

## in-room dining

all day menu available from 11:30 am to 11:00 pm  
please touch the [service express](#) button on your phone

### welcome to westin

our menu offers revitalizing options that incorporate superfoods rich in antioxidants phytonutrients and balanced nutrition.

#### superfoods\*\*

blueberries	oranges	dark chocolate
broccoli	salmon	soy
nuts	strawberries	yogurt
oats	tomatoes	

### intro

confetti of field greens with shaved potato brittle  
tender leaves, crisp potato, dressing of your choice 10.50

beefsteak tomato caprese salad  
fresh mozzarella, arugula, extra virgin olive oil 11.00

roasted butternut squash bisque  
toasted almonds, basil pesto 10.00

daily market soup 10.00  
pan flashed blue crab cake  
tangy orange essence, swiss chard 15.50

skillet seared potstickers  
asian vegetable gyoza, soy, sweet dipping sauces 15.00

grilled tiger shrimp with lemon  
and baby artichokes  
fire roasted red pepper chipotle emulsion 16.00

crisp firecracker calamari  
lightly smoked tomato dip 15.00

a 15% gratuity charge and applicable taxes will be added

\*\* "These nutritional powerhouse foods can help extend your health span - the extent of time you have to be healthy, vigorous and vital".  
Dr. Steven Pratt, author of SUPERFOODS  
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### next

flame grilled burger  
ground chuck with cheddar or swiss, applewood smoked bacon, mushroom, onion, tomato, sea salted fries 17.00

crisp pesto chicken panini  
soft mozzarella, cured roma tomato, grilled on sourdough, sea salted fries 15.00

hickory smoked turkey blt  
lemon mustard aioli on whole wheat toast, sea salted fries 16.00

grilled chicken quesadilla  
diced tomato, jack cheese, guacamole, pico de gallo, sea salted fries 16.00

pan sizzled yellowfin tuna on ciabatta  
applewood smoked bacon, vine ripened tomato, arugula aioli, sea salted fries 17.50

### signature pizzas

brick oven toscana pizza  
shaved parmesan, artichokes, arugula salad 18.00

pizza salsiccia  
fresh mozzarella, italian sausage, snipped chives 18.50

### green

tossed arugula, pear and shaved turkey salad  
sprouts, toasted almonds, olive citrus vinaigrette 18.00

hearts of romaine caesar  
freshly grilled gulf shrimp or chicken, shaved parmesan, crunchy focaccia croutons 17.00

california cobb with citrus roast chicken  
applewood smoked bacon, chopped egg, avocado, crumbled blue cheese, tomato and balsamic vinaigrette 18.00

grilled new york strip steak salad  
sliced center cut sirloin, romaine, avocado, vine ripened tomato, blue cheese dressing 19.50

## in-room dining

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### main

skillet seared yellowfin tuna in a potato crust  
white beans, broccoli, cured roma tomato 32.00

sautéed parmesan gnocchi with arugula  
grilled chicken, tomato, forest mushroom 25.00

roasted green tea infused salmon  
lemon shiitake essence, sweet potato, pan flashed black kale 31.00

herb roasted breast of chicken  
mashed potato, glazed apple, forest mushrooms, swiss chard 27.00

fire grilled center cut filet of beef  
potato dumplings, market vegetables, horseradish jus 43.00

### end

molten chocolate cake  
dark chocolate filling, served warm with vanilla ice cream 11.00

warm rustic apple galette  
burnt sugar glaze, vanilla ice cream 10.50

silky dulce de leche cheesecake  
strawberries, whipped cream, caramel sauce 10.50

banana chocolate chip cake  
three layers of creamy custard, dense banana cake, dark chocolate chip and ganache 10.50

shäagen-dazs® ice cream 9.00

### the westin kids club®

#### breakfast

available from 6:30 am to 11:30 am

your cereal favorites  
seasonal berries or sliced banana 4.00

golden buttermilk pancakes  
whipped cream, butter and warm maple syrup 7.00

the little scrambler  
sone scrambled egg with bacon or sausage and hash browns 6.00

#### for lunch or dinner

available from 11:30 am to 11:00 pm

just a cup of soup 4.00

the pasta bowl  
spaghetti with parmesan cheese and tomato sauce 6.00

the following items come with your choice of carrot & celery sticks, apple slices or french fries

crispy chicken bites  
all white meat nuggets ready for dipping in BBQ or sweet & sour sauce 8.00

gooey grilled cheese  
hot, toasty and loaded with melted cheese with a cup of soup on the side 8.00

mini-burger  
have it plain or add cheddar cheese and bacon 8.00

gobble your sandwiches  
crustless 'mini-wiches' filled with sliced turkey, cheddar cheese, lettuce and tomato 7.00

