

In-Room Dining Menu

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- 6 Kids Menu
- 7 Sleep Well Menu
- 8,9 Alcoholic Beverages

Breakfast

Available from 6:00AM to 11:30AM. Dial 7114.

Entrées

AMERICAN BREAKFAST 26.00

Two free range eggs cooked to order, house cut potatoes, toast, choice of: pork sausage, crispy bacon, grilled ham, or apple chicken sausage. Choice of: Starbucks coffee or tea

THREE EGG OMELETTE 24.00

French brie cheese, mushroom, cured tomato, arugula, breakfast potatoes, toast

LEMON RICOTTA BUTTERMILK PANCAKES 19.00

Orange poppy seed gastrique, maple syrup, sugar dust

BREAKFAST BUN 18.00

Two eggs sunny side, arugula, cheddar, ham, onion jam, brioche bun

AVOCADO TARTINE 19.00

Multi grain, sunny egg, pickled onion, cherry pepper, radish, chia hemp flax seed medley, petit salad

EGGS YOUR WAY 21.00

Two free range eggs cooked to order, house cut potatoes, toast, choice of: pork sausage, crispy bacon, grilled ham, or apple chicken sausage

EGGS BENEDICT 25.00

Two poached eggs, english muffin, Canadian bacon, pink peppercorn hollandaise, breakfast potatoes

"NOSH" NEW YORKER 28.00

Everything bagel, smoked salmon, scallion cream cheese, pink onions, arugula, capers, petit salad

CHIA BOWL 16.00

Hemp hearts, strawberry, coconut flakes, banana, apricot, agave

Eat Well Menu

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.

MORNING BREAKFAST OVERNIGHT OATS

Half 9.00 | Full 17.00

Greek yogurt, granny smith apple, oats, raisins, grapes, walnuts, cinnamon

FRENCH TOAST

Half 10.00 | Full 19.00

Brioche, lemon labneh, organic maple syrup, mixed seasonal berries, powdered sugar, mint leaves

"LOX" OMELET

Half 13.00 | Full 25.00

Cage free eggs, red onion, capers, smoked salmon lox, dill labneh, blistered tomatoes, diced potatoes

SHIITAKE AND ASPARAGUS FRITTATA

Half 12.00 | Full 24.00

Free range egg, shiitake mushroom, asparagus, blistered tomatoes, arugula



OUR SOURCING PROMISE

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

A 15% service charge (plus tax) and a \$7.00 delivery fee will be added to your bill. The entire service charge is distributed to employees performing the service. The delivery charge is retained by the hotel for administrative and other costs. It is not a tip, gratuity or ser-vice charge for any employee. Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of food-borne illness.

Breakfast

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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.

Spicy Dandelion Juice: Pineapple, Lime, Jalapeno, Coconut Water 12.00

Melon Tumeric Juice: Honeydew, Pear, Lemon, Turmeric 12.00

Spicy Cucumber Juice: Cucumber, Cilantro, Lime, Spinach 12.00

Fruit, Juices + Yogurts

Freshly Squeezed Orange Juice 10.00

Grapefruit or Apple Juice 8.00

V8 Juice 8.00

Fruit and Berries 14.00

Strawberry Banana Smoothie with Greek Yogurt, Apple Juice, Chia Seeds, Banana Bread 14.00

Cereals + Oats

Raisin Bran, Corn Flakes, Rice Krispies, Froot Loops, Frosted Flakes, Cheerios, Granola 7.00

Steel Cut Oats with golden raisins, pecans, roasted apple, pumpkin seeds, maple syrup 14.00

Coffee + Tea

Freshly brewed Starbucks® blend Coffee, Regular or Decaffeinated

Coffee and Tea by the Pot:

Small Pot (3 cups) 9.00

Large Pot (6 cups) 14.00

Espresso 8.00

Cappuccino 10.00

Cafe Latte 10.00

ASSORTED TEAVANA TEAS 6.00

Earl Grey, Green, Calm, Awake, Chai, Decaffeinated Chai

Breads + Pastries

Pastry Basket: Danish, Croissant, Blueberry Muffin, Bran Muffin. Served with butter and fruit preservatives 8.00

Bagel with Choice of Spread

Choice of: Everything, Plain, Sesame, Cinnamon Raisin. Served with regular or low-fat cream cheese, butter, peanut butter, or assorted jams 8.00

Side Orders

Country Pork Sausage 8.00

Maple Apple Chicken Sausage 8.00

North Country Smoked Ham 8.00

Free Range Eggs 8.00

House Cut Potatoes 8.00

Crispy Smoked Bacon 9.00

Lunch + Dinner

Lunch available 11AM to 1:30PM. Dial 7114.

