enchmark TASTTO

BREAKFAST

STARTERS

Seasonal FRUIT, fresh fruits & berries GF 6 Super Conference of the Super Conf

MUESLI, seasonal berries, apple, granola, banana, walnuts, pomegranate essence, non-fat Greek yogurt 10 Steel-cut cinnamon OATMEAL, apples, blueberries, lemon, roasted almonds, honey drizzle 9 Assorted variety of dry CEREALS, including gluten free Rice Chex® GF 4

Seasonal berry PARFAIT, granola, fresh berries, strawberry purée, honey Greek yogurt 10

Freshly baked PASTRY basket with butter & fruit preserves 8

ENTRÉES

Spinach & mushroom OMELET, egg whites, white cheddar, baby greens, tomato, avocado salad GF 14 Super la super l

Skirt STEAK & EGG*, skirt steak with chimichurri, fried egg, parmesan fried potatoes GF 17

BISCUIT & GRAVY*, sausage gravy, poached eggs, spiced maple bacon, potato hash 13

Chilled "hot smoked" **SALMON BENEDICT***, poached organic eggs, roasted tomato, olive oil hollandaise spinach, whole grain bread, baby greens, tomato, avocado salad **17**

Blueberry PANCAKES, maple syrup, bourbon cream, cinnamon honey butter 12

FRENCH TOAST, egg custard dipped brioche bread served with bourbon cream, maple syrup, cinnamon honey butter, seasonal berries 12

Belgium **WAFFLE**, espresso scented bananas, strawberries, walnuts, bourbon cream **14**Organic **EGGS*** done your way, with crispy breakfast potatoes, choice of carved smoked ham, bacon, or sausage **GF 15**

OPTIONS

BEVERAGE

Bowl of field grown berries GF 9.5

Low-fat yogurt, choice of fruit, berry or plain GF 5

Bagel with Philadelphia® cream cheese 4

Blueberry, pomegranate, honey, Greek yogurt smoothie **GF** 7 Superior

Granny smith apples, spinach, kiwi, honey. soy milk smoothie GF 7

Breakfast potatoes 4

Bacon, sausage, or ham 6

Toasted white, wheat, or sourdough bread 3

JUICE

Orange, Super grapefruit, apple, cranberry, or tomato Super 4.5

STARBUCKS® COFFEE

Freshly-brewed regular coffee or decaffeinated $\ensuremath{\mathbf{4.5}}$ Cappuccino $\ensuremath{\mathbf{5}}$ Latte $\ensuremath{\mathbf{5}}$

Espresso 5

Assorted Tazo® Teas GF 4.5

MILK

Regular, non-fat, 2%, chocolate or soy Super GF 4.5

Fuel your day & enhance your wellness with Westin Fresh by The Juicery**

JUICES Super COURT

Pineapple, cucumber, mint 9

Watermelon, basil 9

Cucumber, honeydew melon, cilantro 9

Beetroot, acai, pomegranate, spinach, coconut water $\,{f 9}\,$

**Juices available from 6am to 3pm $\,$



-20% gratuity will be added to parties of 6 or more

*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 & vital." Dr. Steven Pratt, author of SuperFoods Rx: Fourteen Foods That Will Change Your Life

GF We pride ourselves in providing gluten friendly menu choices. While we endeavor to carefully prepare those meals to accommodate 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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LUNCH

STARTERS

Seasonally inspired SOUP du Jour 6

Chicken WINGS, buffalo sauce, local gorgonzola dressing GF 9

Poached EGG on asparagus, snap peas, shiitakes, lemon vinaigrette 9

TUNA tartar, mango wasabi purée, avocado, herb salad, wonton crisp 14

Pan-flashed ${\bf CRAB}$ cakes, charred corn relish, shishito peppers GF 14

SALADS

KALE, watercress, pearled barley, grapes, goat cheese, Dijon vinaigrette 9 Super Cooks

Artisan **GREENS**, watermelon radish, carrots, heirloom tomato, balsamic vinaigrette 7 Super Super

Watermelon BURRATA heirloom tomatoes, strawberry balsamic glaze 12 Super Super

Classic CAESAR, house made croutons 8 -Chicken 6 -Salmon 8 -Shrimp 10

Chilled "hot smoked" SALMON, artisan mix, market fresh orange, avocado, heirloom cherry tomato, pomegranate vinaigrette GF 14 super Super

SANDWICHES & FLATBREADS

Pub BURGER, white cheddar, bacon, LTO, sweet & spicy pickle 14 TURKEY club, white cheddar, bacon, lettuce, tomato, avocado 12

CHICKEN caprese, oven dried tomato, fresh mozzarella, arugula 15

Mini LOBSTER rolls, lemon infusion, tarragon 17

PASTRAMI sandwich, Swiss cheese, frisée apple coleslaw, 1000 island dressing 13 Hot HAM & GRUYERE cheese sandwich, whole grain mustard, rustic sourdough, onion jam 13 Roasted TOMATO & MOZZARELLA flat bread, SarVecchio parmesan, arugula, lemon oil 12 Spicy Italian SAUSAGE flat bread, ricotta, basil pesto, grilled artichokes 12

ENTRÉES

Seared SALMON, tri-bean succotash, gremolata, chive oil GF 25 Super Sup

Pan seared airline CHICKEN, baby kale, white beans, roasted tomato, shiitakes GF 22 Superconst

MAC & CHEESE, white cheddar, black garlic, caramelized red pearl onion 16

SHORT RIBS, porter cream sauce & tri-color carrots 26

CHEF'S DAILY INSPIRATION, offering inspired by regionally farmed or seasonally harvested products, priced daily

SIDES

Grilled ASPARAGUS, shaved SarVecchio, lemon zests 5

Sautéed SNAP PEAS, smoked sea salt, chive oil 5

POTATO & gruyere gratin 5

Sea salt FRIES 5

Seasonal BERRIES 6

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Westin Fresh by The Juicery**

JUICES Super Took Rx

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Watermelon, basil 9

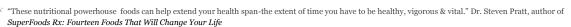
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