

first sips

TEAS BY TEA FORTÉ

TEA OVER ICE \$7

White Ginger Pear
Green Mango Peach
Wild Berry Hibiscus

SIGNATURE HOT TEA \$5

Estate Darjeeling
Bombay Chai
White Ginger Pear
White Ambrosia
Moroccan Mint Green
Ginger Lemongrass

VOSS® WATER

FOR THE ULTIMATE PURIST

SPARKLING Small \$5 | Large \$9
STILL Small \$5 | Large \$9

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

Mango, Blueberries, Avocado, Almond Milk \$9
Kale, Spinach, Banana, Mango and Cinnamon Smoothie \$9
Mint-infused Pineapple and Cucumber \$9
Carrot, Orange, Ginger Turmeric and Mango Juice \$9

STARTERS & SHARERS

CHIPOTLE ROASTED CHICKEN NACHOS \$13

Ancho chipotle A&W® root beer can chicken, queso fresco, sour cream, roasted corn, avocado, home-made crispy fried corn tortillas

BUFFALO CHICKEN POTSTICKERS \$10

Smoked shoyu blue cheese dip

MAC+CHEESE \$14

Our Trademark version of this classic using gnocchi, three cheese and onion

* MAY CONTAIN RAW OR UNDERCOOKED INGREDIENTS. CONSUMING RAW OR UNDERCOOKED MEAT, FISH, SHELLFISH OR EGGS CAN INCREASE YOUR RISK OF FOODBORNE ILLNESS

A gratuity of 19% is automatically added to groups of 6 or more

SALADS

GF TRADEMARK CHOPPED SALAD \$11

Chopped romaine, tomatoes, egg, sweet corn, cheddar cheese, black-eyed peas, cucumber, red onion, tarragon ranch dressing with PULLED A&W® ROOT BEER CAN CHICKEN \$15 with CRISPY SHRIMP \$18

CRABCAKE CAESAR \$17

Baby kale and romaine, parmesan cheese, corn, tomatoes, Old Bay Caesar dressing, topped with seared crab cake

ASIAN BBQ SEARED TUNA* \$17

Asian barbeque seasoned yellowfin tuna seared rare, chopped romaine, fennel, bell pepper, radish, green onion, ginger sesame vinaigrette

< DAILY FEATURES >

<MONDAY>

FRIED GREEN TOMATO BLT
bacon candy, roasted shallot aioli,
romaine lettuce, whole grain roll

<TUESDAY>

SPICY SALMON SANDWICH
gouchujang glazed, yuzu aioli
kimchi, sliced cucumber, potato roll

<WEDNESDAY>

CRABCAKE SANDWICH
old bay aioli, slaw, tomato
red onion, potato roll

<THURSDAY>

DUKE STREET "REUBEN"
turkey breast, swiss emmental cheese,
coleslaw, russian dressing, grilled
jewish rye bread

<FRIDAY>

ENGLISH PALE ALE FISH & CHIPS
old bust head english pale ale
battered haddock, thick fries, tartar
sauce, pea shoots

SANDWICHES

SHORT RIB & CHEDDAR \$16

Braised short rib, sharp cheddar cheese, smoked onion jam, whole grain mustard, crispy onions, rustic farm bread

TURKEY AVOCADO WRAP \$15

Whole wheat tortilla, edamame aioli, field greens, oven cured tomatoes

"It is more fun to talk with someone who doesn't use long, difficult words but rather short, easy words like "What about lunch?" -- A.A. MILNE

CHICKEN SANDWICH \$14

Pulled beer can chicken, basil shallot aioli, Swiss cheese, field greens, tomato, multi-grain

MELTED BRIE + PEAR SANDWICH \$15

Cranberry walnut bread, arugula, fig preserves

Trademark Burgers

Fire grilled 8oz short rib, brisket, chuck blend burger
Potato roll baked fresh daily
Thin cut fries with herbed Maldon® sea salt

HOPPED & BLUE \$15

Blue cheese, crispy IPA onions

THE CLASSIC \$15

Lettuce, tomato + onion
Choice of cheese: cheddar,
provolone, swiss, gorgonzola

THE BELTWAY BURGER \$19

Fried egg, bacon candy,
lettuce, tomato, onion

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.

KALE BLUEBERRY CHEVRE SALAD

Half 6 | Full 11
Tomato, coconut lemon vinaigrette *gf*

BUTTERNUT SQUASH SOUP

Half 6 | Full 11
Sherry wine, nutmeg *gf*

SMOKED PAPRIKA STEAMED MUSSELS

Half 10 | Full 17
Pilsner beer, roasted tomatoes,
butter, grilled baguette

MUSHROOM RAVIOLI

Half 18 | Full 26
Tomatoes, pearl onions, parmesan

TUNA POKE*

Half 15 | Full 26
Farro, edamame, cucumbers, avocado
gf

HONEY GARLIC GLAZED SALMON*

Half 18 | Full 27
Brown rice pilaf, carrots,
onions, peppers *gf*

OUR SOURCING PROMISE

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



GF Items marked GF are made using ingredients that do not contain gluten/wheat. 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 and specifically on equipment where gluten is present. Many additional items can be prepared gluten free through a few minor substitutions.

Please make your server aware of any specifics regarding allergies and food intolerances and we will accommodate as best as possible.