LUNCH & LOUNGE MENU

Executive Chef Jason Winton celebrates Vancouver Island's seasonal flavours with locally sourced ingredients, West Coast-inspired share plates, and premium proteins for a refined taste of fall.

STARTERS

SOUP OF THE DAY — $14
Chef's daily selection

CLASSIC FRENCH ONION SOUP — $15 / $20
Caramelized onions in rich beef broth, garlic croutons, melted Gruyère cheese

CAESAR SALAD — $20
Crisp romaine, fried capers, pancetta, torn ciabatta, pecorino, lemon dressing

INSALATA DELLA CASA — $10 / $18
Mixed greens, feta cheese, Kalamata olives, grape tomatoes, walnuts, fennel, balsamic dressing

MOULES FRITES — $30
Salt Spring Island mussels, white wine and herb broth, crispy house frites, saffron aioli

SANDWICHES

Served with your choice of house salad or fries

4 OZ TENDERLOIN STEAK SANDWICH — $30
House-made sesame bun, tenderloin steak, sautéed mushrooms, crispy onion rings

GRILLED SALMON BURGER — $28
House-made sesame bun, grilled salmon, shredded lettuce, red onion, lemon-caper dressing

CHICKEN SALTIMBOCCA SANDWICH — $28
House-made sesame bun, breaded chicken breast, prosciutto, sage, black garlic-lemon aioli, tomato, kale

WAGYU BURGER — $30
6 oz All-beef patty, 'nduja-Portobello spread, grilled onion, fontina cheese, tomato, lettuce

MAIN COURSES

PASTA OF THE DAY — $17 / $25
Chef's daily pasta selection

ALL BEEF MEATBALLS (3 PCS) — $24
Beef meatballs, marinara, grilled focaccia, pecorino cheese, olive oil

FISH 'N' CHIPS (1 OR 2 PCS) — $22 / $29
Genoa-style lingcod fish, seasoned breadcrumb coating, cabbage and kale slaw, Dijon tartar sauce

CHICKEN WINGS (6 OR 12 PCS) — $16 / $26
Choice of Calabrian chili sauce or lemon-parmesan seasoning

CHICKEN FINGERS WITH FRIES (5 PCS) — $24
Parmesan herb ranch & sweet spice plum sauce

CLASSIC NACHOS (SMALL / LARGE) — $15 / $22
Jack Cheese, jalapenos, cilantro, tomato, red onion, salsa, sour cream

ARANCINI (4 PCS) — $20
Portobello mushroom, Fontina cheese, arrabbiata sauce

"BOLO" FRIES — $21
French fries, beef Bolognese, sun-dried tomatoes, Kalamata olives, Parmesan cheese, caramelized onions

OUR SOURCING PROMISE

We actively seek out suppliers we trust to source ethical, sustainable and organic ingredients wherever possible.

Our Westin Eat Well Menu offers a selection of nutritious dishes, handcrafted by our Chef with guests' well-being in mind. From flexible portion sizes to mindfully selected ingredients, this special selection offers a variety of healthier choices to help you eat well, for you.

Please advise your server of any allergies or dietary restrictions you may have. All prices are subject to applicable government taxes. An additional 15% service charge applies for parties of six and above.

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