

IN ROOM DINING & TAKE-OUT MENU

Relax in your room with food and drinks from our Sauciety restaurant. Guests can order by dialing “o” for delivery or pick up at the Concierge desk. All food is delivered by your choice of “drop & go” packaged or in room table service.

Lunch-Dinner 11:30AM-11:30PM

Starters

- NEW ENGLAND CLAM CHOWDER

9.00
- ARTISAN CHEESE & CHARCUTERIE

22.00

il truffalino, blackbert camembert, smoked moody blue cheese, capicola, rosetta de lyon, prosciutto corro, accoutrements
- MEZZE TRIO

16.00

whipped feta, lemon tahini hummus, baba ganoush, cucumber slices, carrots, pita bread
- CRISPY CALAMARI

16.00

Point Judith calamari, shishito peppers, coriander lime aioli
- TOGARASHI SPICED WINGS

15.00

blue cheese dip
- TUNA TARTAR

18.00

cucumber, avocado, wakami salad, togarashi aioli, sweet & spicy crispy wontons

Salads

- ROASTED PEAR & TENDER GREENS SALAD

14.00

marcona almonds, pomegranate seeds, heirloom cherry tomatoes, crumbled feta cheese, golden raisin vinaigrette
- SEAPORT CAESAR

12.00

lacinato kale, romaine, everything bagel croutons, grated parmesan, lemon zest, creamy caesar dressing
- SALAD PROTEIN ADD-ONS

grilled all natural chicken 12.00

grilled american white shrimp 14.00

grilled salmon 18.00

grilled steak 18.00

Big Bites

- Available After 4PM
- CHAR CRUSTED NEW YORK STRIP

38.00

herbed boursin whipped potatoes, charred broccolini, frizzled onion, wild mushroom jus
- ROASTED BREAST OF CHICKEN

28.00

butternut squash and smoked bacon risotto, crispy brussel sprouts, lemon thyme pan sauce
- Sweet Stuff
- LEMONBURST CAKE

12.00

blueberry waffle cone ice cream
- CREME BRULEE

12.00

whipped cream, candied ginger
- DARK CHOCOLATE LAYER CAKE

12.00

fresh berries, vanilla ice cream

Handhelds

- CLASSIC NEW ENGLAND LOBSTER ROLL

32.00

puffin bay lobster, citrus aioli, buttered toasted brioche, seasoned fries
- SAUCIETY BURGER

18.00

smoked bacon, aged cheddar cheese, crisp lettuce, fresh tomatoes, signature house sauce, toasted brioche, seasoned fries
- TURKEY CLUB

16.00

turkey piled high, bacon, lettuce, tomato, aioli, white bread, house potato chips
- GRILLED CHICKEN PANINI

16.00

herbed cheese, cured cherry tomatoes, baby spinach
- VEGGIE & BRIE PANINI

16.00

creamy brie, shaved kale, brussel sprouts, carrots, tomato, basil

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.

- BLACK EYED PEA HUMMUS

10.00

baby carrots, english cucumbers, whole wheat pita
- MEYER LEMON GLAZED SALMON

33.00

purple sweet potatoes, shaved brussel sprouts, shaved fennel salad
- ROASTED BEET & FETA SALAD

14.00

mixed greens, pistachio, mint, pickled red onion, sherry vinaigrette
- SESAME CRUSTED AHI TUNA

32.00

lime pineapple slaw, wasabi yogurt
- TUNA POKE

16.00

farro, edamame, wakame salad, radish, wasabi yogurt, bamboo rice
- FARRO WILD MUSHROOM “PILAF”

22.00

kale, parmesan, extra virgin olive oil

OUR SOURCING PROMISE

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



Flatbreads

- MARGHERITA

14.00

fresh mozzarella, basil, olive oil, sea salt
- SALTY PEAR

16.00

roasted pear, ricotta, camembert, prosciutto cotto, brussel sprouts, honey, sea salt
- MOODY BLUE

16.00

smoked moody blue cheese, brie, fire braised beef, roasted grapes, balsamic onions, arugula

A delivery charge of \$10, plus 18% gratuity and 7% sales tax will be added.
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please inform of any allergies

IN ROOM DINING & TAKE-OUT MENU

Breakfast 6:30 AM-11:30AM

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

ACAI BOWL 15.00
kiwi, blueberries, banana, coconut, pistachios and dark chocolate

SEASONAL NEW ENGLAND FRUIT PLATE 14.00
fall apple, orange, seasonal berries, pineapple, honeydew, cantaloupe and Vermont’s Cabot Creamery cottage cheese

STEEL CUT OATMEAL 10.00
Wildflower honey, toasted almonds, banana and seasonal berries
GREEK YOGURT PARFAIT 14.00
fresh berries, granola



Revitalize and energize with Westin Fresh by The Juicery, an assortment of nourishing, healthy juices and smoothies. Please ask your server for additional details.

