


# FEED THE BODY NOURISH THE SOUL


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

## STARTERS

BRAISED LAMB SHANK FLATBREAD  
Parsley, pine nuts, cilantro, sumac spiced Greek yogurt 12

PAN-FLASHED COASTAL CRAB CAKES  
Blue crabmeat, spicy orange chili sauce and sautéed spinach 12

SMOKED JALAPENO RUBBED  GF  
SALMON TACO  
Avocado, Apple, radish, queso fresco, corn tortilla, chipotle yogurt 11

PICKLED RED BEETS, PEAR &  GF  
FARMERS CHEESE  
Tiny green beans, toasted almonds, champagne vinaigrette 8

SPINACH, FRISEE & QUINOA SALAD  GF  
Crumbled goat cheese and lemon vinaigrette 9

HEARTS OF ROMAINE CAESAR SALAD  
Shaved parmesan, crunchy focaccia croutons 9

DAILY MARKET SOUP 6

RUSTIC TOMATO SOUP  
Basil and low-fat Greek yogurt 6

## SIDES

Stir Fried Vegetables with Brown Rice 5  GF

Sea-Salted French Fries 5

Char Roasted Brussels Sprouts 5  GF



## ENTREES

STEAK FRITES  
Grilled tender aged top sirloin steak, served with lemon garlic butter and sea-salted French fries 26

PAN SEARED SALMON ON SUCCOTASH  GF  
Scallion parsley gremolata 31

SEARED RAINBOW TROUT  GF  
Sautéed shrimp, grapefruit, tomatoes, fingerling potatoes, spinach 28

ASIAN BRAISED CHICKEN THIGHS  
On sticky rice with jalapeno aioli 24

BROWN RICE, BUTTERNUT SQUASH  GF  
& MUSHROOM RISOTTO  
Kale, plum tomato, parmesan cheese 18

CITRUS GRILLED CHICKEN BREAST  GF  
Artichoke hearts, shitake mushrooms, cured tomatoes, market vegetables 25

FLAME-GRILLED BACON BURGER  
Ground chuck with cheddar or Swiss, onion, tomato and lettuce, choice of sea-salted French fries or arugula salad 12

FLAME-GRILLED TURKEY BURGER  
Avocado, tomato, onion on a brioche roll. Choice of sea-salted French fries or arugula salad 12

MICRO CHOPPED GRILLED CHICKEN  GF  
SALAD  
Romaine, kale, broccoli, beets, avocado, egg, tomato, cucumber, Italian vinaigrette 18

NY STRIP  
12 oz NY Strip served with market vegetables and potato of the day 34


GRILLED COWBOY STEAK  
14 oz Cowboy rib Steak, topped with caramelized onions, served with market vegetables and potato of the day 40

## DESSERTS

WARM DOUBLE-CHOCOLATE BROWNIE  
Pecans, chocolate sauce, vanilla ice cream 7

ORANGE SCENTED CHOCOLATE POT DE CRÈME 8

RUSTIC BAKED APPLE TART  
Served warm with caramel sauce and vanilla ice cream 7

GINGER SPICED GREEK YOGURT  GF  
CHEESECAKE  
Honey almond granola 7

**WESTIN®**  
HOTELS & RESORTS

SuperFoodsRx™ GF

*Service charges and government taxes are additional.*

\*\*\*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 *SuperFoodsRx: 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.

\*\* Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

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