

DINNER MENU

TO START OR SHARE

ROASTED SWEET POTATO AND CORN EMPANADAS / 19

Chimmichurri
GF / DF / NF / Vegan

CHICKPEA FRIES / 8

Lime coconut dip
GF / Vegan

HERITAGE GREEN SALAD 9.5 (HALF) / 18

Cilantro peanut dressing, roasted corn, black turtle bean, crumbled goat cheese, avocado, roasted butternut squash, stone ground corn tortilla crisp
GF

CAESAR SALAD / 9.5 (HALF) / 18

House-made creamy caesar dressing, romaine hearts, smoked bacon, shaved parmesan cheese, crouton
GF available / NF (Dressing contains anchovy)

WILD MUSHROOM SOUP / 14

Leonards sautéed mushrooms, Ontario feta cheese, chives, bread roll
GF Available / NF / Vegetarian

POKE BOWL / 15.5 (HALF) / 26.5

Yellowfin tuna, rice, shiro dashi, half an avocado, cucumber, tomato, radish, kimchi, furikake, edamame, kewpie mayo
GF / NF / DF / Vegan available / Eat Well / Substitute Raw Tuna for roasted sesame seed-crusting Organic salmon

CRISPY DEEP OCEAN CALAMARI / 24

Lime coconut dip, blistered cherry tomato, salted cucumber, cilantro, lime
NF / DF

ADD-ONS

Roasted salmon filet, 5oz / 13.5 Garlic shrimp, 6pcs / 11.5 Grilled chicken breast, 5oz / 11.5

ENTREES

ULTIMATE MAC & CHEESE / 25

5 cheese blend, herb bread crumbs
NF / Vegetarian

CHEESEBURGER & FRIES / 25

7oz prime Butcher Shoppe beef patty, aged Balderson cheddar, BBQ sauce, lettuce, tomato, onion, pickle, chili bean aioli, sesame brioche bun
NF

Substitute with The Impossible Burger, 100% plant based

SPICY KOREAN FRIED CHICKEN SANDWICH & FRIES / 25

Kimchi ranch slaw, Gochujang sauce, aged Balderson cheddar, pickle, chili bean aioli, sesame brioche bun
NF

SMOKED BBQ BEEF / 36

Wellington county beef, crushed local Yukon potatoes with Ontario goat cheese and horseradish, crispy shallots, market vegetables, shallot gravy
GF available / NF

BRAISED CHICKEN STROGANOFF PASTA / 15 (HALF) / 29

Pecora Nera spaghetti, wild mushrooms, smoked paprika
DF option is available / NF

TRUFFLE CHOW MEIN

SHRIMP 28 / CHICKEN 27 / TOFU 24

Bok choy, carrots, onion, mushroom, truffle, roasted peanuts, fresh chow mein
DF

ADD-ONS

French fries with chili bean aioli / 8
Crushed Yukon potatoes with Ontario goat cheese & horseradish / 7
Steamed rice with crispy shallots / 7
Sautéed vegetables with mustard, garlic & herb butter / 9
Truffle fries / 10
Crispy fries, parmesan cheese, truffle oil, chili bean aioli. NF

CHILL IN CHARTROOM

CRISPY FRIED CHICKEN WINGS / 23.5

1 lb gluten free chicken wings, choice of Applewood smoked spice, classic salt and pepper, smokey BBQ, Korean gochujang sauce or Frank's Red Hot Sauce, served with fresh vegetables and blue cheese dip
GF / NF / DF available

SMOKED BRISKET POUTINE / 18

Smoked beef brisket, crispy fries, St. Albert cheese curds, herbed poutine gravy, scallions NF

TRUFFLE FRIES / 10

Crispy fries, parmesan cheese, truffle oil, chili bean aioli NF

CRISPY CHICKEN FINGERS AND FRIES (5 PCS) / 24

Sweet chili dip NF / DF

DANNY PIE

PERFECT PERSONAL PIZZAS

PERFECT PERSONAL PIZZAS / 21

CHOOSE CRUST:

1. Classic thin 11" round
NF / DF

2. Gluten-Free 11" round **Add \$5**
GF

DANNY PIE

Spicy, charcoal grilled jerk chicken, grilled pineapple, Caribbean peppers, jerk tomato sauce, mozzarella

PEP TALK

Too much pepperoni, mozzarella, San Marzano tomato sauce
(no pepperoni - \$17)

MICRODOSE

Wild mushrooms, Mornay sauce, mozzarella, truffle dust, fresh rosemary

SPICY ITALIAN

Spicy meatball, arugula, prosciutto, full fat mozzarella, San Marzano tomato sauce

GOUT CITY

Italian sausage, pepperoni, bacon, crumbled meatballs, mozzarella, San Marzano tomato sauce

ADD-ONS

Extra cheese, extra meat, or extra mushrooms / **3.5**

DIPS

Chili bean aioli, ranch, chili oil, or blue cheese / **2.5**

DESSERTS

RASPBERRY & CHOCOLATE MOUSSE DOME / 13.5

Fresh berries, mango purée GF / NF / DF / Vegan

WARM STICKY DATE & APPLE PUDDING / 13.5

Salted caramel, vanilla ice cream NF

FRESH DICED FRUIT & BERRIES / 8 (HALF) / 12

GF / NF / DF / Vegan / Eat Well

BEVERAGE

WESTIN FRESH BY THE JUICERY / 10

Westin Fresh by The Juicery offers a menu of nourishing, revitalizing juices and smoothies curated by the experts at The Juicery.

MORNING GLORY / Orange, Clementine, Strawberry - DF / GF / NF / Vegan

UNDERCOVER / Pear, cucumber, spinach, kale, celery, lemon, pineapple - DF / GF / NF / Vegan

HIGH ACHIEVER / Beet, grape, cucumber, celery, apple, lime - DF / GF / NF / Vegan

EARLY BIRD / Strawberry, raspberry, banana, clementine, hemp seed smoothie - DF / GF / NF / Vegan

GREEN VIBES / Spinach, kale, orange, banana, spirulina, hemp seed smoothie - DF / GF / NF / Vegan

ocean wise. A SUSTAINABLE CHOICE GF We pride ourselves in providing gluten friendly menu choices. While we endeavor to carefully prepare those meals to accommodate a gluten-free diet please be aware that they may be prepared in an environment where gluten is present. Please ask your server to assist you in making your selection. Please consult your physician as to your personal health decisions. NF Indicates this menu item is nut-free; DF dairy-free.

Service charges and government taxes are additional. 15% gratuity added to bills for parties of 8 people or more. Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of food-borne illness. ©2016-2018 Marriott International, Inc. All Rights Reserved. Westin® and its logos are trademarks of Marriott International, Inc., or its affiliates.

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