Dinner available 4PM to 11:30PM, 12AM on weekends.

Social Snacks

NEW ENGLAND CLAM CHOWDER 15.00

Smoked Bacon, New Potatoes, Westminster Crackers

AHI TUNA TOSTADA 25.00

White Corn Tortilla, Purple Cabbage, Avocado, Spicy Mayo, Togarashi Spice

ROASTED BUTTERNUT SQUASH BISQUE 15.00

Roasted Apple, Pumpkin Seeds, Sage

CHEESE & CHARCUTERIE BOARD 31.00

Local New England Meat & Cheese

WINGS FOR DAYS 18.00

Six Hand Tossed House-Made Chicken Wings

Flavors: Thai Chili, Dry Rubbed, Bourbon BBQ, Chipotle Buffalo

Served with Bleu Cheese Emulsion, Celery Curls

Sandwiches

AGED SIRLOIN + BRISKET BURGER 26.00

8oz Sirloin + Brisket blend, Lettuce, Tomato, Red Onion, Cheddar, House Aioli, Brioche Roll, Rosemary Fries

CRISPY FREE RANGE CHICKEN SANDWICH 25.00

Buttermilk Brined Chicken Thigh, Ranch Dressing, Shaved Fennel, Arugula, Pickles, Basil, Sriracha Aioli, Brioche Roll, Rosemary Fries

CHICKEN QUESADILLA 24.00

Pulled Achiote Chicken, Scallion, Peppers, Avocado, Tortilla, Cheddar, Monterey Jack, Pink Onion, Cotija

NEW ENGLAND LOBSTER ROLL 41.50

Classic Lobster Salad, Old Bay, Celery, Scallions, Shredded Lettuce, Brioche Roll, Old Bay Chips

Eat Well Menu

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ARUGULA + QUINOA SALAD

Half 9.00 | Full 18.00

Arugula, quinoa, corn, radish, carrots, tomato, pistachios, goat cheese, citrus vinaigrette

GRILLED CHICKEN MEZZE

Half 11.00 | Full 22.00

Marinated chicken skewer, harissa, tabbouleh, roasted garlic yogurt, sumac onions, pita bread

ROASTED CREMINI MUSHROOMS

Half 9.00 | Full 18.00

Cremini mushrooms, chives, lemon vinaigrette, parmesan cheese

BEYOND BURGER

Full 22.00

Brioche bun, Beyond Burger patty, cheddar cheese, paprika aioli, lettuce, vine ripe tomato, red onion

ROASTED HEIRLOOM CAULIFLOWER

Half 11.00 | Full 23.00

Cauliflower, Romanesco Broccoli, Green Goddess Dressing

HONEY GARLIC GLAZED SALMON + BROWN RICE PILAF

Half 19.00 | Full 38.00

Salmon filet, diced vegetables, brown rice pilaf



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Lunch + Dinner

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Salads

SWEET GEM CAESAR 19.00

Crisp Baby Romaine, Garlic Crostini, Cured Tomato, Pink Onion, Grana Padano Crumble, Creamy Lemon Dressing

WESTIN COBB 24.00

Artisan Greens, Grilled Chicken, Eggs, Mushrooms, Avocado, Blue Cheese, Pink Onion, Cucumber, Tomato, Grilled Chicken, Green Goddess Dressing

ADD GRILLED CHICKEN 50Z 10.00
ADD GRILLED SALMON 50Z 13.00
ADD GRILLED SHRIMP 40Z 15.00
ADD SEARED TOFU 50Z 8.00

Entrees

SPAGHETTI FILETTO DI POMODORO 28.00

San Marzano Tomato Ragout, Parmigiano-Reggiano, Parsley, Cipollini, Fresh Basil

STEAK + POTATOES 59.00

12oz Prime New York Strip, Purple Potatoes, Baby Carrots, Sumac Onions, Micro Cilantro

Dessert

BOSTON CREAM PIE 15.00

Seasonal Berries, Chantilly Cream, Crème Anglaise

CRÈME BRULEE 15.00

Vanilla Bean Custard, Burnt Sugar, Fresh Berries

CHOCOLATE LAVA CAKE 15.00

Caramel Sauce, Chantilly Whipped Cream, Vanilla Bean Ice Cream

PINTS OF ICE CREAM 10.00

Vanilla, Chocolate, or Strawberry

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Kids Menu

Discover kids' meals that are as delicious as they are nutritious with the Westin Eat Well Menu for Kids, developed to make kids and parents happy. Dial 7114.

