

LUNCH MENU

TO START

MARINATED OLIVES / 6

Roasted garlic, Peruvian peppers
GF / DF / ♻️ Eat Well

SPICED CHICKEN SATAYS / 19

Peanut glaze, QP mayo, crispy shallots,
cantaloupe slaw GF / DF

WILD MUSHROOM SOUP / 12

Haloumi cheese, crispy bits GF

YELLOWFIN TUNA TARTARE / 19

Belgian endive, crisp taro root,
black garlic aioli GF / DF / ♻️ Eat Well / 🌱

ANCIENT GRAIN SALAD / 18

Quinoa, black barley, hemp seeds, puffed
wild rice, blueberries, arugula, pumpkin
seeds, heirloom tomato, aged gouda, ginger +
Kombucha vinaigrette ♻️ Eat Well

ROMAINE SALAD / 14

Crispy bacon, herb croutons,
Grana Padano cheese, cherry tomato,
watermelon radish, Caesar dressing

GREEN SALAD / 13

Organic greens, heirloom tomato, cucumber,
watermelon radish, pumpkin seeds, ginger
and Kombucha vinaigrette GF / DF / ♻️ Eat Well

ADD TO YOUR SALAD

Roasted Salmon
5oz / 10 / 🌱

Grilled Organic
Chicken Breast,
7oz / 9

Garlic Prawns,
4 / 9 / 🌱

HANDHELDS

CHEESE BURGER / 24

Cambridge Ontario ground prime rib, cheddar,
onions, lettuce, pickles, vine-ripe tomatoes,
Russian dressing, Brioche bun

Substitute the Beyond Burger, 100% plant based

All served with fries, green or Caesar salad

FOCACCIA TURKEY CLUB / 22

Organic turkey, crispy bacon, avocado, lettuce,
tomato, Chipotle mayo

FISH TACOS / 20

Pacific Halibut, guacamole, cabbage slaw, queso
fresco, chili bean aioli, corn tortillas GF / 🌱

ENTREES

STEAK FRITES / 34

Cambridge Ontario 8oz striploin, King
Oyster mushrooms, frites, red wine jus GF

WESTIN WELLNESS BOWL / 20

Brown rice, black beans, avocado, greens, pico
de gallo, edamame, charred corn, Peruvian
pepper emulsion GF / DF / V / ♻️ Eat Well

ADD TO YOUR BOWL

Roasted Salmon, 5oz / 10 🌱
Grilled Chicken Breast, 7oz / 9
Garlic Prawns, 4 / 9 🌱

LAMB MEATBALLS / 24

Hedgerow farm lamb, smoked tomato sauce,
feta, cilantro, house focaccia, green salad

ROASTED CAPE D'OR SALMON / 31

Black pepper glaze, brown rice and
kimchi pilaf, baby bok choy, miso dressing
GF / DF / 🌱

Substitute roasted 7oz organic chicken breast

TONARELLI PRIMAVERA / 20

Tonnarelli pasta, basil pesto, heirloom
tomato, asparagus, Grana Padano

BAKED 5 CHEESE MAC + CHEESE / 19

Toronto's best 5 cheese blend,
herb bread crumbs, green salad

ADD-ONS

House focaccia, extra virgin
olive oil, balsamic / 6

Mini mac + cheese / 8

Side of daily
vegetables / 7 GF / DF

Parmesan truffle fries
+ caper mayo / 8 GF

Kettle chips, applewood
BBQ spice / 8 GF / DF

DESSERTS

CARAMELIZED BUTTERSCOTCH POT DE CRÈME, WHIP CREAM, HAWAIIAN BLACK SALT / 12 GF

MILLE-FEUILLE, DULCE DE LECHE, PASSIONFRUIT / 12

CHEF'S DAILY SELECTION OF HOUSE-MADE ICE CREAM / 8 GF

FRESH FRUIT & BERRY BOWL / 7 DF / ♻️ Eat Well

WESTIN WEEKEND BRUNCH

Weekends last longer at Westin hotels, with extended breakfast hours until 2pm. Whether you sleep in and slow down or jump-start your day with a WestinWORKOUT®, you can dine at your own pace.

PEAMEAL EGGS BENEDICT / 21

Poached eggs, English muffin,
Canadian peameal bacon, Hollandaise
substitute peameal for smoked salmon / 2

LOW-FAT GREEK YOGURT / 8

With fresh fruit and berries
GF

CLASSIC BREAKFAST / 22

2 Organic cage free eggs any style with toast,
choice of smoked bacon, peameal bacon,
country pork sausage or half an avocado
served with fruit or breakfast potatoes

CONTINENTAL PLATTER / 19

Granola parfait, maple pecan loaf,
fresh fruit and berry bowl
served with fruit or breakfast potatoes

BUTTERMILK PANCAKES / 14

Fresh berries, maple syrup,
whipped cream

CHALLAH BREAD FRENCH TOAST / 14

Fresh berries, maple syrup,
whipped cream



ocean wise. A SUSTAINABLE CHOICE

THE WESTIN
HARBOUR CASTLE
TORONTO

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. DF - Indicates this menu item is dairy-free; V -vegan.

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.