



Westin hotels have partnered with SuperFoods Rx to create healthenhancing menu options. Our menu items with the superfood logo are foods rich in antioxidants and phytonutrients and when paired with other superfood items promote an

DINNER

**The Westin** KANSAS CITY AT CROWN CENTER

# signatures

#### WHOLE WHEAT PENNE WITH SPINACH

Roasted portobello mushroom, edamame, tomatoes, broccoli, parmesan cheese, and basil \$19 add chicken 4, shrimp 7

#### \*GREEN TEA SALMON www

Broiled salmon, shiitake mushroom, sautéed spinach, sweet potato mash, honey and green tea glaze. 27

\*12 OZ PAN SEARED PORK CHOP Roasted Brussel sprouts, carrots, rosemary potatoes, peach bourbon glaze, candied pecans 37

#### CHICKEN FRIED CHICKEN

Buttermilk breaded chicken breast, country gravy, broccoli and carrots, garlic mashed potatoes 28

from the grill

Grilled 12oz KANSAS CITY STRIP

Local Union Horse reserve whiskey-herb butter, choice of two sides 36

\*GRILLED FILET MIGNON Spiced Peppercorn Bordelaise, choice of two sides 38

\*SIMPLY GRILLED FISH Choice Mahi Mahi or Salmon Filet, Seasonal vegetables 27

## <u>breads</u>

#### SuperFoodsRs PEPPER CRUSTED ROASTED TURKEY CLUB

Peppered turkey, smoked bacon, provolone, avocado, tomatoes, garden greens, wheat berry bread, lemon dijon aioli, fries or side salad 13

SMOKED BARBEQUE PULLED PORK

Smoked pulled pork, onion straws, house-made coleslaw, onion bun, house-made whiskey BBQ sauce, fries or side salad 14

SOUTHWEST CHICKEN SANDWICH Grilled chicken breast with pepper jack cheese, avocado ranch and bacon on brioche bun, fries or side salad 16

## \*FLAME GRILLED BACON CHEESEBURGER

Ground chuck with cheddar or Swiss cheese, onions, tomatoes and lettuce on brioche bun, fries or side salad 16

## sweet endings

## FIVE LAYER CHOCOLATE MOUSSE CAKE

Chocolate cake with chocolate ganache, salted caramel, chocolate sauce and fresh raspberries 8

APPLE TART

Jaci's house made streusel served warm with vanilla ice cream and salted caramel sauce 8

VANILLA BEAN CRÈME BRULE Caramelized sugar with seasonal berries 8

PASSIONFRUIT CHEESECAKE

Mixed berry sauce 8 **CITRUS KEY LIME PIE** 

Whipped cream and strawberry and kiwi sauce 8

For parties of 8 or more there will be an automatic service charge of 18% added to your check. \*these items may contain raw or undercooked ingredients. \*consuming raw or undercooked meats, seafood, shellfish, or eggs may increase your risk of food-borne illness. We take pride 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 consult your physician as to your personal health decisions. We ask that you please allow a minimum of 20 minutes for gluten-free menu preparations. please ask your server about any gluten free options that may be available

### starters and shared plates

DAILY MARKET SOUP Ask for chef's daily inspiration, freshly baked baguette 7

ROASTED CORN BISQUE Freshly baked baguette 7

even healthier dining choice

DUO OF HUMMUS

Traditional hummus and edamame spread, with olive oil and warm pita 9

HOUSE SMOKED CHICKEN QUESADILLA Monterey jack & cheddar, Pico de Gallo, guacamole, chipotle sour cream drizzle 9

CRAB AND ARTICHOKE DIP Tortilla chips and crostini 13

KOREAN BBQ PORK WINGS House pickled slaw 14

MARGHERITA FLATBREAD Roma tomatoes, fresh mozzarella, fresh basil, extra virgin olive oil, balsamic glaze 11

#### greens

**CAPRESE SALAD** Fresh mozzarella, tomato, balsamic glaze and micro Basil 11

CLASSIC CAESAR SALAD Chopped romaine, focaccia croutons, Parmigiano Reggiano, Romano, house-made dressing 9 add chicken 4, salmon 7, shrimp 7

CILANTRO LIME SHRIMP SALAD Mixed green, roasted red peppers, tomatoes, pepper-jack, tortilla strips, avocado-ranch dressing 13

#### WESTIN COBB SALAD

Field greens, grilled chicken, bacon, red onions, eggs, grape tomatoes, cucumbers, bleu cheese, avocado, creamy herb vinaigrette 14

## sides

Parmigiano Reggiano Truffle Fries 6 Sweet Potato Fries 5 Sautéed Broccoli & Carrots 5 Roasted Garlic Mashed Potatoes 5 Mashed Sweet Potatoes 5 Side Garden Salad 5 Side Caesar Salad 5 Chef's Daily Vegetables 5 Spinach and Mushrooms 5 French Fries 4