- BLUE PINEAPPLE SMOOTHIE**
Sweet pineapple, luscious mango, banana, aqua blue spirulina with an orange twist 8.00
- MAQUI SUPERFUIT SMOOTHIE**
A sweet berry flavor in a stunning shade of dark purple with a subtle lemon-apple tang 8.00
- MANGO SUNRISE SMOOTHIE**
Bright yellow-orange mango, a bit of banana with a hint of turmeric spice 8.00
- APPLE SPICE SMOOTHIE**
Caramelized apple sweetness with a sprinkle of warming cinnamon spice 8.00
- LAVENDER HONEY LEMONADE**
Refreshing all natural lemonade infused with honey and lavender 6.00

Breakfast Entrees

EGGS YOUR WAY 18.00
eggs cooked to your choice, bacon or sausage, home fries, choice of toast

BUILD YOUR OWN OMELETTE 18.00
onions, peppers, mushrooms, tomatoes, spinach, bacon, sausage, cheddar, swiss, home fries and choice of toast

BREAKFAST “BLT” QUESADILLA 16.00
quesadilla choice of scrambled whole eggs or egg whites accompanied with smoked bacon, tomatoes and cheddar cheese in a spinach tortilla and served with pico de gallo, sour cream and guacamole

CLASSIC Brioche French Toast 15.00
topped with sliced bananas, seasonal berries, and Vermont's maple syrup

BUTTERMILK PANCAKES 15.00
served with whipped butter and Sugarman's maple syrup

Breakfast Essentials

OLD SMOKEHOUSE APPLEWOOD BACON 8.00

NORTH COUNTRY BREAKFAST SAUSAGE 8.00

HONEY CURED SMOKED HAM 7.00

HATFIELD’S HAND CUT CANADIAN BACON 7.00

ARDELL’S CHICKEN SAUSAGE 8.00

SIDE FRUIT CUP 7.00

Breads

TOAST 5.00
white, whole wheat, rye, multigrain, English Muffin

BAGEL 6.00
plain, whole wheat, veggie, everything

Gluten Friendly Bread

LITTLE NORTHERN BAKE HOUSE (WHITE OR WHEAT) 6.00
UDI’S PLAIN BAGEL 7.00

ENERGY FOODS CINNAMON BREAD 6.00

TRADITIONAL EGGS BENEDICT 18.00
english muffin, ham, poached egg, hollandaise, home fries

FRESH SHUCKED COLD WATER LOBSTER AND CAVIAR EGGS BENEDICT 32.00
béarnaise sauce, herb roasted tomato, asparagus and griddled breakfast potatoes

SMOKED SALMON PLATE 18.00
crème fraiche, caviar, lemon, capers, heirloom tomatoes, hard cooked egg, red onion and dill on choice of toast

CHARRED STEAK AND EGGS 32.00
char crusted rib eye, two cage free eggs any style, sweet potato, asparagus and wild mushroom hash

THE WESTIN CONTINENTAL 28.00
choice of freshly squeezed orange, grapefruit or apple juice; fresh fruit; yogurt and granola; choice of toast or bagel with butter and fruit preserves and freshly brewed coffee or tea

*substitute choice of toast for GF toast for additional \$3

BEVERAGES

BREAKFAST REFRESHMENTS

Orange, Apple, Cranberry juice 6
Starbucks coffee 7/11
Tazo teas 7/11
Skim, 2%, Whole, Soy, Chocolate Milk 4

SODA & WATER

Pepsi, Diet Pepsi, Sierra Mist | 5
San Pellegrino | 6
Evian Water | 5

WINE BY THE GLASS & BOTTLE

Louis Martini, Cabernet Sauvignon 16 | 48
Justin, Cabernet Sauvignon 25 | 72
Canyon Road, Merlot 12 | 36
Meiomi, Pinot Noir 18 | 54
Gascon, Malbec 16 | 48
19 Crimes, Red Blend 16 | 48
Fleur De Mer Coste De Provence, Rose 20 | 56
Kim Crawford, Sauvignon Blanc 14 | 42
Kendall Jackson, Chardonnay 14 | 42
Chateau Ste. Michelle, Riesling 14 | 42
Maso Canali, Pinot Grigio 16 | 48
Domaine Ste Michelle, Brut Sparkling 14 | 42
La Marca, Prosecco 12 | 36

BOTTLE BEER

Budweiser | 7
Bud Light | 7
Miller Lite | 7
Coors Light | 7
Fat Tire Amber Ale | 8.5
Lagunitas IPA | 8.5
Corona Extra | 8
Modelo Especial | 8
Heineken | 8
Angry Orchard Cider | 7
White Claw | 8
High Noon | 8

NON-ALCOHOLIC BEER

Heineken 0.0 | 7
Athletic Brewing Run Wild IPA | 7

Eat Well Menu for Kids

At Westin, we believe that eating well isn't just for grownups. These special kid-friendly meals are as delicious as they are nutritious, making the whole family happy.

BREAKFAST 6:30AM to 11:30AM

OATMEAL 8.00
honey & walnuts

BREAKFAST QUESADILLA 8.00
pico de gallo & guacamole

CEREAL WITH FRUIT 6.00
Cheerios or Raisin Bran

KIDS SCRAMBLED EGGS PLATE 10.00
home fry potatoes & fresh cut fruit

PANCAKES 8.00
maple syrup & fresh cut fruit

LUNCH OR DINNER 11:30AM to 11:30PM

CHICKEN NUGGETS 10.00
crispy white meat chicken, vegetable sticks, ketchup

CHICKEN QUESADILLA 10.00
pico de gallo & guacamole

CHICKEN FINGERS 10.00
vegetable sticks, ranch dip

TURKEY GRILLED CHEESE 10.00
Mckenzie turkey breast, aged cheddar cheese, whole wheat bread

PITA CHIPS & VEGETABLES 8.00
whole wheat pita, vegetable sticks, greek yogurt

GRILLED CHICKEN SALAD 10.00
mixed greens, tomatoes, cucumber, & grilled chicken with balsamic vinaigrette

DRINKS

JUICE 6.00
Orange, apple or cranberry

MILK 4.00
Skim, 2%, whole, soy, or chocolate

DESSERTS

CHOCOLATE PUDDING 8.00

FRUIT SALAD 6.00



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