

The Carolina Room

Appetizers

MUSSEL MARINIERE

Shallot, garlic, herb butter,
grilled ciabatta 15.00

JUMBO ATLANTIC SHRIMP COCKTAIL gf

Cocktail sauce, remoulade 18.00

CRISPY PORK BELLY

Persian spiced garbanzo beans,
pickled vegetables, grilled apples,
honey apple gastrique 12.00

SEARED SEA SCALLOPS

Foie gras bread pudding, brunoise apple,
raspberry gastrique 16.00

TUNA TARTARE

Sesame wonton crisp, avocado,
ginger-ponzu 18.00

LEMON SCENTED LUMP CRAB CAKES

Tomato, sweet corn mustard sauce,
corn shoots 17.00

CHEFS SELECTION OF LOCAL & REGIONAL CHEESES 17.00

Soup

CHARLESTON SHE CRAB SOUP

Lump crab, chive 9.00

SOUP OF THE DAY 9.00

Salads

CRAISINS BIBB SALAD gf v

Cherry tomatoes, toasted almonds,
poached pear, capra gia goat cheese,
pomegranate - port vinaigrette 15.00

ROASTED RED BEET & PEAR SALAD gf

Toasted almonds, champagne vinaigrette
15.00

CLASSIC OR MIXED

BABY KALE CAESAR v

Shaved parmesan, cornbread croutons 13.00
with grilled chicken 17.00
with new bay shrimp 19.00

LOBSTER BURATTA SALAD gf

Golden beets, citrus segments, baby greens,
grapefruit vanilla emulsion 28.00

The Carolina Lowcountry has a renowned culinary tradition based on our abundant and agricultural marine riches. We pride ourselves on partnering with local farmers and fishmongers to source the highest quality, local ingredients for your dining experience. At Westin, we have a passion for wellbeing and sustainability, and are proud to source products from the following like-minded partners:

- Poppell Farms & Stokes Farm, Odum GA
 - Sweet Grass Dairy, Thomasville GA
 - Patuxent Farms, NC
- Low Country Seafood, Charleston SC
 - Anson Mills, Columbia SC

The Carolina Room

Entrées

SEARED SALMON  gf
Fresh seared salmon filet, crimson lentils,
local bean succotash, lemon oil 28.00

SHRIMP + GRITS & FRIED OYSTERS
Smoked cheddar anson mills grits,
country ham, trinity vegetables 29.00

BLACKENED DAY BOAT SWORDFISH gf
Carolina Gold shrimp perloo,
warm asparagus sweet corn tomato salad,
citrus butter sauce 32.00

***GRILLED DUROC PORK TENDERLOIN** 
Smoked bacon & apple spoon bread,
baby spinach, jalapeno peach chutney,
local peas, BBQ remoulade 27.00

**GARLIC & HERB CRUSTED
NORTH CAROLINA TROUT**
Lyonnais potatoes, baby carrots,
beurre noisette 28.00

IRON SKILLET SEARED RED SNAPPER

Cheese grits, green beans, crab meat,
warm cherry tomatoes, white wine sauce
32.00

LUMP CRAB & SHRIMP LINGUINE
Saffron cream sauce, garlic crostini 29.00

***MAPLE LEAF FARMS SEARED DUCK
BREAST**
Cherry & cassis gastrique, anson mills farro,
brussel sprouts 27.00

CHEF'S VEGETARIAN INSPIRATION gf v
Sweet carrot puree, local beans, quinoa,
roasted fennel & cauliflower, baby carrots,
lemon oil 22.00

**ROASTED "PATUXENT FARMS"
CHICKEN BREAST** gf
Crispy confit potatoes, braised cabbage,
roasted root vegetables, honey thyme glaze
26.00

*N.Y. STRIP STEAK

Fingerling potatoes, broccolini
wild mushroom peppercorn sauce 38.00

***FILET MIGNON** gf
Grilled tomatoes, potato mousseline,
asparagus, pimento cheese butter 39.00

***GRILLED RIBEYE**
Herb truffle whipped potatoes, haricot vert,
fried onion rings with bordelaise 38.00

***COLOSSAL BURGER**
Open face angus burger, black truffles, bibb lettuce, tomato,
sautéed mushrooms & onions, bacon, swiss & cheddar cheese,
bordelaise sauce, garlic crostini, roasted parmesan potatoes 27.00


GREAT ADDITIONS

6 oz Maine Lobster Tail 19.00

Sweetgrass Dairy Blue Cheese
6.00

Roasted Forest Mushrooms 9.00

Jumbo Lump Crab Meat 18.00

 Indicates a SuperFoodsRx™ dish. SuperFoodsRx powerfully pairs together whole foods
to boost nutritional composition and flavors.

v - vegetarian gf - gluten free  - Pork

Service charges and government taxes are additional.

*Advisory: Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of food-borne illness.