

Dinner Menu

Beginnings

Hummus  5.00

Freshly prepared hummus, grilled Naan, Feta cheese and tomato-cucumber salsa

Chicken Quesadilla 16.00

Seasoned chicken, local farm cheddar cheese, sour cream, peppers, onions, guacamole, salsa verde

Spiced Chicken Wings  16.00

Eight wings tossed with your choice of Rye-Whiskey barbecue or Buffalo sauce, celery and carrot sticks, blue cheese or ranch dressing

Grilled Shrimp Skewers

Florentine 18.00

Marinated jumbo shrimp, polenta and wilted spinach

Chipotle Chicken Avocado

Tower 16.00

Cilantro sauce, balsamic reduction

Soup & Salads

Chili con Carne 10.00

Grass fed ground beef, beans, chipotle peppers, sweet corn bread

Soup of the Day 7.00

Made from scratch daily

Seafood Spinach Salad  22.00

Shrimp, scallops, crab meat, pecans, avocado, champagne dressing

Classic Caesar Salad 12.00

Chopped Romaine lettuce, parmesan cheese, croutons, Caesar dressing

Thai Beef Salad*  20.00

Grilled flank steak, cilantro, bell peppers, lemon slice, sweet and spicy Thai dressing

Chicken Cobb Salad  19.00

Chopped Romaine, grilled chicken, avocado, bacon, tomato, hardboiled egg, cucumber, blue cheese crumbles, balsamic vinaigrette

Add-ons*:

Chicken 8.00, Steak 12.00, Salmon 12.00, Shrimp 12.00

Hamburgers & Flatbreads

All burgers served with French Fries

Cheddar Cheese Angus Burger* 16.00

Grass-fed ground beef, lettuce, tomato, onion jam, pickled pepper, brioche bun

Padella Signature Burger* 18.00

Angus grass-fed ground beef, Virginia pork belly, cheddar cheese, barbecue sauce, fried onions, brioche bun

Gluten Free 

Vegan 

Vegetarian 

*Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of food-borne illness. An 18% gratuity will be added to your final bill for parties of 6 or more..

Westin Washington Dulles Airport, 2520 Wasser Terrace, Herndon, VA 20171, 703.793.3366, www.westin.dulles.com

Impossible Burger  18.00

Plant-based burger, onion jam, avocado, lettuce, tomato, brioche bun

Custom Toppers* 2.00 each

Bacon, pork belly, avocado, fried egg, sautéed mushrooms or sautéed onions

Margherita Flatbread  14.00

Pesto, local Mozzarella, plum sweet tomatoes and balsamic reduction

Sicilian Flatbread 15.00

Olive tapenade, prosciutto, mozzarella, mushrooms

Pasta

Seafood Pasta 35.00

Scallops, shrimp, crab meat, tomato cream sauce, fettucine

Beef Bolognese 25.00

Grass-fed ground, homemade tomato Bolognese, fettucine

Chicken Carbonara 25.00

Chicken breast, pancetta, parmesan cream sauce, fettucine

Entrees

Grass Fed Ribeye*  40.00

Asparagus, baby carrots, potato gratin, demi-glace sauce

Crab Cake Dinner 36.00

Jumbo lump crabmeat, chow-chow relish, beurre blanc sauce, fingerling potatoes, asparagus, baby carrots

Beef Short Rib 30.00

Tender beef simmered on demi-glace sauce, mashed potatoes, asparagus, baby carrots

Pan Seared Salmon 35.00

Farm raised salmon served with pesto gnocchi, citrus cream sauce, asparagus, baby carrots

Chicken Saltimbocca 26.00

Sautéed chicken breast wrapped in prosciutto, served with a mushroom, spinach and Marsala sauce, Alfredo linguini

Sides 8.00 each

Potato gratin, mashed potatoes, baby carrots, creamy spinach & bacon, herb risotto, fingerling potatoes or asparagus

EAT WELL MENU



Our Chef has crafted these delicious dishes with your well-being in mind, giving you the freedom to choose when it comes to portion size, nutritional balance and quality of ingredients. OUR SOURCING PROMISE, we actively seek out suppliers we trust, to source ethical sustainable

Asparagus & Sorrel Soup  

Half 5.00 Full 7.00

Fresh asparagus, sorrel leaves, low sodium vegetable stock

Tomato & Organic Peach Salad 

Half 12.00 Full 14.00

Bumble bee tomatoes, organic peaches, Napa cabbage, pecans, burrata cheese, mushrooms, peanut dressing

Honey Garlic Glazed Salmon 

Half 24.00 Full 32.00

Brown rice, sautéed bell peppers, onions, soy-glazed sauce

Maple Glaze Tofu   

Half 16.00 Full 18.00

Asparagus, sorrel puree, maple syrup, lemon juice, pecans, cabbage, Thai dressing

Corn Crusted Cod Fish 

Half 24.00 Full 32.00

Roasted eggplant risotto, Greek relish, cilantro sauce

Zucchini Fettucine   

Half 18.00 Full 24.00

Sugar peas, tomatoes, sliced jalapenos, basil tomato sauce, mushrooms

Beverages

San Pellegrino® sparkling water 6.00

Acqua Panna® still water 6.00

Iced Tea 4.00

Pepsi®, Diet Pepsi®, Sierra Mist®, Tropicana Lemonade®, Schweppes Ginger Ale®, Mountain Dew® 4.00

Juices: Cranberry, Apple, Grapefruit or Orange 4.00