Breakfast

Available from 6:00AM to 11:30AM

PANCAKE LOLLIPOPS 9.00

Fresh Strawberries, Maple Syrup, Plain Yogurt

STRAWBERRY YOGURT MILKSHAKE 5.00

Strawberries, Low-Fat Vanilla Greek Yogurt

FRUIT SMOOTHIE 5.00

Strawberries, Blueberries, and Bananas Blended

with Orange Juice & Honey

CHOCOLATE MILK 3.00

Dessert

FRUIT KEBABS 5.00

Fresh Fruit Served with Low-Fat Greek Yogurt, Corn Bread Cookies

APPLE FRUIT SALAD 5.00

Cored Apple Filled with Fresh Fruit

Lunch or Dinner

Lunch Available from 11:00AM to 1:30PM

Dinner Available from 4:000M to 11:30PM, 12AM on weekends

KIDS CAESAR SALAD 10.00

Grilled Chicken, Gem Lettuce, Parmesan, Bacon, Croutons, Caesar Dressing

KIDS GRILLED TURKEY BURGER 9.00

Wheat Bun, Tomato, Lettuce, Sweet Potato Wedge, Celery and Carrots

KIDS CHICKEN NUGGETS 9.00

Ketchup, Sliced Apple, Celery and Carrots

PITA CHIPS & CRISP VEGETABLES 5.00

Hummus, Low-Fat Yogurt Dip

KIDS PEANUT BUTTER & BANANA SANDWICH 9.00 Wheat Bread, Sliced Banana, Seasonal Fruits

KIDS PEANUT BUTTER & JELLY SANDWICH 8.00

KIDS MAC N CHEESE 10.00

KIDS SPAGHETTI WITH MARINARA SAUCE 10.00

KIDS FRUIT AND BERRIES BOWL 10.00



OUR SOURCING PROMISE

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

Sleep Well Menu

Enjoy these nutritious selections 1–2 hours before bedtime to enhance your rest and enrich your well-being. Dial 7114.

CHIA BOWL

Hemp Hearts, Strawberry, Coconut Flakes, Banana, Apricot, Agave 16.00

CAULIFLOWER STEAK

Roasted Cauliflower, Marcona Almond and Piquillo Hummus, Beluga Lentils, Coconut Cream, Crispy Chickpeas, Broccolini, Petit Herbs 24.00

FRUITS + BERRIES

Seasonal Selection of Local Fruit and Berries 13.00

GRANOLA AND GREEK YOGURT

Greek Yogurt, Assorted Seasonal Berries, Granola, Almond Brittle, Mint, Agave 14.00

HERBAI TEA

Unwind and re-center with a cup of naturally caffeine-free herbal tea, featuring a proprietary blend of aromatic herbs designed to promote relaxation and restful sleep 6.00

Whether you're adjusting to a new time zone or recovering from your travels, restful sleep is the key to renewal. These selections are packed with amino acids, vitamins and minerals that promote sound sleep, including:

TRYPTOPHAN

Boosts serotonin production and enhances sleepiness

MELATONIN

Resets sleep-wake cycles, combating jet lag and improving sleep quality

THIAMIN

Important B vitamin that helps improve sleep patterns

MAGNESIUM & POTASSIUM

Electrolytes often lost during travel that help promote sleep and prevent insomnia

FOLATE

Helps fight fatigue during the day and promotes sound sleep at night

SEROTONIN

Promotes relaxation and induces sleepiness

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Alcoholic Beverages

Available 8:00AM Monday through Saturday. 10:00AM on Sunday. DIal 7114.

