

FEED THE BODY NOURISH THE SOUL

Our SuperFoods menu features revitalizing dishes made from healthy ingredients rich in nutrients and antioxidants that taste delicious, so you can feel energized and at your best all day.

FAVORITES

OMELETS AND EGGS

Eggs Benedict

Poached eggs, Canadian bacon, English muffin and hollandaise sauce 14

Smoked Salmon Benedict

Two organic poached eggs on wilted spinach and smoked salmon on toasted English muffin with an olive oil citrus hollandaise 15

Omelet

Made with three fresh jumbo eggs or Egg Beaters, with choice of cheddar, Jack or Swiss cheese and three fillings- ham, mushrooms, onions, scallions, tomatoes, bell peppers, jalapeños, bacon, sausage or spinach. Served with choice of English muffin, wheat toast, white toast, croissant or bagel 13 each additional ingredient .75 each

SANDWICHES

All sandwiches served with choice of french fries, tater tots, potato chips, coleslaw, potato salad, small house salad or fresh fruit

Turkey BLT

Bacon, lettuce, tomato and sliced turkey breast with a lemon mustard aioli 10

Traditional Club

Turkey, ham, Swiss and cheddar cheese with lettuce, tomato and bacon on wheat or white toast 11

Certified Angus Burger

Half-pound patty with your choice of American, cheddar, Swiss, Jack or bleu cheese 12

Add: mushrooms, grilled onions, bacon, ham, avocado, jalapeños or a fried egg .75 each

Shrimp and Bacon Club

Grilled shrimp, bacon, lettuce, tomato, avocado and Swiss cheese on toasted sourdough bread 12

Turkey Burger

Half-pound of fresh ground turkey with choice of American, cheddar, Swiss, or Jack cheese 12

Add: mushrooms, grilled onions, bacon, ham, avocado, jalapeños or a fried egg .75 each

Cuban Sandwich

Roast pork, honey ham, Swiss cheese, sliced pickles and brown mustard on bolillo bread 11

Crab Cake Sandwich

Jumbo lump crab cake on a toasted brioche bun with stone ground mustard sauce 15

California Chicken Sandwich

Grilled chicken breast, pepper jack cheese, sliced avocado, tomato and fresh sprouts with chipotle mayo 12

Roasted Turkey Wrap

Flour tortilla, cranberry aioli, shaved lettuce and vine-ripened tomatoes 11

TORTILLAS

Yucatán Fish Tacos

Grilled tilapia, shaved lettuce, avocado, pickled red onion and salsa verde 12

Roast Pork Tacos

Pulled pork, black beans, pico de gallo and queso blanco 12

Quesadillas

Guacamole, pico de gallo and sour cream 9 with smoked chicken 11 with grilled shrimp 13

BRICK OVEN PIZZA AND FLATBREADS

Cheese Pizza

14" Homemade 00 Pizza Flour or whole wheat dough hand tossed with the finest sauces and mozzarella cheese 15

Add: pepperoni, ham, Italian sausage, grilled chicken, ground beef, Canadian bacon 1 each

Add: shrimp, crab, smoked salmon 2 each

Add: mushrooms, green peppers, onions, tomatoes, spinach, Kalamata olives, green olives, pineapple, feta cheese, goat cheese .75 each

Meat Lovers Pizza

Italian sausage, ground beef and pepperoni 16

Veggie Pizza

Tomatoes, mushrooms, onions, green olives, green peppers and spinach 16

Napolitano Flatbread

Mozzarella, basil, cherry tomatoes and sea salt 12

Calabrese Flatbread

Italian sausage, roasted peppers and caramelized onions 12

Romano Flatbread

House made ricotta and Italian sausage 12

California Flatbread

Grilled chicken, spinach and artichoke hearts 12

New York Flatbread

Pepperoni, sausage and mushrooms 12

WESTIN FRESH BY THE JUICERY

Westin Fresh by The Juicery offers a menu of nourishing, revitalizing juices and smoothies curated by the experts at The Juicery.

