

Shared Plates

FRIED CALAMARI |

Spicy pepper salad, Gochujang aioli, grilled lemon

WAGYU MEATBALLS |

Creamy Romano polenta, tomato compote, grilled sourdough

HOT HONEY CHICKEN SLIDEERS |

Crispy breaded chicken, honey gochujang sauce, sweet & spicy pickles, blistered peppers

BAKED GNOCCHI MAC & CHEESE |

Smoked gouda cheese, crispy prosciutto

CHICKEN WINGS |

House blend hot sauce, celery & carrot sticks, blue cheese dressing

BRUSSELS SPROUTS |

Fried and tossed with sweet chili, mint, cilantro  

Soups + Salads

LOBSTER BISQUE |

Toasted baguette, crème fraîche, micro greens

BAKED FRENCH ONION |

Slow braised for 48 hours, croutons, blend of cheeses

CLASSIC CAESAR |

Baby romaine hearts, parmesan, home made focaccia crouton, crispy prosciutto

WEDGE SALAD |

Baby iceberg, tomato medley, Hooks blue cheese, hand-cut bourbon bacon, blue cheese dressing

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.

CAULIFLOWER HUMMUS Half | Full

Pita, raw vegetables 

AVOCADO SOURDOUGH TOAST Half | Full

Six minute egg, Boursin cheese, radish, tomato, pea shoots

SLICED ROASTED BEET SALAD Half | Full

Arugula, radicchio, goat cheese, pickled red onion, crushed pistachios and balsamic vinegar  

MUSHROOM RAVIOLI Half | Full

Kale, roasted onions, heirloom tomatoes, fennel, mushroom jus 

CAULIFLOWER STEAK Half | Full

Romanesco, Beluga lentil, blistered tomatoes, green beans, toasted almonds   

SALMON POKE BOWL Half | Full

Sticky rice, pickled ginger, carrots, edamame, avocado, cucumber, crispy wonton, six minute cooked egg, Asian dressing

Entrees

FILET MIGNON* |

Confit potatoes, bourbon-glazed carrots, chef mushrooms, shallot demi, petite fries

6 HOURS BRAISED BONE-IN SHORT RIB |

Confit fingerling potatoes, grilled asparagus, tobacco onion, red wine reduction 

FLAT IRON STEAK FRITES* |

Truffle parmesan fries, roasted tomato, chimichurri 

ROASTED HALF CHICKEN |

Sweet potato, red potato, Swiss chard, shallots and natural herb jus

PAN SEARED HALIBUT |

Mushroom risotto, wilted spinach, lemon Beurre Blanc 

FISH & CHIPS |

Lake Erie wild caught walleye, tartar sauce, lemon, malt vinegar, homemade cut fries

CEDAR PLANK SALMON |

Sticky rice, baby bok choy, peppers, broccolini, baby corn, teriyaki glaze

SPICY LAMB RAGU |

Fresh pasta, spicy fresh tomato meat sauce, crème fraîche, micro mint

FETTUCCINI CARBONARA |

Crispy pancetta, egg yolk, pecorino Romano, toasted sourdough

Sandwiches + Flatbreads

All sandwiches come with choice of sea salt fries or side salad

Truffle Parmesan Fries | \$2 upcharge

WAGYU BURGER* |

Butterkase cheese, tobacco onions, lettuce, tomato

MIGHTY MO BURGER* |

Served pm a sesame seed bun, cheddar cheese, lettuce, Mighty Mo sauce, sweet & spicy pickles

TURKEY CLUB |

Thinly sliced turkey on toasted sourdough bread, crispy bacon, arugula, tomato & avocado

GRILLED ADOBO CHICKEN SANDWICH |

Roasted poblano pepper, chihuahua cheese, avocado aioli, arugula

ROASTED MUSHROOM FLATBREAD |

Fresh mozzarella, garlic cream sauce, arugula & aged balsamic reduction 

TOMATO BURRATA FLATBREAD |

Fresh tomato sauce, oven roasted tomatoes, burrata cheese, fried basil 

CHEF'S PERFECT SANDWICH* |

Grilled house made sausage, sautéed peppers, kale, Grande provolone, fried egg on rustic polenta bread

Personal Story About "Chef's Perfect Sandwich":

As a kid growing up in an Italian family, we followed traditional recipes that were handed down from previous generations.

NO MORE THAN 2 SPLIT CHECKS PER TABLE

20% service charge will be added to parties of 6 or more.

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

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OUR SOURCING PROMISE

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



White Wine

Hess, Chardonnay, “Shirttail Ranches” Monterey
Sonoma-Cutrer, Chardonnay, “Russian River Ranches”
Wairau River, Sauvignon Blanc, New Zealand
Kim Crawford, Sauvignon Blanc, New Zealand
Chateau Ste. Michelle, Riesling, Columbia Valley,
Pighin Pinot Grigio, Italy
Bieler Perre at Fils Sabine, Rose, France
Chandon Brut, California
Ruffino Organic Prosecco, DOC, Italy
Mionetto Prosecco, DOC, Italy
Chateau Ste. Michelle “Indian Wells” Chardonnay
Frei Brothers, Chardonnay, Russian River Valley
Minuty “Prestige”, Rose, Cotes de Provence, France
Mumm Napa, Sparkling, Brut Prestige, California
Jordan, Chardonnay, Sonoma County

Red Wine

The Federalist, Cabernet, Lodi, California
Meomi, Pinot Noir, California
Simi Cabernet, Alexander Valley, California
St. Francis “Old Vines” Zinfandel, Sonoma, California
Bodega Malbec, Argento Estate Reserva, Argentina
Banfi, Chianti Classico, Tuscany, Italy
Conundrum, Red Blend, Fairfield, California
Troublemaker Red Blend, Central Coast California
Parducci Small Lot, Merlot, Mendocino, California
Rodney Strong, Merlot, Sonoma County
Erath, Pinot Noir, Oregon
Mac Murray, Russian River, Pinot Noir, California
Pessimist by DAOU, Red Blend, Paso Robles
Justin Cabernet, Central Coast, California
Saldo Zinfandel, California
The Hess Collection “Allomi Vineyard” Cabernet, Napa
The Prisoner Red Blend, Napa Valley

Draft Beer

Anti-Hero- Revolution	IPA
Gummylicious-Noon Whistle	Hazy IPA
Blue Moon – Blue Moon Brewing Co.	Belgian Wheat
Dovetail Brewery	Vienna Lager
Dovetail Brewery	Kölsch
Miller Lite	Light Lager
Daisy Cutter- Half Acre	Pale Ale
Fat Tire – New Belgium	Amber Ale
Stella Artois	Euro Pilsner
Gumballhead- 3 Floyd's	Wheat Ale

Bottled Beer + Seltzer + Cider

Budweiser/Bud light	Sam Adams
Coors Lite	Modelo Especial
Guinness	Lagunitas IPA
Gluttenberg (GF)	Angry Orchard
Goose Island 312	Truly Hard Seltzer
Heineken	High Noon Seltzer
Michelob Ultra	
Corona	

No Alcoholic

Lyre's Amalfi Spritz	Heineken 00
Lyre's Classico (sparkling)	Siciliana Limonata (sparkling)
Athletic “Run Wild IPA	Siciliana Aranciata (sparkling)