

THE WESTIN NEW YORK
AT TIMES SQUARE

in-room dining menu

in-room dining

in-room dining

full bottle liquor list

served from 11 am until 4 am
touch service express®

our commitment

at the westin new york at times square, we provide you with innovative menus and options featuring contemporary and continental cuisines. executive chef frank tujague and his staff will be pleased to accommodate any dietary or special requests.

superfoods

our menu offers revitalizing options that incorporate "superfoods" rich in antioxidants, phytonutrients and balanced nutrition.



westin kids club menu is available with superfoods options for children 12 and under.

hospitalities

hospitality menus are available for private parties in your room or suite. please contact our in-room dining manager for any arrangements or requests.



one of the most celebrated steakhouses in america. open for dinner 5pm to 10:45pm; lunch and power breakfast. private and semi private rooms available.



unwind at the lounge. open daily from 5 to 12:30am.

health notice

the department of public health advises that eating raw or undercooked beef, poultry, eggs, fish, lamb, pork or shellfish poses a health risk to everyone, but especially the elderly, young children under four, pregnant women and other susceptible individuals with compromised immune systems. Thorough cooking of animal foods reduces the risk of illness.

cognac	hennessy v.s.	150
	remy martin v.s.o.p.	200

gin	tanqueray	95
	bombay sapphire	100

rum	bacardi silver	85
	myer's dark	100

tequila	jose cuervo gold	85
	sauza hornitos	105

vodka	skyy	85
	absolut	95
	absolut mandarin	100

whiskies & bourbon	jack daniels	95
	maker's mark	100
	knob creek	105

canadian	crown royal	95
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irish	jameson	100
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scotch	johnnie walker red	100
	johnnie walker black	160

single malt	glenfiddich	165
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in-room dining

wine list

listed from mildest to strongest
served from 11 am until 4 am
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sommelier's recommendations

chardonnay, lockhart, napa valley	49.00
cabernet sauvignon, lockhart, napa valley	49.00

wines varietal selection (375 ml)

white wines:

pinot blanc, carneros	35.00	chardonnay, carneros	35.00
sauvignon, sancerre	35.00		

red wines:

merlot, france	30.00	pinot noir, napa	50.00
tempranillo, rioja	40.00	sangiovese, chianti	30.00
cabernet sauvignon, esca, spring mountain, napa	40.00		

sparkling wines

prosecco, crede "bisol" veneto	55.00
pol roger, champagne nv	95.00
moet & chandon "white star" nv	110.00
veuve clicquot ponsardin yellow label nv	120.00
louis roederer "cristal" vintage	400.00
dom perignon vintage	340.00
taittinger comtes de champagne rosé vintage	450.00

sweet white / blush wines

beringer, white zinfandel	35.00
rosé, cataldi madonna "cerasuolo" abruzzo	39.00

dry light to medium intensity white wines

vermentino, mesa "opale" sardegna	77.00
pinot grigio, tenuta luisa, friuli	74.00
riesling, domaine julien meyer, alsace	50.00
sancerre, domaine roger champoult loire	50.00
sauvignon blanc, "six sigma" rooster vineyard, lake county	55.00
verdicchio, "podium" la marche	45.00

dry medium to full intensity white wines

chardonnay oriel "dylan" russian river	65.00
chardonnay, zd carneros	85.00
chardonnay, vie de romans cuvee friuli	80.00

dry light to medium intensity red wines

tempranillo, la rioja alta vina ardanza, spain	70.00
cabernet franc, wölffer estate hamptons long island	88.00
chianti classico, castello di rampolla tuscany	68.00
pinot noir, baxter toulouse vineyard anderson valley	90.00
pinot noir, mac murray	48.00
merlot, baxter rodger's vineyard napa valley	59.00
merlot, rutheford hill napa valley	49.00

dry medium to full intensity red wines

syrah, renard "unti vineyards" napa valley	67.00
malbec, melipal mendoza argentina	90.00
cabernet sauvignon, luis martini, napa valley	60.00
cabernet sauvignon, norton ridge, napa valley	60.00
cabernet sauvignon, joseph phelps, napa valley	100.00
carignano, mesa " buio-buio " sardegna	78.00

A \$4.00 delivery charge, 18% gratuity and applicable new york sales tax is added to each guest check.

