# Spoonbread Restaurant

## Lunch Menu

### Soups & Salads

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<th>CUP</th>
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<tbody>
<tr>
<td>Low-Country Crab Corn Chowder with Ham</td>
<td>$5</td>
<td>$7</td>
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<tr>
<td>Chef’s Soup of the Day</td>
<td>$5</td>
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Roasted Beet Salad, Arugula, Fennel, Mint and Orange Segments tossed in a Lemon Olive Oil Dressing topped with Goat Cheese $9 GF

Cobb Salad, Mixed Greens, Cherry Tomatoes, Egg, Cheddar Cheese, and Avocado tossed with Low-Fat Ranch Dressing $9 GF

Poinsett Caesar Salad, Romaine Lettuce, Cherry Tomatoes, White Anchovies, Crispy Croutons and Parmesan Cheese $8

Add Chicken, Salmon, Tuna or Jumbo Shrimp to any salad for $7

### Daily Special

Please ask your Serve for the Daily Special

### Entrées

*Pan Seared Salmon over Cucumber Watercress Apple Salad with a Tomato Puree $14 GF
Roasted Chicken Breast over White Beans and Kale $13

Seared Ahi Tuna over Rice Noodles and Vegetables Tossed with Sweet Thai Chili Sauce $14 GF

Whole Wheat Pasta with Shrimp Pomodoro, Asparagus, Broccolini and Parmesan Cheese $14 GF

### Flatbreads

Shrimp Scampi Flatbread with Tomatoes, Basil, Boursin, Mozzarella and Parmesan Cheeses $10

Grilled Flatbread Piled with Grilled Zucchini, Yellow Squash, Roasted Red Peppers, Slow Roasted Tomatoes topped with “Split Creek Farms” Goat Cheese and Drizzled with Aged Balsamic Glaze $8

Grilled Flatbread with Roasted Chicken, Spinach and Mozzarella Cheese $9

### Sandwiches

All sandwiches served with your choice of one side  Gluten Free Breads Available upon Request

Panni of the Day, ask your server about our fresh daily selection. $9

Turkey Avocado Wrap with Arugula, Edamame Aioli, Artichoke Hearts, Basil & Tomatoes $9

Poinsett Chicken BLT, House Rubbed Chicken Breast with Smoked Bacon, Crisp Lettuce, Vine Ripe Tomatoes and Lemon Mustard Aioli on Toasted Seven Grain Bread $8

Fried or Blackened “Fish of the Day” Sandwich with Lettuce, Cherry Tomatoes and Capers Mayo on a toasted Bun $10

Corned Beef or Turkey Ruben Thin Sliced Swiss Cheese, Sauerkraut, and Thousand Island on Rye Bread $9

*Grilled Angus or Turkey Burger on Toasted Bun with Lettuce, Tomatoes, Onion, Cheese, Bacon or Mushrooms $10

### Sides $4

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<tr>
<td>Crispy Green Beans</td>
<td>Hearts of Palm and Arugula Salad</td>
<td>Coleslaw</td>
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<tr>
<td>Creamy Mashed Potatoes</td>
<td>Shoestring French Fries</td>
<td>Sweet Potato French Fries</td>
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<tr>
<td>Apple Caramel Pie</td>
<td>Chocolate Lava Cake</td>
<td>Raspberry Cheesecake</td>
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<tr>
<td>Warm Berry Cobbler</td>
<td>Vanilla Bean Crème Brûlée</td>
<td>Seasonal Mixed Berries</td>
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Freshly Brewed Starbucks Coffee, Regular and Decaffeinated $2.75

Selection of Hot Tazo Teas, Herbal and Caffeinated Grande Cappuccino and Macaroon $3.50

### Desserts $7

Watermelon, Basil Juice $6.00

Pineapple, Cucumber, Mint Juice $6.00

Lychee, Pineapple, Banana, Vanilla and Ice Smoothie $6.00

Blueberry, Spinach, Chia Seeds, Avocado, Almond Milk and Granola Smoothie $6.00

Our Westin Eat Well Menu offers a selection of nutritious dishes, hand-picked by our Chef with guests’ well-being in mind. From flexible portion sizes to mindful selected ingredients, this special menu offers a variety of healthier choices to help you eat well.

*We proudly serve “All Natural” and “Certified Humane.” We use one and ask only with foods that are Trans Fat Free.

Please set your server for any dietary needs. Contamination by raw or undercooked meats, poultry, seafood or shell may increase your risk of foodborne illness, especially if you have certain health conditions.

GF: Denotes Gluten Free Item