










Starters

- Olive Trio** • spicy marinated mixed olives, black olive tapenade, blue cheese stuffed olives, crostini  **9***
- Calamari** • tender calamari dredged in our house blend of spices, cocktail sauce, chili-lime mayo, lemon **12***
- Shishito Peppers** • blistered shishito peppers, roasted corn, goat cheese, lime juice  **9**
- Edamame** • tossed with toasted black and white sesame seeds, sea salt  **9v**
- Three Cheese Plate** • Chef's daily selection of 3 artisan cheeses described by server, served with wildflower honey comb, spiced nuts, fruit chutney, apple slices, crostini **19***


Soups & Salads

- Tomato and Basil Soup** • basil oil, roasted tomato cream crostini garnish  **9**
- Chef's Soup Selection** • described by server **9***
- Westin Caesar** • chopped romaine hearts, roasted roma tomatoes, shaved parmesan cheese, anchovies, grissini, house Caesar dressing **12***
- Spinach Salad** • organic baby spinach, Feta cheese crumbles, strawberry, candied walnuts, white balsamic and blackberry vinaigrette  **12**
- Heirloom Tomato Caprese Salad** • organic baby greens, heirloom tomatoes, fresh mozzarella, basil citrus pesto, sea salt, balsamic raspberry glaze  **13**
- Baby Kale Citrus Salad** • red quinoa, grapefruit segments, vegetable curls, diced mango, golden raisins shaved red cabbage, Dijon poppy seed lemon vinaigrette  **12**

Mains

- Pappardelle Pasta** • spinach, roasted tomato, forest mushrooms, EVOO, midnight moon goat cheese, garlic sea salt, basil chiffonade **22***
- Following Dinner Entrees Served with Farm to Table Vegetables**
- Muscovy Duck** • pan roasted breast, crispy skin duck leg confit, sweet potato puree, orange gastrique **34**
- Garlic-Herb Roasted Half Chicken** • herb roasted half chicken, roasted fingerling potatoes, citrus-rosemary chicken jus beurre blanc  **29**
- Pork Tenderloin** • juniper berry brined roasted pork tenderloin, honey-touched herbed polenta cake, blackberry ancho demi **31**
- Aged New York Steak** • well aged 12oz center cut New York steak Yukon gold potato mash, mushroom demi glaze **40***
- Black Angus Filet Mignon** • gorgonzola potato galette, roasted red onion, and chive compound butter cabernet demi glaze **39**
- Wester Ross Scottish Salmon** • citrus scented jasmine rice, grilled peach BBQ sauce  **33**

Sides

- Grilled Asparagus** • shaved grana padano, lemon zest  **10**
- Fried Brussel Sprouts** • house Caesar dressing, grated parmesan, toasted walnuts **9**
- Whitebark Mac & Cheese** • Vermont white cheddar cheese **13***
• add hand cut Nueskies bacon **3**

Sushi*

Special Sushi selections for Whitebark

Hand Roll • choice of spicy tuna, spicy albacore, spicy yellowtail, unagi, Alaskan snow crab, or salmon

	nigiri	sashimi
Maguro • tuna	2 pieces 10	5 or 12pc 19/38
Ama Ebi • sweet shrimp	8	na
Ikura • salmon roe	8	na
Tombo • albacore	8	16/32
Kampachi • yellowtail	9	17/34
Tako • octopus	8	16/32
Ebi • tiger shrimp	7	na
Sake • salmon	9	17/34
Suzuki • striped bass	7	15/30
Unagi • freshwater eel	9	na
Tobiko • flying fish roe	6	na
Saba • mackerel	7	15/30
Omakase • chef choice sashimi	9pc/18pc/27 pc	21/40/60



* Item May Contain Gluten.

V- Vegan Ingredients

Please inform your server if you have any food allergies or dietary restrictions.

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

Twenty-percent gratuity may be included for parties of six or more.