


Dinner



To Start

- BLACK BEAN AND LENTIL SOUP** 12
Avocado, lime, cilantro and crispy corn tortilla 
- SOUP OF YESTERDAY** 11
"Because it always tastes better the next day"
Daily offering available
- SWEET CHILI AND GARLIC DRESSED EDAMAME** 8
- CRISPY OVEN ROASTED SPICED CHICKPEAS** 5
- THAI COCONUT AND BEER STEAMED MUSSELS** 15
Served with crusty bread 
- LENTIL AND RICOTTA CHEESE CROQUETTES** 15
Honey yogurt, cilantro and herb dipping sauce



To Share

- BUCKET OF WINGS** 1LB 16
Original Buffalo sauce and dill buttermilk dip
- THREE CHEESE HARBOUR PIZZA** 18
Crushed tomatoes, bocconcini, feta, traditional mozzarella, fresh basil and olive oil
- SKILLET NACHOS** 20
Three cheese blend, jalapeño, tomatoes, chorizo, peppers, scallions and fresh cilantro sour cream, classic tomato salsa and guacamole
- CHICKEN TINGA TAQUITOS** 18
Salsa verde, sour cream, pico de gallo served with coleslaw
- OLIVE TAPENADE AND BAKED GOAT CHEESE** 18
Sourdough crisps
- ARTISAN CHEESE AND CHARCUTERIE BOARD** 24
Mustard, marinated olives, red pepper humus, onion jam, honey and bread
- BABA GANOUSH ROASTED EGGPLANT AND GARLIC DIP** 16
Tahini and lemon juice, served with grilled flatbread and raw vegetables


Greens

- QUINOA AND FATOUSH SALAD** 18
Tomato, toasted bread, fresh mint, fresh basil, red onion, cucumber, radish and sumac vinaigrette
- SEED AND HERB-CRUSTED ATLANTIC SALMON FILLET** 24
Greens, baby tomato, fennel, radish and dill-pickled onions  *gf*
- BABY GEM WESTIN CAESAR SALAD** 16
Lettuce, whipped ricotta, toasted pine nuts, Parmesan cheese and roasted garlic crouton
- Add grilled chicken 8
Add sautéed shrimp 10
- HARBOUR SALAD GREENS** 14
Du puy lentils, shaved fennel, red wine vinaigrette and the daily superfood topping 
- Add grilled chicken 8
- GRILLED TAMARIND CHICKEN SALAD** 22
Mango, avocado, red onion and cilantro citrus dressing

Sandwiches

- All sandwiches paired with choice of ultimate slaw, herbed pomme frites or potato, Parmesan truffle chips
- CT BRIOCHE BURGER** 23
White cheddar, onion jam and aioli 
- FOCACCIA TURKEY CLUB** 22
Bacon, lettuce, tomato and avocado 
- ARTISANAL GRILLED CHEESE** 22
Fontina and smoked Gouda with cup of tomato basil soup



Side Orders

- Potato Parmesan truffle chips 6 *gf*
- Herbed pomme frites 6 *gf*
- Arugula, tomato and avocado 5
Honey, lemon and pepper dressing  *gf*
- Roasted heirloom carrots and honey yogurt 7 *gf*
- Ultimate coleslaw 5 *gf*
Mixed cabbage, carrot, mango, papaya, fresh herbs, chili and maple lime dressing
- Wok-fried shiitake and baby bok choy 7 *gf*

Entrées

- PAN-SEARED HOUSE SMOKED ATLANTIC SALMON FILLET** 30
Warm potato and mustard dressed kale salad and horseradish cream  *gf*
- SEA SALT BRICK CHICKEN** 27
Potato purée, veal au jus, heirloom carrots and green beans *gf* 
- PAPPADELLE AND CLAMS** 25
Basil, parsley, garlic and wine
- SUMMER SQUASH CARBONARA** 22
Spiraled zucchini, smoked cheese, tomato, garlic and fresh parsley 
- MISO AND BURNT ONION DASHI WHITEFISH** 32
Soba noodles, bok choy, mushrooms and edamame  
- MOROCCAN VEGETABLE STYLE STEW** 22
Warm halloumi cheese and bread
- Add Cornish game hen 12
- CRISPY EGG NOODLES** 26
Chicken and mixed vegetable stir-fry
- CAST IRON CHICKEN POT PIE** 27
Served with Westin Harbour salad
- DIJON AND PEPPERCORN GRILLED BEEF STEAK**
Smoked butter, creamed potatoes, roasted heirloom carrots and chimichurri *gf*
- Choice of:
6oz filet 35
8oz striploin 37
10oz ribeye 40

Desserts

- TORCHED BANANA AND CARAMEL POPCORN ICE CREAM SUNDAE** 10
Fresh berries and cream *gf*
- DARK CHOCOLATE MOLTEN CAKE** 11
Almond biscotti
- FRESH BERRY AND LEMON TIRAMISU** 10
- CINNAMON AND APPLE TART TATIN** 12
Vanilla bean ice cream 
- FRESH FRUIT AND BERRIES CUP** 7  *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.

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.

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



Chef Corbin favourites