in-room dining

breakfast menu

served from 6 am to 11 am
touch service express®

starters

low fat vanilla yogurt with fresh fruit	11
painter's palette of seasonal fresh fruit granny smith apple-walnut bread	14

steel cut irish oatmeal brulée sautéed green apples and anjou pears	11
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cheerios, corn flakes, lucky charms, raisin bran, wheaties	11
with fruit: strawberries or bananas	12

hassle free pink grapefruit	7
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house made parfait low fat vanilla yogurt, fresh berries and granola	13
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oak smoked salmon with bagel and cream cheese	21
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continental breakfast

chilled orange, grapefruit, cranberry apple, pineapple or tomato juice	22
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breakfast pastry basket

starbucks® coffee or tea

american breakfast

chilled orange , grapefruit, cranberry apple, pineapple or tomato juice	26
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two farm fresh eggs any style
choice of thick cut applewood smoked bacon, smoked ham,
breakfast sausage links, or smoked turkey sausage
yukon gold home fried potatoes

breakfast pastry basket

starbucks® coffee or tea

healthy breakfast

chilled orange, grapefruit, cranberry, apple, pineapple or tomato juice	24
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granola, berries and low fat vanilla yogurt

breakfast pastry basket

starbucks® coffee or tea
we recommend starbucks decaffeinated coffee or tazo om tea

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in-room dining

breakfast menu
served from 6 am to 11 am
touch service express®

in-room dining

beverages
touch service express®

eggs, omelets and breakfast specialties

*two farm fresh eggs, any style choice of thick cut applewood smoked bacon, smoked ham, breakfast sausage links or smoked turkey sausage	17
*three egg omelet choice of cheddar or swiss cheese, smoked ham, mushrooms red and yellow peppers, scallions or spinach yukon gold home fried potatoes	19
*egg white omelet yukon gold home fried potatoes mushrooms, spinach, onion and tomato	19
*eggs benedict on a toasted sour dough english muffin canadian bacon and hollandaise sauce * three ingredients included. additional item: 2 dollar supplement choice of pastry basket, toast or fruit	18
8oz. new york sirloin steak and two eggs any style yukon gold home fried potatoes	29
breakfast panini scrambled eggs and provolone cheese choice of thick cut applewood smoked bacon, smoked ham, breakfast sausage links, or smoked turkey sausage	20

from the griddle

buttermilk pancakes fresh berries	17
challah french toast fresh berries	17
malted belgian waffle orange mascarpone fresh berries	17

breakfast patisserie

breakfast pastry basket	10
english muffin or bagel	6
croissant or danish	6

breakfast side orders

applewood smoked bacon	8
canadian bacon	8
virginia ham	8
breakfast sausage links	8
smoked turkey sausage	8
yukon gold home fried potatoes	7



egg beaters may be substituted for all egg dishes.

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coffees

small	7
large	11
single espresso	6
double espresso	9
cappuccino	7
hot chocolate	small 7 large 11

selection of tazo teas

black tea: awake, darjeeling, earl gray	7
green tea: om	
herbal teas: calm (camomille & hibiscus) refresh (mint & licorice)	

smoothies

strawberry • banana • strawberry-banana	7
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protein shakes

chocolate • vanilla • strawberry	8
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mineral water

large still water	9
large sparkling water	9

soda

club soda • pepsi • diet pepsi • ginger ale sierra mist • tonic	6
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juice

chilled orange, grapefruit, cranberry, apple, pineapple or tomato juice	glass 6 pitcher 20
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milk

whole milk • 2% milk skim milk • chocolate Milk	5
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in-room dining



for children 12 and under
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in-room dining

all day dining
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breakfast

cheerios, corn flakes, lucky charms, raisin bran, wheaties	6
buttermilk pancakes maple syrup & sweet whipped butter	7
french toast maple syrup & whipped butter	7
one farm fresh egg any style choice of thick applewood smoked bacon, smoked ham, breakfast sausage links or smoked turkey sausage	10

lunch & dinner

all served with side of fries,
or peas and carrots, side of
fruit and brownie

panko crusted chicken tenderloins	10
hot dog	10
cheese pizza	10
crustless whole wheat chicken club	12
grilled cheese sandwich	10
hamburger or cheeseburger	12
macaroni and cheese	10

