



Sauciety at THE WESTIN



DINNER

WASHINGTON
NATIONAL HARBOR

Soups and Salads

Cream of Crab	8.
Soup of the Day	6.
Spinach Salad GF 	9.
With figs and red fruit	
Warm Smoked Salmon GF 	12.
Baby greens, pomegranate vinaigrette	
Caesar Salad	8.
Garlic croutons and shaved parmesan	
+Chicken	14.
+Shrimp or Crab Cake	18.
+8oz house-cut NY Streak	20.



Main

Fish and Chips	16.
Fresh battered flounder fillets served with coleslaw and tarter sauce	
Spaghetti Bolognese	16.
Lush tomato beef sauce topped with parmesan cheese	
Jumbo Lump Crab Cakes	36.
Braised collards and kale, caper tartar sauce	
Local Rockfish GF	28.
Saffron bouillabaisse style broth with roasted fingerling potatoes and French green beans	
Filet Mignon GF	36.
8oz. Angus, roasted fingerling potatoes and asparagus Sauciety steak sauce	
+Shrimp 42. Crab Cake 50.	
Center Cut New York Steak GF	32.
Roasted fingerling potatoes and broccolini Sauciety steak sauce	
Roasted Chicken Breast GF 	24.
Over white beans and kale	
Shrimp and Crab Fra Diavolo	29.
Shrimp, jumbo lump crabmeat and linguini garlic crostini	
Spinach Pappardelle 	16.
Garlic, green beans, dried tomatoes toasted almonds	




Starters

Cornmeal Dusted Fried Oysters GF	12.
Spicy remoulade sauce	
Tuna Tartar 	14.
Diced tuna with avocado and mango wasabi sauce, wheat toast	
Baked Crab Dip	14.
Crab, cream cheese served with toasted pita bread	
PEI Mussels	10.
Choice of garlic white wine or tomato served with herb crostini	
Bacon Wrapped Scallops GF	16.
Maple horseradish glaze	
Mozzarella Caprese GF	12.
Fresh mozzarella with heirloom tomatoes aged balsamic, extra virgin olive oil and basil	
Lobster and Bacon Sliders	18.
Chilled lobster salad and crispy bacon	

Sides

Truffle Fries GF	8.
Parmesan cheese, truffle salt, creamy garlic dipping sauce	
Steamed Broccolini GF 	6.
Sautéed Collards and Kale GF 	6.
Lobster Mac-N-Cheese	10.
Whipped Potatoes GF	6.
Roasted Fingerling Potatoes GF	6.
French Green Beans GF	6.

Refresh

Freshly Brewed Starbucks® Coffee	
Small Pot (up to 3 cups) 	6.
Large Pot (up to 5 cups) 	9.
Tazo® Tea, Espresso, Latte or Cappuccino	4.
Whole Milk, Non-Fat, 2%, Soy or Chocolate	4.
Fresh Squeezed Orange, Grapefruit, Apple, Cranberry, Tomato or V8	4.
Tazo® Iced Tea 	3.
Coca Cola Products	



* Consuming raw or under-cooked meat, eggs, and/or fish may increase your risk of food-borne illness

Automatic 20% gratuity will be added on parties of 6 or more. GF= Gluten Free

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