Watermelon & Basil Juice

Carrot, Honeydew Melon, & Turmeric juice

Cucumber, Honeydew Melon, & Cilantro Juice

Pineapple, Cucumber Mint Juice

FINALE

Berries of the Season

White Chocolate Bread Pudding

White Chocolate Bourbon Sauce 8

Baby Waffles

Dulce de leche ice cream and caramel sauce 8

Warm Chocolate Lava Cake

Vanilla bean ice cream 8

Fried Cheesecake

Chantilly cream and fresh berries 8

Warm Apple Cobbler

Buttermilk ice cream 8

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

 "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 Rx: Fourteen Foods That Will Change Your Life*

 We pride ourselves in providing gluten friendly menu choices. While we endeavor to carefully prepare those meals to accommodate a gluten-free diet please be aware that they may be prepared in an environment where gluten is present. Please ask your server to assist you in making your selection. Please consult your physician as to your personal health decisions.

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BEGIN

STARTERS

Crab or Shrimp Margarita

Avocado, tomato, onion, jalapeño, lime and Yucatán salsa 14

Crispy Spring Rolls

Chicken, sofrito, rice noodles, julienne vegetables and sweet chili sauce 10

Asian BBQ Spare Ribs

Kalbi dipping sauce 12

Hummus and Flatbread

Homemade flatbread, feta cheese, vine-ripened tomatoes, Kalamata olives and Greek olive oil 9

Yellow Tuna Tataki

Edamame aioli and ginger soy sauce 14

Jumbo Lump Crab Cake

Jumbo lump crabmeat, stone ground mustard sauce and lemon butter 14

Grilled Buffalo Chicken Wings

Tossed in a spicy honey chipotle sauce, served with French fries and your choice of ranch or bleu cheese dressing 12

Avocado Bomb

Avocado stuffed with chicken or shrimp, Jack cheese, pico de gallo, deep fried with wasabi aioli and Sriracha tomatillo salsa, served with nacho chips 11

SOUPS

Gulf Coast Gumbo

Chicken, sausage and shrimp slow-cooked with okra, tomatoes, onions and peppers Cup 5 Bowl 9

Tomato Basil Soup

Served with a mini grilled cheese sandwich Cup 4 Bowl 8

GREENS

Cobb Salad

Grilled chicken breast, tomatoes, bacon, bleu cheese, egg and avocado with your choice of dressing 14

House Salad

Seasonal greens topped with carrots, jicama, croutons and tomatoes with your choice of dressing 8

Caesar Salad

Traditional salad with house made dressing, pecorino and herb croutons 9

with chicken 14 with shrimp 16 with Ahi tuna 17 with Salmon 17

Spinach Salad

Sliced vine-ripened tomatoes, mushrooms, spiced pecans, warm goat cheese, croutons and your choice of dressing 10

Triple Berry Salad

Baby arugula, tomatoes, raspberries, blueberries and strawberries, feta cheese, candied pecans and honey vinaigrette 11

Traditional Greek Salad

Tossed with romaine lettuce, tomatoes, red onion, cucumber, peppers, feta cheese, Kalamata olives, homemade oregano dressing served with pita bread 12

with chicken 14 with shrimp 16 with Ahi tuna 17 with Salmon 17

Cilantro Lime Shrimp Salad

Iceberg, roasted peppers, tomatoes, Jack cheese, avocado, tortilla crisps and your choice of dressing 14

ENTRÉES

Churrasco 14 oz. Prime New York Strip Chimichurri sauce, loaded potato croquette and asparagus 36

Carne Asada 16 oz. Prime Ribeye Steak Cilantro, red onion, roasted chiles and a loaded potato croquette 39

Shrimp Yucateco

Sautéed prawns with garlic, tomato, jalapeño, scallions, cilantro and lime butter 22

Gulf Coast Jumbo Lump Crab Cakes

Lemon butter and stone ground mustard sauce 25

Certified Angus Filet Mignon

Creamy Patrón Añejo green peppercorn sauce, mashed potatoes and asparagus 36

Sautéed Shrimp with Lemon

Tomatoes, avocado and arugula 20

Chicken al Fresco

Marinated grilled chicken breast, jumbo asparagus, vegetable rice pilaf and roasted tomato vinaigrette 16

Pappardelle Carbonara

Pancetta and Parmesan-Reggiano cheese in a light cream sauce 18

Green Tea Lacquered Salmon

Infused and glazed with honey green tea leaves, roasted sweet potato, mushrooms, spinach 20

Asian BBQ Spare Ribs

Kalbi dipping sauce steamed rice and asparagus 22

Chilean Sea Bass

Grilled fillet with arugula, quinoa, tomato relish and balsamic reduction 35

Tilapia Wrapped in Banana Leaves

Julienne vegetables, achiote pepper and roasted tomato salsa 22

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