



ENTREES

Rise & Shine | 23

two eggs any style | choice of sausage. bacon or chicken sausage | choice of breakfast potatoes or fruit served with toast and preserves |

BLTA\* | 20

bacon | two fried eggs | arugula | tomato | hass avocado | onion marmalade | black garlic aioli | 9 grain toast | choice of breakfast potatoes or fruit |

Sonoran Burrito\* | 21

egg | bacon | potato | pepper jack cheese | flour tortilla | salsa rojo | pico de gallo | hass avocado | cotija |

Bagel & Lox | 22

everything bagel | gravlax | heirloom tomatoes | chive cream cheese | capers | diced egg | petite salad |

Paloma Pancakes | 22

mixed berries | spiced candied pecans | honey butter |

Tucson Toast | 20

custard dipped | fresh berries | bourbon anglaise |

Brioche Benedict\* | 21

hollandaise | choice of breakfast potatoes or fruit |

Chicken & Waffles\* | 21

crispy fried chicken | blue corn waffle | mixed berries | honey butter | spiced maple |

Chilaquiles\* | 21

ancho chicken | scrambled eggs | cotija cheese | corn tortillas | salsa verde | scallion | hass avocado | pico de gallo |

GF

Avocado Toast\* | 20

two poached eggs | hass avocado | parmesan reggiano | arugula | croissant | choice of breakfast potatoes or fruit |

Build Your Own Omelet\* | 19

choice of three: bacon | sausage | chicken sausage | cheddar cheese | goat cheese | pepper jack cheese | tomatoes | peppers | onions | mushrooms | spinach | choice of breakfast potatoes or fruit | served with toast and preserves |

GF

HEALTHY START

Acai Bowl | 14

greek yogurt acai blend | mixed berries | house granola | toasted coconut | cacao |

GF

Steel Cut Oats | 13

brown sugar | honey butter | raisins | mixed berries |

Fruit Plate | 14

citrus mascarpone | 9 grain toast |

Overnight Oats | 13

almond milk | oats | toasted coconut | spiced candied pecans | mixed berries |

Egg White Frittata\* | 19

tomato | onion | red bell pepper | spinach | goat cheese | petite salad |

GF

Continental Plate | 15

greek yogurt acai blend or steel-cut oatmeal | melon & berries | toast and preserves |

SIDES

Protein | 9

sausage | bacon | chicken sausage | pork belly |

Breakfast Potatoes | 9

Bagel and Cream Cheese | 9

Toast, Butter, and Preserves | 7

Two Farm Fresh Eggs\* | 7

BEVERAGES

Westin Fresh by Juicery | 8

all natural house made juices

uzu ginger | spicy dandelion | melon turmeric | spinach cucumber

Soft Drinks and Iced Teas | 6

Brewed Artisan Coffee | 5

caffe umbria

Rishi Teas 5

english breakfast | earl grey | matcha supergreen | lavender mint | chamomile medley | turmeric ginger

Acqua Panna Still | 12

San Pellegrino Sparkling | 12

\*Consuming raw or undercooked meats, seafood. shellfish, and eggs may increase your risk of food borne illness.

An 18% service charge will be automatically added to the bill for parties of 6 or more.

Please inform your server of any allergies or dietary restrictions.

DF = Dairy Free V = Vegetarian VG = Vegan GF = Gluten Free 🍴 = Healthy Option

FROM THE FIELDS

\*add to any salad: chicken 8, carne asada 12, tiger shrimp 10, salmon 12, scallops 18

Cobb Salad | 16

crisp romaine | bacon | avocado | heirloom  
tomato | blue cheese | hard-boiled egg | ranch |

GF 

Petite Spinach | 16

apple | candied walnut | cranberries | red onion |  
radicchio | crispy chickpeas | blue cheese | citrus vinaigrette |

GF 

Caesar | 15

parmesan reggiano | caesar dressing |

V 

Roasted Beets | 16

strawberry | arugula | spiced candied pecans |  
goat cheese | fig | sherry vinaigrette |

GF 

STARTERS

Shrimp Ceviche\* | 17

tortilla chips

GF • DF 

Taste Of The Southwest | 12

chili-dusted crispy tortillas | salsa verde |  
salsa macha | salsa rojo |

add: guacamole 5

GF • DF • VG

Wings\* | 16

buffalo or jack daniels bbq | crudité | ranch |

Garden Bisque & Burrata | 14

balsamic vinegar | heirloom tomato | focaccia |

Quesadilla | 14

cheddar jack | chipotle aioli | pico de gallo |  
add: chicken tinga\* 5 | carne asada\* 6

V

GOURMET CREATIONS

all selections served with choice of french fries,  
sweet potato fries, or fresh fruit.

