



## STARTERS

- Smoked Salmon 18.**  
Served on a bed of arugula drizzled with apple vinaigrette and served with bagel chips
- Seasonal Fresh Fruit**  
Large cubes of watermelon, honeydew, cantaloupe, pineapple, & fresh cut strawberries and blueberries **GF**  
Cup 7.  
Plate 14.
- Steel-Cut Oatmeal 11.**  
Cinnamon scented Oatmeal, sliced banana, & pecans, drizzled with honey **GF**
- Berry Yogurt Parfait 10.**  
Yoplait® yogurt, seasonal berries, crunchy granola **GF**
- Fresh Fruit Stuffed Avocado 13.**  
Served with an orange strawberry mint coulis **GF**
- Blueberry Banana Smoothie 8.**  
Made with banana's, vanilla yogurt soy milk, and honey **GF**
- Breakfast Basket 7.**  
Danish, croissant, muffins, butter & preserves
- Cereal & Granola 7.**  
Total, Raisin Bran, Honey Nut Cheerios or granola, all served with milk & choice of fresh berries or sliced banana

## FROM THE SKILLET

Served with your choice of breakfast potatoes, side salad, or fruit, and your choice of toast. Gluten free toast is available upon request.

- Eggs Your Way\* 17.**  
fried, scrambled, or poached eggs with crispy bacon, sausage links, sliced tomato or grilled ham **GF**

- Egg White Frittata 18.**  
Caramelized onions, sautéed zucchini, potato, peas, mushrooms, and feta cheese **GF** \*Choice of toast \*

- California Omelet 16.**  
Three eggs with fresh mozzarella, avocado, beefsteak tomato, and pesto **GF**

- Breakfast Sandwich Panini 15**  
Spinach, basil, crispy pancetta, sliced tomato, pesto, fried egg, served on rosemary focaccia roll **GF**

- Eggs Benedict 18.**  
Poached eggs, sliced ham, steamed broccolini, and a creamy hollandaise sauce served on waffled tator tots **GF**

## FROM THE GRIDDLE

- Blueberry Waffle 14.**  
Vanilla infused Belgian style waffles, sugar dusting, & local berries

- Blueberry Orange Granola Pancakes 14.**  
Served with warm Vermont maple syrup, citrus berry compote, & whipped butter **GF**

- Stuffed French Toast 14.**  
Cornflake crusted peanut butter and jelly stuffed brioche French toast

## Gourmet Breakfast Buffet

Irish style oatmeal, selection of cereals, Yoplait® yogurt, scrambled eggs, crispy bacon, link sausage, seasoned breakfast potatoes, organic granola with dried fruit, cured deli meats, sliced cheeses, fruit smoothies, parfaits, freshly baked breads, muffins & croissants. Served with your choice of fresh juice, Starbucks regular or decaffeinated coffee or Tazo hot teas **24.**

## ESSENTIALS

- Toast 5.  
(selection of white, whole wheat, country rye, multi grain, gluten free or english muffin)
- Bagel 6.  
Sliced tomatoes **GF** 5.  
Bacon, sausage, or ham 7.  
Side of potatoes **GF** 6.  
Seasonal berries **GF** 7.  
Yogurt or Low fat yogurt **GF** 4.

## REFRESHMENTS

- Fresh orange, grapefruit, apple, or cranberry juice 6.  
Starbucks coffee (decaffeinated& regular) 5.  
Tazo hot teas (decaffeinated& regular) 5.  
Skim, 2%, whole, soy or chocolate milk 4.  
Espresso 6.  
Cappuccino & latte 7.

## 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.*

- Watermelon, basil Juice 7.  
Carrot, ginger, orange, mango juice 7.  
Banana, dates, cinnamon, peanut butter almond milk smoothie 8.  
Mango, blueberry, avocado smoothie 8.

**GF**- We pride ourselves in providing gluten friendly menu choices. While we strive to ensure those meals are safe for your diet, please be aware that they are being prepared in an environment where gluten is present. Additional items available. Please ask your server.

Automatic 18% gratuity on parties of 6 or more

\* Consuming raw or undercooked meat, fish, seafood and/or eggs can increase your risk of food borne illness.

Before placing your order, please inform your server if a person in your party has a food allergy