

Dinner

Starters

LEMON & ROASTED TOMATO HUMMUS  gf v 8.00
Crisp Vegetables, Roasted Tomato, Grilled Pita

FAROE ISLANDS SALMON TACOS  8.00
Shredded Cabbage & Cilantro Slaw, Avocado
Fresh Lime, Wheat Tortillas

DOZEN BUFFALO WINGS  gf 12.00
Ancho BBQ Rubbed Jumbo Wings, Port Blue
Cheese Dip

MINI BRIE & PEAR QUESADILLAS v 7.00
Wheat Tortilla, Arugula Orange Salad

BAKED SWEET POTATO gf v 7.00
Kale & Hemp Seed Hash, Ancho Yogurt

GRILLED CHICKEN & BROCCOLINI FLATBREAD  10.00
Oven Cured Tomatoes, Pesto, Laurel Valley
Cheese Curds

COLUMBUS BREWING CO. IPA PORK BELLY TACOS  gf 10.00
Shaved Red Onion, Carolina Spiced BBQ Sauce,
Romaine Lettuce "Shell"

From The Kettle

SOUP DU JOUR 6.00

PUMPKIN & CARAMELIZED APPLE  gf v 6.00
Spicy Pepita's, Creme Fraiche

From The Garden

add Chicken 5.00, Salmon* 6.00, Angus Steak* 7.00

ROASTED BEET & MESCLUN SALAD  gf v 12.00
Fresh Herbs, Lemon Honey Vinaigrette

FORK & KNIFE CAESAR v 12.00 
Crispy Pita Shards, Cured Tomatoes

BRUSSELS SPROUTS & SWEET POTATO SALAD gf v 9.00
Laurel Valley Ranch Cheese Curds,
Dijon Maple Dressing

SESAME SEARED FAROE SALMON SALAD  gf 17.00
Edamame, Spinach, Grape Tomatoes,
Ginger Soy Pomegranate Dressing

ANGUS STEAK SALAD*  gf 18.00
Grilled Shishito Pepper, Grilled Red Onions,
Live Watercress, Black Pepper Cheese Curds,
Whole Grain Mustard & Balsamic Vinaigrette

Hand Helds

all sandwiches served with chips, fries, or salad

TURKEY SANDWICH 12.00
Thin Sliced Turkey, Bacon, Arugula, Mustard Aioli
Whole Wheat Bread

BLACK & BLUE ANGUS BRISKET BURGER*  12.00
Pepper Bacon, Sliced Stella Blue Cheese,
Lettuce & Tomato, Toasted Potato Bun

THURBER'S ANGUS BRISKET BURGER* 15.00
Caramelized Balsamic Onions, Sunny Side Egg,
Middlefield Goat Cheddar, Brioche Bun

SPICY SEARED CHICKPEA GYRO v 12.00
Adobo Yogurt, Petite Lettuce, Lemonette,
Toasted Naan Bread

ANGUS POT ROAST & GRUYERE 16.00
Red Pepper Aioli, Caramelized Onions,
Garlic Bread Hoagie

HOT CBUS CHICKEN 13.00
Sweet Hot Pickle, Brussels Slaw
Grilled Potato Bun

Sides

Side Salad 5.00
Side Caesar 5.00
Oven Roasted Brussels Sprouts 5.00
Herbed Rainbow Fingerling Potatoes 5.00
Sweet Potato Wedges 5.00
Seasoned Fries 5.00

Mains

OHIO FIVE CHEESE MAC v 10.00
Ohio Artisinal Cheese, Gemelli Pasta

WHOLE WHEAT SPAGHETTI v 18.00
Spinach& Portobello, Edamame & Broccoli,
Tomato Sauce 

GRILLED BLACK ANGUS FLANK STEAK*  gf 22.00
Oven Roasted Root Vegetables, Bourbon Ketchup

NEW YORK STRIP* 29.00
Balsamic Grilled Portobello, Stella Blue Cheese

ANGUS FILET MIGNON* 34.00
Sauteed Asparagus, Chili- Lime Shrimp, Roasted
Fingerling, Veal Reduction

BROILED GREEN TEA LACQURED FAROE SALMON*  gf 25.00
Sweet Potato, Shiitake
Mushroom, Spinach, Pan Reduction

MARYLAND CRAB CAKES 22.00
Creole Tartar Sauce, Shoestring Fries

WHITE MISO PHO v 12.00
Rice Noodles, Cilantro, Green Onions, Thai Basil,
Tofu Substitute Grilled Chicken 15.00
Substitute Poached Shrimp 16.00
Add Extra Veggies 2.00

Beverages

FRESHLY BREWED STARBUCKS® BLEND COFFEE
Regular or decaffeinated 3.00

COCA-COLA SOFT DRINKS 3.00

JUICE 3.00



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

Service charges and government taxes are additional.

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

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