have any dietary restrictions. We can accommodate most pescaterian, vegan, and lactoterian requests

\*May contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

\*\*Parties of six or more will have an 18% gratuity added to all checks.

## THE WESTIN

RESTON HEIGHTS

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