#### and now for dessert!

scoop of häagen-dazs® ice cream 3.00

low-fat plain or berry yogurt 3.00

(kids menu applicable to children under 10 years of age)



## in-room dining

late night menu available from 11:00pm to 6:30 am  
please touch the [service express](#) button on your phone



## in-room dining

breakfast menu available from 6:30am to 11:30 pm  
please touch the [service express](#) button on your phone

### intro

confetti of field greens with shaved potato brittle  
tender leaves, crisp potato, dressing of your choice 10.50

daily market soup 10.00

### next

hickory smoked turkey blt  
lemon mustard aioli on whole wheat toast,  
kettle fried potato chips 16.00

california cobb with citrus roast chicken  
applewood smoked bacon, chopped egg,  
avocado, crumbled blue cheese, tomato  
sand balsamic vinaigrette 18.00

### end

molten chocolate cake  
dark chocolate filling, served  
warm with vanilla ice cream 11.00

warm rustic apple galette  
burnt sugar glaze, vanilla ice cream 10.50

silky dulce de leche cheesecake  
strawberries, whipped cream,  
caramel sauce 10.50

### refreshments

sodas 3.00

bottled water  
small 3.50  
large 7.00

freshly brewed starbucks® coffee  
small pot (up to 3 cups) 7.50  
large pot (up to 5 cups) 12.50

tazo® tea 5.50

juice  
orange, grapefruit, apple, cranberry or tomato 5.50

milk  
non-fat, 2%, soy, or chocolate 4.50

wine, beer and bottled spirits  
please contact [in-room dining](#)  
for a complete range of popular imported  
and domestic beers and our seasonal variety  
of wines by the glass and the bottle;  
we also feature a premium collection  
of spirits and liqueurs.



a 15% gratuity charge and applicable taxes will be added

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## morning is a time for renewed energy

the westin breakfast menu offers revitalizing options  
that incorporate superfoods rich in antioxidants,  
phytonutrients and balanced nutrition.

### essential breakfast

selection of breakfast juices, fresh cut fruits, fresh daily  
bakery selections, butter and jams, fresh brewed starbucks®  
coffee and assorted tazo® teas 15.00

### rejuvenate

mango banana smoothie  
immune-boosting blend of ripe fruit and soy milk 8.00

market fresh cut fruit  
a bountiful selection of seasonal fruits and berries 12.00

toasted pine nut granola, berries and yogurt  
sprinkled with dried cranberries and shaved almonds 11.00

whole grain cereal or crunchy granola  
seasonal berries or sliced banana; soy milk available 8.50

steel cut oatmeal and banana brulée  
two favorites under a caramelized crust 11.00

farm fresh eggs à la carte  
two eggs as you like, applewood smoked bacon, sausage links,  
or grilled ham, crisp hash browns or spring greens salad 16.00

thin sliced smoked salmon on bagel brittle  
cured tomato, sprouts, chopped egg and sour cream 17.00

southwestern breakfast quesadilla  
four tortilla, fresh tomatoes, cheddar cheese,  
salsa and sour cream 16.00

crisp belgian waffle with  
roasted apples and pecans  
whipped cream and warm maple syrup 15.00

golden buttermilk granola pancakes  
dusted with powdered sugar, whipped butter  
and warm maple syrup 16.00

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### superfoods\*\*

blueberries	oranges	soy
broccoli	salmon	yogurt
nuts	strawberries	
oats	tomatoes	

soft rolled omelet with bacon and mozzarella  
avocado, pesto, tomato, crisp hash browns  
or spring greens salad 16.00

whipped egg white omelet with  
broccoli and cheddar  
cured roma tomatoes, crisp hash  
browns or spring greens salad 16.00

### options

bowl of field grown berries  
a bright mix of the season's best offerings 8.50

fresh baked pastry basket  
faky croissant, daily muffin and choice of multi-grain,  
sourdough, rye, white toast or english muffin with jam,  
honey and butter 8.00

low-fat yogurt  
choose from fruit, berry or plain 8.50

thick cut applewood smoked bacon,  
breakfast links or grilled ham 7.00

crisp hash brown potatoes 6.50

bagel with philadelphia® cream cheese 7.00

### revive

freshly brewed starbucks® coffee  
small pot (up to 3 cups) 7.50  
large pot (up to 5 cups) 12.50

tazo® tea 5.50

juice  
orange, grapefruit, apple, cranberry or tomato

milk  
non-fat, 2%, soy, or chocolate