

The Carolina Room

Appetizers

MUSSEL MARINIERE

Shallots, herbs, garlic, collards, cured ham, grilled garlic bread 17.00

JUMBO ATLANTIC SHRIMP COCKTAIL gf

Cocktail sauce, remoulade 18.00

MANCHESTER FARM CRISPY QUAIL

Gold beet, risotto, port wine glaze, toasted pumpkin seeds 14.00

SEARED SEA SCALLOPS gf

Carrot-ginger purée, citrus sauce 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

CHARLESTON SHE CRAB SOUP

Lump crab, chive 9.00

SOUP OF THE DAY 9.00

Salads

CRAISINS BIBB SALAD gf v

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

ROASTED RED BEET & PEAR SALAD

 gf v

Toasted walnuts Maytag blue cheese crumbles, honey balsamic vinaigrette 15.00
with grilled chicken 19.00
with new bay shrimp 21.00

CLASSIC OR MIXED

BABY KALE CAESAR v

Shaved parmesan, cornbread croutons 13.00
with grilled chicken 17.00
with new bay shrimp 19.00

ARTESIAN GREEN & RED QUINOA SALAD

 gf v

Chevron, kalamata olives, baby green beans, red onion, cherry tomato, feta & red wine vinaigrette 14.00
with grilled chicken 18.00
with new bay shrimp 20.00

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

***SOUTHERN BBQ PORK TENDERLOIN** 
Sweet corn flan, braised collard greens,
local bean & garlic purée, Gullah BBQ sauce
28.00

NORTH CAROLINA TROUT gf
Roasted potatoes, baby carrots, spinach,
beurre noisette 28.00

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

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 THYME
ROASTED DUCK BREAST** gf
Asparagus, scallop potatoes,
blood orange veloute 27.00

**CHEF'S VEGETARIAN
INSPIRATION**  gf v
Sweet carrot puree, local beans, quinoa,
roasted fennel & cauliflower, baby carrots,
lemon oil 22.00

***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**
Potato gratin, haricot vert,
fried onion rings with bordelaise 38.00


GREAT ADDITIONS

6 oz Maine Lobster Tail 19.00

Sweetgrass Dairy Blue Cheese
6.00

Roasted Forest Mushrooms 9.00

Jumbo Lump Crab Meat 18.00

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

v - vegetarian gf - gluten friendly  - 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.