beverages &
dessert

orange, grapefruit, cranberry, apple, pineapple & tomato juice	4
pepsi, ginger ale, or sierra mist	6
milk or chocolate milk	4
roy rogers	6
shirley temple	6
strawberry • banana • strawberry-banana milk shake	6
whole fruit or fruit and berries cup	6
kids club tub of ice cream vanilla • chocolate • strawberry	6

prix fixe menu

choose any soup, plus a choice of caesar or mixed greens salad and any listed sandwich	38
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starters

chicken noodle soup	10
baked french onion soup parmesan cheese crust	10
panko crusted chicken tenderloins honey mustard sauce	11
jumbo shrimp cocktail horseradish and spicy tomato mayo	18

skillet seared potstickers asian vegetable gyoza, soy, sweet dipping sauces	15
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salads

caesar salad croutons and shaved parmesan add grilled chicken	14
add shrimp	22
	27
mixed greens cucumber, radish, and tomato	12
vine ripened tomato, mozzarella and arugula salad balsamic syrup and basil puree	15
grilled chicken cobb salad egg, bacon, avocado, blue cheese, tomato and oregano vinaigrette	20

sandwiches

grilled chicken panini oven dried tomato, fresh mozzarella, pesto mayonnaise	19
sirloin burger on brioche ny cheddar cheese, swiss or provolone and steak fries	21
roasted turkey club sandwich smoked bacon, bibb lettuce, vine ripened tomato and steak fries	19

pizza

fresh mozzarella roasted plum tomato sauce and fresh basil	20
pepperoni pizza	20

pasta

penne pasta garlic, olive oil, capers, tomatoes, fresh basil	22
sautéed parmesan gnocchi with arugula, grilled chicken, tomato, forest mushroom and ediamie	22



in-room dining

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entrées	seared salmon braised black lentils, sundried tomato relish <i>recommended varietal: chardonnay</i>	30
	asian chicken stir fry steamed jasmine rice <i>recommended varietal: merlot</i>	29
	skillet seared yellowfin tuna with a potato crust, white beans, broccoli, cured roma tomatoes	33
	two 5oz. filets of angus beef au poivre buttermilk whipped potatoes <i>recommended varietal: cabernet sauvignon</i>	42
	16oz. new york strip steak grilled asparagus and crispy onions <i>recommended varietal: cabernet sauvignon</i>	43
three egg omelet choice of cheddar or swiss cheese, smoked ham, mushrooms, red and yellow peppers, scallions or spinach steak fries	20	
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vegetarian entrée	open faced ravioli sautéed mushrooms, lentils, eggplant and oven roasted tomato sauce	22
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side orders	baked potato, mashed potatoes, fries, steamed jasmine rice, asparagus, sautéed spinach or broccoli	7
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desserts	molten chocolate cake dark chocolate filling, served warm with vanilla ice cream	11
	new york cheesecake	11
	seasonal berries with vanilla yogurt	11
	häagen daz ice creams and sorbets by the pint	11
	fresh cut seasonal fruit	11
	warm apple blossom with vanilla ice cream	11

in-room dining

all night dining

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starters	chicken noodle soup	10
	baked french onion soup parmesan cheese crust	10
	panko crusted chicken tenderloins honey mustard sauce	10
	skillet seared potstickers asian vegetable, gyoza soy, sweet dipping sauces	15
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salads	caesar salad croutons and shaved parmesan	14
	add grilled chicken	22
sandwiches & entrées	add shrimp	27
	mixed greens cucumber, radish, tomato and sprouts	12
	vine ripened tomato, mozzarella and arugula salad balsamic syrup and basil puree	15
	grilled chicken panini oven dried tomato, fresh mozzarella, pesto mayonnaise	19
	roasted turkey club sandwich smoked bacon, bibb lettuce, vine ripened tomato and steak fries	19
	sirloin burger on brioche n.y. cheddar cheese, swiss or provolone and steak fries	21
	three egg omelet choice of cheddar or swiss cheese, smoked ham, mushrooms, red and yellow peppers, scallions or spinach steak fries	19
	8 oz. new york strip steak and two eggs any style steak fries	29
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	fresh mozzarella roasted plum tomato sauce and fresh basil	20
	pepperoni pizza	20
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desserts	molten chocolate cake dark chocolate filling, served warm with vanilla ice cream	11
	new york cheesecake	11
	seasonal berries with low fat vanilla yogurt	11
	häagen dazs ice creams and sorbets by the pint	11
	fresh cut seasonal fruit	11
	warm apple blossom with vanilla ice cream	11

