

SPOONBREAD

RESTAURANT


LUNCH MENU

SOUPS & SALADS

	CUP	BOWL
Low-Country Crab Corn Chowder	\$4	\$5
Chef's Soup of the Day	\$4	\$5

 Arugula Salad, 4 sautéed Jumbo Shrimp with Arugula, Cherry Tomatoes and Hearts of Palm Tossed with Olive Oil and Fresh Limejuice \$9 GF

Cobb Salad, Mix Greens, tossed with Cherry Tomatoes, Eggs, Cheddar Cheese, and Avocado and Low-Fat Dressing \$8 GF Add Chicken, Salmon, Tuna or Jumbo Shrimp for \$6


 Poinsett Caesar Salad, Romaine Lettuce, Cherry Tomatoes, White Anchovies, Crispy Croutons and Parmesan Cheese \$7 Add Chicken, Salmon, Tuna or Jumbo Shrimp for \$6

DAILY SPECIAL

Sautéed Snapper served over
Sautéed Rutabaga, Asparagus, and Bacon tossed with chilled Arugula \$14

ENTRÉES

*Pan Seared Salmon served with Broccolini and Sweet Potato Salad Drizzled with Pomegranate Molasses \$13

 Chicken Piccata with Herb Risotto, Asparagus and Lemon Parsley Butter \$12

*Seared Ahi Tuna over Rice Noodles and Vegetables Tossed with Sweet Thai Chili Sauce \$13 GF

Pan Seared Scallops with Whole Wheat Pasta over Roasted Tomato Basil Sauce \$14

FLATBREADS

Shrimp Scampi Flatbread with Sliced Tomatoes, Basil and Garlic Oil \$9

Grilled Flatbread Piled with Grilled Vegetables, Slow Roasted Tomatoes Topped with "Split Creek Farms" Goat Cheese and Drizzled with Aged Balsamic Glaze \$7


Grilled Flatbread with Roasted Chicken, Spinach and Mozzarella Cheese \$8

SANDWICHES

All sandwiches served with your choice of one side [Gluten Free Breads Available upon Request](#)

Fried or Blackened "Fish of the Day" Sandwich with Lettuce and Roasted Cherry Tomatoes and Caper Mayo on a toasted Bun \$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

 Corned Beef or Turkey Reuben Thin Sliced Swiss Cheese, Sauerkraut, and Thousand Island on Rye Bread \$8

*Grilled Angus or Turkey Burger on Toasted Bun with Lettuce, Tomatoes, Onion, Cheese, Bacon or Mushrooms \$9


SIDES

Crispy Green Beans	\$3.00	Hearts of Palm and Arugula Salad	\$3.00
Coleslaw	\$3.00	Creamy Mashed Potatoes	\$3.00
Shoestring French Fries	\$3.00	Sweet Potato French Fries	\$3.00

DESSERTS

Ask Server about Daily Dessert Features	\$5.00
Freshly Brewed Starbucks Coffee, Regular and Decaffeinated	\$2.25
Selection of Hot Tazo Teas, Herbal and Caffeinated	\$2.25
Grande Cappuccino and Macaroon	\$5.00

*WESTIN FRESH BY THE JUICERY

 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

*We proudly serve "All Natural" and "Certified Humane." We use and cook only with foods that are Trans Fat free. Please see your server for any dietary needs. Consuming raw or undercooked meats, poultry, seafood or shell may increase your risk of Food borne illness, especially if you have certain medical conditions.

GF: Denotes Gluten Free Items