





FROM THE FIELDS

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

Petite Spinach 9 | 16
apple | candied walnut | cranberries
red onion | radicchio | crispy chickpeas
bleu cheese | citrus vinaigrette
GF 

Caesar 8 | 15
parmesan reggiano
house made foccacia croutons


Roasted Beets 9 | 16
strawberry | arugula | fig
spiced candied pecans | goat cheese
sherry vinaigrette
V GF

STARTERS

Chef's Board 24
cheese & charcuterie | tangelo olives
marcona almonds | focaccia

Breaking Bread 10
mâitre d'butrer | nut free pesto
housemade baguette

Garden Gazpacho 8 | 14
hass avocado | heirloom tomato
DF VG 

Chilean Sea Bass Crudo* 19
shallot | radish | toasted pistachio
pickled fresno | citrus jus

Shrimp Scampi* 19
bacon | heirloom tomato | preserved lemon | focaccia

BEVERAGES

Soft Drinks | Iced Tea 6

Brewed Artisan Coffee 5
caffe umbria

Rishi Tea 5


San Pellegrino Sparkling 12

Acqua Panna Still 12

ENTREES

Grilled Black Angus Ribeye* 48
confit tomato | asparagus | carrot
yukon gold roasted potato | zesty salsa verde
GF

Grilled Airline Chicken Breast* 30
ancient grains | spring vegetable medley
confit tomato | frisee | harvest jus


Chilean Sea Bass* 44
caramelized fennel puree | frisee citrus salad
riesling soaked raisin | pickled onion | toasted pine nuts


Pappardelle Bolognese 20 | 38
burrata | focaccia

Seared Salmon* 20 | 38
artichoke | spring vegetables | confit tomato
parmesan polenta
GF 

Prime Burger* 23
aged white cheddar | hatch chili | lettuce | tomato
red onion | garlic aioli | french fries
substitute for impossible patty +1



THE WESTIN
LA PALOMA

*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