THE WESTIN

WASHINGTON DULLES **AIRPORT**

Lunch Menu



Beginnings

Hummus 5.00

Freshly prepared hummus, grilled Naan, Feta cheese, tomatocucumber salsa

Chicken Quesadilla 16.00

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

Spiced Chicken Wings 8 16.00

Eight wings tossed with your choice of Rye-Whiskey barbecue or Buffalo sauce served with 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

Soups & Salads

Soup of the Day 7.00

Made from scratch daily

Chili con Carne 10.00

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

Seafood Spinach Salad 22.00

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

Classic Caesar Salad 12.00

Chopped Romaine, parmesan cheese, croutons, parmesan crisp, Caesar dressing

Add-ons:

Chicken 8.00, Steak 12.00, Salmon 12.00, Shrimp 12.00

Hamburgers & Sandwiches

All burgers and sandwiches 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

Impossible Burger 218.00

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

Gyro Lamb Wrap 16.00

Tzatziki sauce, feta cheese, tomatoes, cucumbers, onions, wrapped in grilled Naan

Focaccia Turkey Sandwich 16.00

Smoked turkey, avocado, pesto mayonnaise, Swiss cheese, bacon, focaccia bread

Blackened Chicken Sandwich 16.00

Cajun spicy chicken breast, Pico de Gallo, Cajun mayonnaise dressing, provolone cheese

Custom Toppers* 2.00 each

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

Flatbreads

Sicilian Flatbread 15.00

Olive tapenade, prosciutto, mozzarella, mushrooms

Margherita Flatbread 14.00

Pesto, fresh local Mozzarella, plum sweet tomatoes, balsamic reduction

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

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 Bumblebee tomatoes organic

peaches, Napa cabbage, pecans, burrata cheese, mushrooms, peanut dressina

Maple Glaze Tofu 🎘 🖾 🌃 Full 18.00 Half 16.00 Asparagus and sorrel puree, maple syrup, lemon juice, pecans, cabbage, Thai dressing

Honey Garlic Glazed Salmon 🥙 Full 32.00 Half 24.00 Brown rice, sautéed bell peppers, onions, soy-glazed sauce

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, homemade basil tomato sauce, mushrooms

Gluten Free



for parties of 6 or more



