

Sauciety at THE WESTIN

Lobby Bar and Lounge

WASHINGTON
NATIONAL HARBOR

Crab Cake Sandwich	16.
Jumbo lump crab meat, lettuce, tomato, house pickle and caper tartar on a potato bun served with fries, chips or house salad	
“Sauciety” Burger	12.
Grilled house ground angus beef, lettuce, tomato, house pickle, choice of cheese on a challah bun served with fries, chips or house salad	
Crab Dip Flat Bread	14.
Herbed cheese, crab mix and topped with mozzarella cheese	
Traditional Corned Beef Rubeen	12.
Swiss, sauerkraut and 1000 on rye served with fries, chips or house salad	
Lobster Mac-N-Cheese	12.
Elbow pasta, lobster, cheese and cream	
“Sauciety” Wings GF	10.
Choice of harbor rub or buffalo	
Loaded Tots	8.
White cheddar cheese sauce, bacon bits and scallions	
Deviled Eggs GF	10.
Topped with smoked salmon	
Fried Green Tomatoes	12.
Topped with crumbled goat cheese and house vinaigrette	
Classic Hummus	8.
House made and served with pita	
Spicy Tuna Roll	14.
“Fried” and dressed with wasabi cream, soy glaze and sriracha	
Classic Shrimp Cocktail GF	15.
Cocktail sauce, horseradish and lemon	
Slider Trio	16.
Angus filet, grilled chicken and crab cake with their fixings	
Buffalo Chicken Dip GF	12.
Cream cheese, sour cream, blue cheese crumble and hot sauce served with house chips	

* 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** *Executive Chef ~ Shannon M. Dinkins*

171 Waterfront Street, National Harbor, MD (240)766-3640

Visit us for Happy Hour Specials Weekdays 4pm-7pm