

Shareables

TRUFFLE FRIES (V) \$12

Truffle, pecorino, roasted garlic aioli.

SZECHUAN CAULIFLOWER BITES (V) \$18

House-made szechuan sauce, scallion, napa cabbage, pickles.

AAA ALBERTA STEAK TARTARE \$24

Fried quail egg, caper mayo, cornichons, chili breadcrumbs, ancient grain bread.

GARLICKY DRY RIBS \$18

House-made herb ranch dressing.

CRISPY CALAMARI \$19

Lemon & chive crème fraîche, shaved fennel.

BAKED QUEBEC BRIE (V) \$22

Seed bread, candied walnuts, mission fig compote, alberta drizzle honey.
Contains Nuts

GOCHUJANG WINGS (DF) \$22

Celery & carrots, sesame, scallion, pickled ginger.

SHRIMP COCKTAIL (GF, DF) \$19

Lemon, avocado, arugula, eau claire distillery gin cocktail sauce.

CHEF'S FEATURE FLATBREAD \$19

Please ask your server for details.

Soup and Salad

WESTIN SEAFOOD CHOWDER \$16

A medley of mussels, clams, squid, shrimp & potatoes in a saffron infused broth served with buttermilk biscuit.

SOUP DU JOUR

Full \$11 Half \$7

Chef's daily inspired soup, saltine crackers.

HOUSE TUSCAN GREENS

(GF, VEGAN) \$16

Inspired greens living lettuce, tomato, fennel, cucumber, watermelon radish, sunflower seeds, citrus vinaigrette.

WESTIN KALE CAESAR \$19

Chili breadcrumbs, smoked bacon lardons, 63 degree free range egg, pecorino.

STICKY BEETS & BURRATA (V) \$22

Ancient grain bread, honey orange gastrique, pinenuts, fennel, arugula.
Contains Nuts

WESTIN CHICKEN COBB SALAD \$26

Artisan greens, tomato, cucumber, avocado, boiled egg, lardons, grilled local chicken breast, aged cheddar, lemon vinaigrette.

BLACK & BLUE AHI TUNA WEDGE SALAD (GF) \$28

Ocean wise sesame crusted ahi tuna, charred napa cabbage, pickled radish, cherry tomato, cucumber, cashew & tahini dressing.

Contains Nuts

Casuals

SERVED WITH SEA SALT FRIES, YAM FRIES, CAESAR SALAD, GREEN SALAD OR SOUP DU JOUR.

GF Bread - \$2

RANCHLANDS BISON BURGER \$24

Grass-fed alberta bison patty, prairie berry farm's saskatoon chutney, confit garlic aioli, smoked gouda, beef bacon, classic toppings, brioche bun.

MONTE CRISTO \$24

Valbella pepper ham, shaved turkey, dijonaise, swiss cheese, egg dipped challah.

NASHVILLE FRIED CHICKEN SANDWICH \$24

Buttermilk fried chicken, honey hot glaze, pickles, scallion slaw, garlic mayo, brioche bun.

AAA ALBERTA OPEN FACE STEAK SANDWICH \$36

8oz flat iron steak, schiacciata bread, horseradish aioli, arugula, onion rings, pecorino.

BOTANICUS PLANT BASED BURGER (VEGAN) \$22

Plant based impossible patty, smashed avocado, tomato & tahini chutney, lettuce, ciabatta.

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.

ROASTED CAULIFLOWER HUMMUS (VEGAN)

Full \$18 Half \$11
Grilled pita, seasonal veg.

KALE, BLUEBERRY & CHEVRE (GF, V)

Full \$18 Half \$11
Tomato, carrot, radish, cucumber, pineapple, mint.

BEEF, MANGO & GOAT CHEESE SALAD (GF, V)

Full \$18 Half \$11
Noble meadows chèvre, watercress, macadamia, crostini, lemon vinaigrette.
Contains Nuts

MAPLE GLAZED TOFU (GF, VEGAN)

Full \$24 Half \$16
Organic seared tofu, Squash & coconut emulsion, brussel sprout & pecan slaw.
Contains Nuts

BASIL PAPPARDELLE (V)

Full \$24 Half \$16
Beyond meat fennel sausage, zucchini, parmesan.

HONEY GLAZED SALMON (GF, DF)

Full \$29 Half \$19
Lemon grilled asparagus, soy & alberta drizzle honey glaze, fennel.

OUR SOURCING PROMISE

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