White Wines

RIESLING, CHATEAU STE. MICHELLE 18 72 Italy

PINOT GRIGIO, PIGHIN 16 68

PINOT GRIGIO, BOLLINI 16 64

SAUVIGNON BLANC, WAIRAU RIVER 17 68 New Zealand

SAUVIGNON BLANC, KIM CRAWFORD 17 68 New Zealand

CHARDONNAY, CHATEAU STE. MICHELLE 18 72 California

CHARDONNAY, SONOMA CUTRER 18 72 Russian River Valley, California

CHARDONNAY, HESS 16 64 Monterey, California

SANCERRE, JACQUES DUMONT 19 78 Russian River Valley, California

ROSÉ, CHATEAU MINUTY 18 72
France

ROSÉ, COTES DE RHONE 18 78

France

Sparkling Wines

PROSECCO, RUFFINO 17 68

DOMAINE CHANDON BRUT 22 85 California

MUMM NAPA BRUT 24 90 California

VEUVE CLIQUOT BRUT 120

MOET & CHANDON 240

France (375 ml)

France

Red Wines

PINOT NOIR, ERATH 16 66 Sonoma, California

PINOT NOIR, CHERRY PIE 16 64 Sonoma, California

PINOT NOIR, MEIOMI 17 68 Sonoma, California

MERLOT, ST. FRANCIS 18 72 Sonoma, California

RED BLEND, JEAN LUC 17 68 Paso Robles, California

RED BLEND, TROUBLEMAKER 17 68 Paso Robles, California

RED BLEND, HACIENDA DE ARINZANO 17 68 Spain

CABERNET SAUVIGNON, FEDERALIST 18 65 Lodi, California

CABERNET SAUVIGNON, JUSTIN PASO ROBLES 19 76 California

CABERNET SAUVIGNON, CAYMUS 45 162 Napa, California

CABERNET SAUVIGNON, HESS ALLOMI 18 72 Napa, California

MALBEC, ARGENTO 17 68 Uco Valley

TEMPRANILLO, HACIENDA 18 72 Spain

^{*}Responsibility matters. Must be of legal drinking age or older to purchase and/or consume alcohol. Vintages are subject to change; please ask your server when making your selection. A 15% service charge (plus tax) and a \$7.00 delivery fee will be added to your bill." The entire service charge is distributed to employ-ees performing the service. The delivery charge is retained by the hotel for administrative and other costs. It is not a tip, gratuity or ser-vice charge for any employee.

Alcoholic Beverages

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Craft + Local Beers

HARPOON IPA, MA 10
LUNCH IPA, ME 11
SAM ADAMS SEASONAL, BOSTON, MA 9
SAM ADAMS, BRICK RED, MA 9
STELLA, BELGIUM 9
PIG'S EAR, BROWN ALE, WOODSTOCK, NH 9
NIGHT SHIFT BREWING, FLUFFY HAZY IPA, BOSTON, MA, 9

CASTLE ISLAND LAGER, NORWOOD, MA 9
WHALERS RISE APA, SOUTH KINGSTON, RI 9
ALLAGASH WHITE, PORTLAND, ME 10
GUINNESS, IRELAND 10

Bottled Beer

DOMESTIC + IMPORTED 8
Bud Light
Budweiser
Modelo
Coors Light
Corona Extra
Corona Light
Heineken
Heineken 0.0
Sam Adams Lager
Blue Moon Belgian White

Spiked Seltzer

Michelob Ultra

TRULY SPIKED SELTZER 8
Lemon Tea, Wild Berry, Pineapple

TRULY SPIKED SELTZER 8 Lime, Mango, Black Cherry

Assortment of To-Go Bottles

PATRON SILVER 375ML 45
MAKERS MARK 375ML 37
TITOS 375ML 30
BOMBAY SAPPHIRE 375ML 30
JOHNNIE WALKER BLACK 375ML 35
CAPTAIN MORGAN 375ML 30
KETTLE ONE 375ML 35

'On The Rocks' Cocktails

COSMOPOLITAN 375ML/187ML 35 / 18
MAI TAI 200ML 375ML/187ML 35 / 18
MARGARITA 375ML/187ML 35 / 18
OLD FASHIONED 375ML/187ML 35 / 18
MANHATTAN 375ML/187ML 35 / 18
AVIATION 375ML/187ML 35 / 18
CLASSIC DAIQUIRI 375ML/187ML 35 / 18
ESPRESSO MARTINI 375ML/187ML 35 / 18

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