


# Lunch Menu

THE WESTIN  
EDMONTON


## Appetizer

CRAB CAKE	12
Dungeness crab, chili lime aioli, radish	
TUNA 	18
organic black quinoa, seared ahi tuna, avocado mousse, quail egg	
LAMB MEATBALL	16
Moroccan spice, harissa, sheep's pecorino cheese	
CORN FRITTER	11
traditional guacamole, warm maple vinaigrette	
CHARCUTERIE & CHEESE BOARD	26
chef's selection of local artisan meats and cheeses, house made preserve, pickle, mustard	

## Sandwich

choice of fries, house salad or soup of the day	
SHARE BURGER	18
Alberta beef, house made spread, bacon, cheddar, lettuce, tomato, onion	
STEAK SANDWICH	16
hanger steak grilled medium rare, chipotle lime butter, burnt jalapeno aioli	
CLUB SANDWICH	17
chicken breast, lobster mayo, bacon, lettuce, tomato, onion, guacamole	



## Main

PAPPARDELLE	18
Alberta bison ragu, wild mushroom, ricotta, toasted pine nuts	
BUCATINI	21
tiger prawn, Kalamata olive, tomato amaretto cream sauce, goat cheese	
VEGETARIAN FLATBREAD 	14
rustic tomato sauce, Kalamata olive, artichoke, wild mushroom, goat cheese, arugula	
CHICKEN & CHORIZO FLATBREAD	16
almond pesto, Parmesan, chive	
FISH & CHIP	23
beer battered cod, crushed peas, tartar sauce	
VEGETABLE TART	17
wild mushroom, caramelized onion, red quinoa, smoked cheddar	


## Soup

WILD MUSHROOM	9/7
pickled chanterelle, truffle oil	
FRENCH ONION	15/8
chicken broth, Gruyère, baguette	
SOUP OF THE DAY	7/5
Chef's daily inspiration	

## Salad

CAESAR 	13/9
romaine, bacon, Parmesan, cured tomato, crouton	
CAPRESE 	15
Italian buffalo mozzarella, heirloom tomato, Kalamata olive, almond basil pesto, arugula	
HOUSE SALAD	11/7
avocado, cranberry, cured tomato, goat cheese, lemon vinaigrette	
WILD SALMON	15
baby Tuscan kale, smoked almonds, goat cheese, baby beet, roasted pepper vinaigrette	

## Side


BEET 	4
melted goat cheese	
HERITAGE CARROT	4
citrus honey glaze	
FINGERLING POTATO	4
chive, sea salt	
HOUSE SALAD	4
cranberry, avocado, cured tomato, lemon dressing	

## Coffee + Tea

FRESHLY BREWED STARBUCKS® COFFEE	5.5
regular or decaffeinated	
espresso	5
cappuccino	6.5
café latte	6.5
TAZO TEA	5.5
China green tips, zen, berry blossom, chamomile, wild sweet Orange, English breakfast, Earl Grey	
MILK	5.5
skim, 2%, or soy milk	

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

Service charges and government taxes are additional. An automatic gratuity of 18% will be applied to groups of 8 or more.

 Indicates a SuperFoodsRx™ dish. SuperFoodsRx powerfully pairs together whole foods to boost nutritional composition and flavours.

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