

Starters and Sharables

SEASONED FRIES | 11 | v

Regular, Sweet Potato, or Parmesan

FRESH CORN TORTILLA CHIPS | 12 | v, ve

Molcajete salsa, guacamole

CHICKEN QUESADILLA | 18

Guacamole, house molcajete salsa, cilantro

CHEESE + CHARCUTERIE | 22

Four gourmet cheeses, sliced meats, fig cake, quince membrillo, sweet and spicy candied nuts

MORITA BUFFALO WINGS | 21

Eight crispy chicken wings with spicy-sweet morita chile wing sauce, ranch, and escabeche marinated veggies

WESTIN BEEF SLIDERS | 18

Three grilled beef sliders, cheddar, lettuce, tomato

CHIPOTLE LIME GRILLED SHRIMP | 22

Achiote marinated shrimp, fresh avocado, tomato, red onion, cilantro

SEARED SEA SCALLOPS | 24

3 seared sea scallops on creamy sweet corn puree, with roasted chili crunch and micro herbs

Flatbreads

CLASSIC MARGHERITA | 23 | *gf available*

Cherry tomato, mozzarella, basil

SAUSAGE AND PESTO | 18

Fennel sausage, pesto, basil, gruyere, red bell pepper, caramelized onions

Soups and Salads

TOMATO BASIL BISQUE | 10

COBB SALAD | 18

Smoked bacon, chopped egg, sliced avocado, bleu cheese, tomato, cucumber, balsamic vinaigrette
+5 chicken | +9 shrimp

CLASSIC CAESAR SALAD | 18 | v

Brioche croutons, parmesan, Caesar dressing
+5 chicken | +9 shrimp

GREEK MIXED GREENS SALAD | 14 | v

Kalamata olives, cherry tomato, cucumber, red onion, feta cheese, mint, avocado, quinoa, Greek vinaigrette
+5 chicken | +9 shrimp

Main Courses

WESTIN SC BURGER | 22

Cheddar, bacon-onion jam, lettuce, tomato, pickle; with fries, fruit, or salad

GBM BURGER | 23

Gouda cheese, smoky bacon, caramelized onions, balsamic sauteed wild mushrooms garlic aioli; with fries, fruit, or salad

GRILLED CHICKEN SANDWICH | 20

Olive tapenade, provolone, roasted bell pepper, on sourdough; with choice of side

ROASTED AIRLINE CHICKEN | 25

Summer vegetable medley, wild mushrooms, rosemary lemon burre blanc

CHORIZO LINGUINI | 26

With your choice of chicken or shrimp
Basil, garlic, grape tomatoes

STEAK + FRITES | 40

Herb marinated NY Strip Steak, parmesan fries, garlic butter

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.

MEDITERRANEAN BEYOND BOWL | 14 : 24 | v

Grilled Beyond Beef skewers, barley, roasted red pepper, cucumber, avocado, kalamata olives, grilled asparagus, tomato, feta cheese, fresh dill, lemon vinaigrette, tzaziki

HEIRLOOM TOMATO + WATERMELON SALAD | 8 : 14 | v

Watermelon, sliced heirloom tomato, crumbled feta, pistachio, micro basil and mint, olive oil, balsamic reduction, house meyer lemon maldon sea salt

CILANTRO-LIME SEABASS | 22 : 40

Guajillo risotto, grilled asparagus, cilantro lime sauce

HOISIN TURKEY MEATBALLS | 9 : 16

Lean turkey meatballs, jasmine rice, green onion, carrot, micro basil, hoisin sauce

CITRUS SHRIMP CEVICHE | 10 : 18 | gf

With fresh corn tortilla chips

MEDITERRANEAN HUMMUS | 10: 17 | v, ve

Farm fresh veggies, grilled pita bread

OUR SOURCING PROMISE

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

17.45% Staff Charge and 6.55% House Charge added to parties of 6 or more. Government taxes are additional.

Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of food-borne illness.

Please let your server know of any food allergies or dietary restrictions when ordering.

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