

Dinner

Starters

- PROSCIUTTO BOARD** 15.00
Cantaloupe, shaved prosciutto, peach boursin cheese, artisan crackers
- ROASTED BEET** 12.00
Walnut, watermelon radish, ricotta salata and mint *gf*
- LOUISIANA CRAB CAKE** 15.00
Blue crab, avocado, blood orange jalapeño lime dressing 
- MUSSELS SKILLET** 14.00
Garlic, white wine, sea salt, grilled bread 
- SHRIMP AND GRITS** 16.00
Logan Mills grits, butter poached shrimp, house made Carolina BBQ
- ALMOND BATTERED MEDJOO DATES** 14.00
Marcona almonds, mascarpone, Crown apple chutney 

Spotlight Entrées

- SHORT POT PIE** 16.00
Slow roasted beef short rib, carrots, celery, shallots, rosemary
- LINGUINE ALLA VODKA** 20.00
Lobster & shrimp, tomatoes, garlic, mascarpone sauce
- FISH AND CHIPS** 18.00
8 oz. beer battered cod, house made tartar, wedge potatoes
- SOUTHERN FRIED CHICKEN** 20.00
Spicy collard greens, mac and cheese

SAVOR

bar & kitchen

Crafted Soups & Salads

- SHE CRAB SOUP**
Cup 5.00 Bowl 8.00
Jumbo lump crab, mace, sherry wine
- BRUNSWICK SOUP**
Cup 5.00 Bowl 8.00
Pulled pork, short ribs, chicken, corn, lima beans, tomatoes
- CAESAR SALAD** 10.00
Chopped romaine, pecorino cheese, garlic croutons, cherry tomatoes
- THE WEDGE** 10.00
Baby iceberg, crumbled blue cheese, diced tomatoes, blue cheese dressing *gf*
- FARMER'S SALAD** 15.00
Mixed greens, farm fresh egg, carrots, red onion, tomatoes, roasted corn, cucumber, herbed crouton, smoky onion vinaigrette
- THAI STEAK SALAD** 18.00
Braised short rib, tomato, cucumber, red onion, romaine lettuce, mango, mint, cilantro, roasted peanuts & sweet-chili vinaigrette
- SAVOR SALAD** 15.00
Grilled chicken, Southern Belle bourbon goat cheese, candied pecans, peaches, riesling vinaigrette, *Alabama's rural Limestone County* *gf*
- Salad Enhancements

Add Chicken 4.00

Add Steak 6.00

Add Salmon 6.00

Add Shrimp 7.00

Enlightened Traditions

- SEARED SCOTTISH SALMON** 25.00
Quinoa & couscous, spinach, apple and fennel glaze 
- JUMBO SEA SCALLOPS** 32.00
Prosciutto & asparagus risotto, basil gastrique
- FRESH MARKET CATCH** MKT
- COLD SMOKE PORK CHOP*** 25.00
Spicy collard greens, grilled apples, grain mustard jus
- 20 OZ. RIBEYE*** 45.00
Onion agrodolce, bacon butter, smashed potatoes
- 8 OZ. FILET*** 40.00
Smashed potatoes, onion demi
- BRAISED LAMB SHANK** 32.00
Lentil sugo, tomato ragu

Along Side

- FRIES** 5.00
Garlic, herbs
- FINGERLING POTATO POUTINE** 6.00
Short rib gravy, crème fraîche, fontina
- TRUFFLE LOBSTER 'MAC N CHEESE'** 15.00
Creamy tallegio-mascarpone sauce, with Maine lobster & black truffle
- GRILLED JUMBO ASPARAGUS** 6.00 *gf*
- CAULIFLOWER** 6.00
Parmesan, smoked bacon, cracked black pepper
- SAUTÉED BRUSSELS SPROUT LEAVES** 6.00
Brown butter, manchego cheese
- BLISTERED GREEN BEANS** 6.00
Citrus-soy vinegar, basil, pickled Fresno chiles *gf*
- CAESAR SALAD** 5.00
- ARTISAN SALAD** 5.00
Cucumbers, tomato *gf*

Executive Chef Robert Chaffin & Restaurant Chef Paul Harris

Our mission is to incorporate locally sourced and organic ingredients.

Groups of eight or more will be subject to an automatic 18% gratuity added to the final check.



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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These dishes are either gluten free or may be modified to be gluten free; please inform your server.