



Served from 5 pm until 10 pm

## STARTERS

### SOUP DU JOUR 8

#### TOMATO BISQUE GRATIN 9

Toasted Brioche, Gruyère

#### MIXED GREENS **GF** 9

Cucumber, Avocado, Radish, Garden Herbs, Champagne Vinaigrette

#### BABY ICEBERG SALAD **GF** 10

Point Reyes Bleu Cheese, Crispy Prosciutto, Pickled Onions, Roma Tomato, Balsamic Vinaigrette

#### CAESAR SALAD 12

Hearts of Romaine, Focaccia Croutons, Parmesan Cheese with Classic Caesar Dressing

Add Grilled Chicken 16

Add Prawns 20

Add Grilled Angus Flat Iron Steak 28

#### ROASTED CAULIFLOWER FLATBREAD 14

Pine Nuts, Pickled Raisins, Caramelized Shallots, Young Arugula

#### YELLOWFIN TUNA POKE <sup>1,2</sup> 16

Nori, Avocado, Green Onion, Sesame, Soy, Taro Chips

#### MARINATED OLIVES & HUMMUS 14

Naan Bread, Lemon, Herbs, Roasted Garlic

#### LITTLENECK CLAMS 14

Spicy Tomato Sauce, Grilled Focaccia

#### CHEESE & CHARCUTERIE 20

Chef's selection with Dried Fruits, Baguette, Pommery Mustard, Cornichons

#### SEARED DAY BOAT SCALLOP 16

Braised Leeks, Crispy Pancetta, Spicy Saffron Tomato

#### FLAT IRON "BISTECCA"<sup>2</sup> 15

Lemon, Olive, Cipollini

## SANDWICHES

#### SEARED MAHI MAHI SANDWICH 18

Baby Arugula, Dill Pickles Aioli, Tomato, Crispy Bacon, Toasted Brioche Roll, French Fries

#### SOLEIL BURGER <sup>2</sup> 18

Kobe Beef, Applewood Smoked Bacon, Avocado, Red Onion, Lettuce, Tomato, Dill Pickles, Tillamook Cheddar or Swiss, French Fries

#### GRILLED VEGETABLE SANDWICH 17

Naan Bread, Grilled Zucchini, Asparagus, Portobello Hummus, Goat Cheese, Sweet Potato Fries

## ENTRÉES

### GRILLED COLORADO

#### RACK OF LAMB **GF**<sup>2</sup> 36

Roasted Tomato & Parmesan Risotto, Grilled Vegetable, Arugula Salad, Herb Jus

### WOOD FIRED ROTISSERIE

#### ½ MARY'S CHICKEN 30

White Bean Cassoulet, Root Vegetables, Sautéed Baby Spinach

#### APPLE BRINED, DOUBLE CUT

#### PORK CHOP <sup>2</sup> 32

Whipped Yukon Potatoes, Bacon & Balsamic Brussels Sprouts, Dijon Red Wine

#### GRILLED ANGUS BONE-IN RIB EYE **GF**<sup>2</sup> 42

Fingerling Potato & Root Vegetable Hash, Broccolini, Gorgonzola Butter

#### CALIFORNIA PAELLA **GF** 32

Saffron Rice, Mary's Chicken, Clams, Fish, Gambas, Chorizo, Piquillo Pepper, Fava Beans, Tomato

#### ROCK SHRIMP PENNE 28

Chorizo, Peas, Braised Leeks, Mushroom, White Wine, Garlic, Butter, Grilled Focaccia Bread

## EAT WELL

Our Westin Eat Well Menu offers a selection of nutritious dishes, handcrafted by our Chef with guests' well-being in mind. From flexible portion sizes to mindfully selected ingredients, this special menu offers a variety of healthier choices to help you eat well, for you.

#### HEIRLOOM TOMATO CAPRESE 14

Buffalo Mozzarella, Basil, Olive Oil, Balsamic

#### HONEY ROASTED PUMPKIN SALAD 14

Pecans, Cottage Cheese, Avocado, Tomato, Quinoa, Blueberries

#### ROASTED CAULIFLOWER HUMMUS 14

Grilled Pita, Raw Vegetables

#### TURKEY BREAST SPINACH WRAP 18

Cream Cheese, Baby Spinach, Avocado, Homemade Vegetable Chips

#### ROASTED ORGANIC SALMON <sup>2</sup> 30

Red Quinoa, Mint Pesto

#### WILD PACIFIC HALIBUT <sup>2</sup> 35

Barley Risotto, Salsa Verde

## SIDE ORDERS

#### GARLIC & HERB FRIES 5

#### SWEET POTATO FRIES 5

#### FRIED YUCCA ROOT 5

#### MARKET VEGETABLES **GF** 5

#### WHIPPED YUKON POTATOES 5

**GF** 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.

<sup>1</sup> Served raw or undercooked or contains raw or undercooked ingredients

<sup>2</sup> Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions

Dinner