

# The Carolina Room

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## 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

### BAKED OYSTERS gf

Leeks, fennel, tasso parmesan cream 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

### CHARLSTON SHE CRAB SOUP

Lump crab, chive 9.00

### SILKEN BUTTERNUT SQUASH SOUP

Cream fraiche, candied pecans 8.00

## Salads

### CRAISINS BIBB SALAD gf v

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

### SEAFOOD SALAD

Octopus, fresh squid, local shrimp,  
pistachios, romanesco 14.00

### 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

**PAN ROASTED BRONZINI**  gf  
Baby leeks, butterbeans, field peas,  
potato puree, saffron bechamel 30.00

**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

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


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

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

**\*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

 - 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.

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