

Sauciety at THE WESTIN

Soups
salads
starters

Brunch

WASHINGTON

NATIONAL HARBOR

Griddle and More

Cream of Crab Soup GF	8.
Classic Tomato Soup GF 	6.
"BLT" Salad GF	10.
Baby iceberg, avocado and house garlic dressing	
Caesar Salad	8.
Garlic croutons and shaved parmesan	
Deviled Eggs GF	12.
Topped with smoked salmon	
Loaded Tots	8.
White cheddar cheese sauce, bacon and scallions	
Market Fresh Cut Fruit GF 	8.
Seasonal fruits and berries	
Mango Blueberry Smoothie GF 	8.
Almond milk, lime juice and honey	
Fried Green Tomatoes	12.
Topped with crumbled goat cheese and house vinaigrette	
Spicy Tuna Roll	14.
"Fried" and dressed with wasabi cream, soy glaze and sriracha	
Classic Shrimp Cocktail GF	15.
Cocktail sauce, horseradish and lemon	

Sides

Applewood Smoked Bacon, Turkey Bacon, or Canadian Bacon GF	5.
Chicken Apple Sausage GF	5.
Breakfast Potatoes GF	5.
Two Eggs Your Way GF	5.
Bagel and Cream Cheese	4.
Toast or English Muffin	3.
Donut (daily flavors)	2.

Refresh

Freshly Brewed Starbucks® Coffee	
Small Pot (up to 3 cups)	6.
Large Pot (up to 5 cups)	9.
Tazo® Tea, Espresso, Latte or Cappuccino	4.
Whole Milk, Non-Fat, 2%, Soy, Almond or Chocolate	4.
Fresh Squeezed Orange	4.
Grapefruit, Apple, Cranberry, Tomato or V8	
Tazo® Iced Tea and Coke Products	3.
Chesapeake Bloody Mary	10.
Mimosas or Bellini's	6.

Steak and Eggs GF	20.
Grilled filet tips with two eggs your way and breakfast potatoes	
Shrimp and Grits GF	18.
Southern creamy grits topped with shrimp and spicy andouille sausage	
Chesapeake Omelet	16.
Three egg omelet, lump crab meat, tomatoes, onions, peppers, mushrooms and pepper jack cheese with breakfast potatoes and choice of toast	
Chesapeake Benedict	17.
Poached eggs and crab cakes on a toasted English muffin with hollandaise and breakfast potatoes	
Classic Eggs Benedict	15.
Poached eggs and Canadian bacon on a toasted English muffin with hollandaise and breakfast potatoes	
Corned Beef Hash	14.
Potatoes and onions with two eggs your way and choice of toast	
Harborview Breakfast	14.
Eggs your way, breakfast potatoes with choice of meat and toast	
Banana Fosters French Toast	14.
Brioche toast with banana liquor caramel sauce topped with sliced bananas and cinnamon cream cheese icing	
Golden Buttermilk Pancakes	14.
Dusted with powdered sugar, maple syrup and choice of meat	
Belgian Waffle	12.
Dusted with powdered sugar, berries, whipped cream and maple syrup	
Crab Cake Sandwich	16.
Jumbo lump crab meat, lettuce, tomato, caper tartar sauce on a potato bun served with fries, chips or house salad	
Thin Sliced Smoked Salmon and Bagel 	14.
Beefsteak tomatoes, capers, onions, chopped egg, and cream cheese	
"Sauciety" Burger	12.
House ground angus beef, lettuce, tomato, pickle and choice of cheese on a challah bun served with fries, chips or house salad	
Egg White and Turkey Wrap 	12.
Scrambled with spinach and cheddar cheese in a whole wheat tortilla and a side of berries	
Caesar with Chicken 14. Crab Cake 22. Shrimp 18. Salmon 20.	
Harbor Cobb	18.
Crisp greens, shrimp, crab, bacon, egg, tomato avocado and a goat cheese croquet with citrus vinaigrette	

• Consuming raw or under-cooked meat, eggs, and/or fish may increase your risk of food-borne illness **GF**= Gluten Free

• Automatic 20% gratuity will be added on parties of 6 or more. *Executive Chef ~ Shannon M, Dinkins*

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