BLTA\* | 20

bacon | arugula | tomato | hass avocado |  
onion marmalade | black garlic aioli | 9 grain bread |

Prime Burger\* | 23

aged white cheddar | hatch chili | lettuce | tomato |  
red onion | garlic aioli | brioche bun |

substitute an impossible patty to make vegetarian 1

Meatball Torta\* | 20

housemade meatballs | tomato sauce |  
fresh mozzarella | garlic toasted ciabatta |

New York Steak Sandwich\* | 24

poblano | caramelized onion | jalapeño ranch |  
oaxaca cheese | banana pepper | toasted hoagie |

Chicken Fried Chicken Biscuit\* | 19

marinated chicken breast | arugula slaw |  
roasted poblano | mesquite honey | served open faced |

ENTREES

Chicken Enchiladas\* | 32

chicken tinga | smoked enchilada sauce |  
avocado crema | pico de gallo | cotija |

GF

Rigatoni Bolognese\* | 29

elk | heritage pork | beef | baguette |

Pappardelle Pasta | 32

wild mushroom | poached egg | parmesan reggiano |  
\*add: chicken 8, carne asada 12, tiger shrimp 10,  
salmon 12, scallops 18

GF 

BEVERAGES

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Brewed Artisan Coffee | 5

caffe umbria

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Acqua Panna Still | 12

Rishi Teas 5

english breakfast | earl grey | matcha supergreen  
lavender mint | chamomile medley | turmeric ginger

Westin Fresh by Juicery | 8


all natural house made juices

uzu ginger | spicy dandelion | melon turmeric  
spinach cucumber

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Caesar | 15  
parmesan reggiano | caesar dressing |  
V   
  
Mixed Greens | 16  
grilled stone fruit | feta | candied almond | radish |  
pickled onion | blueberries | minted honey citrus vinaigrette |  
GF 

Petite Spinach | 16  
apple | candied walnut | cranberries | red onion |  
radicchio | crispy chickpeas | blue cheese | citrus vinaigrette  
GF   
  
Roasted Beets | 16  
strawberry | arugula | spiced candied pecans  
goat cheese | fig | sherry vinaigrette  
GF 

STARTERS

Garden Bisque & Burrata | 14  
balsamic | heirloom tomato | focaccia |

Taste Of The Southwest | 12  
chili-dusted crispy tortillas | salsa verde |  
salsa macha | salsa rojo |  
add: guacamole 5  
GF

Salmon Tartare\* | 20  
fresh & smoked | white soy |  
asian pear | tapioca crunch |  
DF

Seared Scallops\* | 24  
sweet local corn | charred haricot vert |  
chili crunch | heirloom tomato | lemon |  
GF

Calamari\* | 18  
lemon-sherry vinaigrette | arugula |  
pomodoro sauce |

Bruschetta | 14  
stracciatella | grilled stone fruit |  
prosciutto | balsamic vinegar | arugula |  
V

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ENTREES

Duroc Bone-in Pork Chop\* 14oz | 38  
fingerling potato | romesco sauce |  
summer squash | chimichurri |  
GF

All Natural Chicken Breast\* | 34  
roasted garlic mashed potato | criolla manchego |  
rocket | prosciutto | crème fraîche |  
GF


Gnocchi | 34  
sweet local corn | sonoran squash |  
heirloom tomato | shaved vegetables |  
\*add: chicken 8, carne asada 12, tiger shrimp 10, salmon 12, scallops 18  
V

Prime Burger\* | 23  
aged white cheddar | hatch chili | lettuce | tomato |  
red onion | garlic aioli | french fries |


Baja Striped Bass\* | 42  
citrus orzo | spring vegetable | frisée | picked vegetables |  
DF

Seared Salmon\* | 40  
english pea | shaved beets | heirloom tomato |  
DF

Prime New York\* | 44  
marbled potato | shishito peppers | tomato | ancho jus |  
GF • DF

Pappardelle Pasta | 32  
wild mushroom | poached egg | parmesan reggiano |  
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LA LUZ  
RESTAURANT

# Kids Menu

Breakfast | 7:00 am - 11:00 am | \$16

Served with your choice of juice or milk.

Two Eggs Your Way

chicken apple sausage | fruit or potatoes

Kids French Toast

choice of plain or blueberry | organic maple syrup

Silver Dollar Pancakes

served with fresh berries | organic maple syrup



Lunch & Dinner | 11:00 am - 10:00 pm | \$16

Served with your choice of juice or milk **and** choice of side:  
fresh fruit | carrot and celery sticks | steamed vegetables | fries.

Buttered Noodles | Chicken Tenders | Hamburger | Cheese Quesadilla

Turkey Grilled Cheese | Whole Wheat Turkey Wrap



## Beverages

### Juice

apple | cranberry  
orange | grapefruit  
tomato

### Milk

whole | 2%  
fat free | almond  
coconut | soy

## Desserts



cookies and milk **or**  
cup of seasonal sorbet & berries



Kids Menu available for children ages 10 and under.

Coloring page on back!