




“Food is a part of every great thing we do in life. Food is there for all the important events, and the memories we make around a shared table are the best memories of all.” – Chef Corbin


The Westin Harbour Castle is proud to partner with the culinary leadership of nationally celebrated, Chef Corbin Tomaszeski. Chef Corbin’s passion for bringing back meaning to the world of food aligns perfectly with our goal of nourishing the soul with the innovative Westin Superfoods program. Menu options include antioxidant-rich ingredients transformed by focusing on flavour and outstanding presentation in order to create exceptional meals.

TO START


legume soup of black bean and lentil  with avocado, lime, cilantro and crispy corn tortilla 9

soup of yesterday
“because it always tastes better the next day”
daily offering available 9

GREENS

chicken paillard waldorf  with turkish figs, gala apple, seedless table grape and sweet and spicy pecans 22


house cured prosciutto and spinach salad
with roasted capsicum, black olive vinaigrette and basil cress 18

harbour salad greens  with de puy lentils, shaved fennel, superfoods topping of the day and red wine vinaigrette 12
add grilled chicken 8

fregola citrus salad  pearl pasta with beet root and warm goat cheese 18

classic grilled ahi-tuna salad
with mixed greens, fingerling potato, green beans, tomato, basil, boiled egg and red wine vinaigrette 26

TO SHARE

lime and chili edamame dip  with garden crudité and crispy tortillas 6

prosciutto, gorgonzola and turkish fig flatbread
with fresh arugula 14

grilled pepper and oven roasted tomato flatbread
with chèvre and basil 14

5 spice pepper roasted chicken drumettes  with peanut and sesame cabbage slaw 14

skillet nachos
with three cheese blend, jalapeño, tomatoes, chorizo, peppers, scallions and fresh cilantro served with sour cream, classic tomato salsa and guacamole 15

mini white fish taco
with shredded slaw, charred tomatillo salsa verde and cilantro cream 15

warm olive salad
with toasted cumin 6


ENHANCEMENTS


truffle potato chips  with snipped chives 6

herbed pomme frites 6

harbour salad (small)  6


rocket, tomato and avocado salad
with honey, lemon and pepper vinaigrette 6

brown buttered green beans and almonds  with lemon 7

oven-roasted harissa broccoli and cauliflower spears  7

SANDWICHES

all sandwiches served with choice of herbed pomme frites, truffle potato chips or salad.

brioche burger with cloth bound cheddar  with sweet onion jam 21

classic croque madame
oven-baked honey ham, caramelized onion and cheese sandwich topped with sunny-side up egg 19


jalapeño spiced shrimp open-faced sandwich
with crispy pancetta, green leaf lettuce, avocado, aioli and vine-ripened tomato 22


oven-roasted tomato open-faced sandwich
with bocconcini cheese, roasted garlic and basil 19

grilled chicken and naan bread wrap
with roasted red pepper humus, lettuce, tomato, red onion and cucumber 20


ENTRÉES


wild mushroom and watercress pesto risotto
with petite egg and rasped parmigiano reggiano 23

dark ale braised beef cheek and bucatini  with tomato ragu, grated padano and gremolata 25


sea salt brick chicken  with potato purée, heirloom carrots and roasted green beans 27

potted ocean side bouillabaisse
with warm baguette, olive oil and classic rouille 32

wheat berry pilaf  with fava beans, caramelized onions, brussel sprouts and wild mushrooms 25


basil pesto gluten-free penne pasta  with chèvre and wilted spinach 20
add grilled chicken 8 add sautéed shrimp 8


whitefish, warm steamed fingerlings, leeks and heirloom carrots
with warm champagne and chervil vinaigrette 30

pan-seared house smoked salmon filet  with horseradish crème, mustard seed dressed fingerling potato salad and chef’s vegetables 28

dry rubbed beef steak and frites
with blue haze butter and kale chips 32

DESSERT

ginger root crème brûlée  11

dark chocolate flourless cake  11

berries and cream bread pudding
with salted caramel sauce 11

westin cobbler
with madagascar vanilla bean ice cream 12

fresh fruit cup  with mint tea syrup 11

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

These nutritional powerhouse foods can help extend your health span—the extent of time you have to be healthy, vigorous and vital.” Dr. Steven Pratt, author of SuperFoods Rx: Fourteen Foods That Will Change Your Life.

Highly recommended dishes by Chef Corbin Tomaszeski

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.

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