



starters & salads

chef's daily soup inspiration	season's best ingredients 6
baked french onion soup	melted swiss cheese crouton 7
baby spring greens	cherry tomato & pesto marinated mozzarella brochette kalamata olives balsamic vinaigrette 8
traditional caesar	parmesan cheese garlic crouton 7
asian chop 	marinated chicken napa cabbage crispy wontons ginger-toasted sesame dressing 14
ember salad	marinated white asparagus roasted red peppers & artichokes baby spring greens champagne-lemon vinaigrette 9
crab cake	creamy cucumber salad 12

flatbreads & sandwiches

tomato & mozzarella flatbread	fresh mozzarella roma tomato fresh basil 10
italian sausage flatbread	braised fennel roasted mushrooms fresh mozzarella 12
ember turkey	natural roasted turkey bacon avocado lettuce tomato sourdough bread 10
colorado kobe burger	wisconsin cheddar, blue or swiss brioche bun 13
philadelphia style cheese steak	shaved sirloin sautéed onions provolone cheese 13



petit open faced sandwiches

choose two

albacore tuna

chicken salad

shaved sirloin & brie

pesto marinated mozzarella & white asparagus

toasted wheat baguette, cherry tomatoes & micro greens

choice of side salad, fries or chips

10

entrees

miso roasted atlantic salmon

| sautéed asian vegetables | udon noodles

| toasted sesame-soy sauce | 14

herb seared chicken breast

| spring pea risotto | grilled asparagus | 14

sautéed wisconsin rainbow trout

| chilled salad of cherry tomatoes, green beans, fingerling potatoes

| champagne-lemon vinaigrette | 15

stir fry 

| asian vegetables | jasmine rice | ginger-soy sauce

| steak 12 | chicken 11 | gulf shrimp 13

mushroom ravioli

| warm cherry tomato & forest mushroom salad

| tarragon-parmesan cream | 14



denotes westin one smart dining item

these selections are nutritionally balanced and lower in calories, cholesterol and fat.