

# Sauciety at THE WESTIN

WASHINGTON  
NATIONAL HARBOR

## Soup and Salad

<b>Cream of Crab Soup GF</b>	8.
<b>Old Fashion Tomato Soup GF</b> 	6.
<b>Caesar Salad</b>	8.
House croutons and shaved parmesan	
<b>Caesar with, Chicken 14. Crab Cake 22. Shrimp 18. Salmon 20.</b>	
<b>"BLT" Salad GF</b>	10.
Avocado and house garlic dressing	
<b>Harbor Cobb</b>	18.
Crisp greens, shrimp, crab, bacon, egg, tomato, avocado and a goat cheese croquet with citrus vinaigrette	
<b>Grilled Salmon Over Arugula Greens GF</b>	20.
Hearts of palm, pecans and fresh strawberries chipotle strawberry vinaigrette 	

## Sharable

<b>Classic Hummus</b>	8.
House made and served with pita	
<b>Loaded Tots</b>	8.
White cheddar cheese sauce bacon and scallions	
<b>Lobster Mac-N-Cheese</b>	12.
Elbow pasta, lobster, cheese and cream	
<b>"Sauciety" Wings GF</b>	10.
Choice of harbor rub or buffalo	
<b>Deviled Eggs GF</b>	10.
Topped with smoked salmon	
<b>Crab Dip Flat Bread</b>	14.
Herbed cheese, crab mix and topped with mozzarella cheese	
<b>Fried Green Tomatoes</b>	12.
Topped with crumbled goat cheese and house vinaigrette	
<b>Spicy Tuna Roll</b>	14.
"Fried" and dressed with wasabi cream, soy glaze and sriracha	
<b>Classic Shrimp Cocktail GF</b>	15.
Cocktail sauce, horseradish and lemon	
<b>Slider Trio</b>	16.
Angus filet, grilled chicken and crab cake with their fixings	

 Indicates SuperFoodsRx™ dishes, which specifically pair whole foods to boost their nutritional benefits and their flavors. Antioxidant-rich and naturally low in calories, SuperFoods are known to improve well-being and longevity.

## Hands

served with fries, chips or house salad	
<b>Crab Cake Sandwich</b>	16.
Jumbo lump crab meat, lettuce, tomato, caper tartar sauce on a potato bun	
<b>"Sauciety" Burger</b>	12.
House ground angus beef, lettuce, tomato, pickle and choice of cheese on a challah bun	
<b>Traditional Corned Beef Rubeen</b>	12.
Swiss, sauerkraut and 1000 on rye	
<b>Eastern Shore Chicken Sandwich</b>	12.
Buttermilk fried breast, served with lettuce, tomato, house pickle and black pepper aioli on a challah bun	

## Fork

<b>Whole Wheat Spaghetti</b> 	20.
Pomodoro, spinach, portobello and parmesan	
<b>Jumbo Lump Crab Cakes</b>	34.
Braised collards with smoked turkey neck, caper tartar sauce	
<b>Seafood Fra Diavolo</b>	30.
Mussels, clams, shrimp, jumbo lump crabmeat, linguini in a spicy tomato sauce	
<b>Salmon Scampi</b> 	26.
Garlic, olive oil, baby heirloom tomatoes, asparagus and linguini	
<b>Baked Trout</b> 	26.
Butterflied and stuffed with tomatoes and olives, served on top of couscous with crushed tomato sauce	

## Knife

<b>Bone In Ribeye Steak GF</b>	38.
"1855" angus beef, roasted fingerling potatoes and broccoli with truffled steak butter	
<b>Chicken Madeira GF</b>	26.
Half deboned chicken with sautéed wild mushroom and fresh spinach on mashed yukons	
<b>Whiskey Glazed Pork Chop GF</b>	28.
Grilled center cut bone in with broccoli and mashed yukons	
<b>Seared Filet Mignon GF</b>	36.
"1855" angus beef, roasted fingerling potatoes, asparagus and a currant red wine reduction	



<b>Sides</b>	<b>"Sauciety" Collards</b> with smoked turkey neck GF 8.	<b>Steamed Broccoli</b> GF 6.	<b>House Salad</b> GF 5.
	<b>Lime Drizzled Asparagus</b> with Shaved Parmesan GF 6.	<b>Roasted Fingerling Potatoes or Mashed</b> GF 6.	

\* 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*

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