



BEGINNINGS

Today's Soup chef's creation from market fresh ingredients 9

Fall Butternut Squash Soup creamy butternut squash soup garnished with cinnamon infused mascarpone 10


Chicken Noodle Soup chicken broth with fresh vegetables and pasta 10


Crispy Rice Croquettes roasted red pepper, mascarpone cheese, with oven dried tomato and vodka dipping sauce 12


Sicilian Flatbread spicy capicola and goat cheese drizzled with sriracha aioli 14

House Cured Smoked Salmon Rollatini^ Smoked salmon wrap with grilled zucchini and Padella's dill cream fresh 15 

SANDWICHES AND PANINI

Double Decker Turkey Club sliced turkey with bacon, lettuce, tomato and avocado with an aioli spread 16 

Smoked Salmon BLT^ smoked salmon, bacon, arugula and tomatoes on a toasted brioche roll with dill mayonnaise 15 

Grilled Chicken Panini parmesan creamed spinach, sliced tomato and parmesan cheese 14 

Cheeseburger^ grass fed Angus beef grilled to your liking, topped with melted cheddar and bacon 15


Steak and Cheese Sandwich slow roasted prime rib, sautéed peppers, onions and provolone cheese with chipotle aioli 16


Pulled Pork Sandwich hand pulled pork served with homemade Carolina slaw on a toasted brioche roll 15


Served with choice of salad, crisp fries or fresh fruit


SALADS AND MAIN PLATES

Build Your Own Salad or Pasta simple and fast, be your own chef by selecting items from the checklist menu 13


Tuna Steak Salad^ sesame seeds, mixed greens, strawberries, roasted walnuts and edamame with sriracha aioli 16 

Mixed Green Salad mixed berries and feta cheese served with pomegranate dressing 12 

Steak and Beets Salad^ red beets, cucumber, arugula, gorgonzola cheese with red wine cream vinaigrette 16 

Classic Cobb Salad grilled chicken, avocado, boiled egg, bacon, tomato and blue cheese with Dijon Vinaigrette 18 

Fall Harvest-Salad baby arugula, apples, supreme oranges with fried goat cheese in citrus vinaigrette 14

Grilled Atlantic Salmon warm quinoa, pineapple, sautéed spinach served with table side lobster fennel broth 24 

Gluten Free Fettuccini sautéed wild mushroom and pecorino cheese 16

Roasted Airline Chicken sunchoke puree, sautéed edamame, carrots and zucchini 20 

Italian Sausage & Shrimp Penne assorted vegetables in Cajun seafood sauce 24 

SIDES

Gnocchi 6, Parmesan Risotto 6, Sautéed Asparagus 6, Baby Carrots 6, Wild Mushroom 6, Edamame 6, Sunchoke puree 6, Polenta Cake 6 or Shoestring Fries 6

PURE REFRESHMENT

Westin Fresh by The Juicery

JUICES

Orange, grapefruit, lemon 10
Pineapple, cucumber, mint 10
Apple, spinach, lemon, parsley 10
Cucumber, honeydew melon, cilantro 10

SMOOTHIES

Blueberries, banana, granola, spinach, chia seeds, soy milk 8
Pomegranate, basil, cacao, herbal tea, dates, soy milk 8
Mango, cinnamon, banana, spinach, soy milk 8
Dates, raspberries, strawberries, mango, mint, lavender tea, soy milk 8
Chia, carrots, pineapple, spinach 8



Dishes packed with nutrients and energy

Enjoy an endless chilled bottle of Aqua health® filtered still or sparkling water \$1 per person

Bottled Panna Spring and San Pellegrino water are also chilled for your enjoyment \$6

Padella is a member of the Chef's Collaborative. When possible, Chef Nunez uses produce, meats and seafood from local grower and farmers. ^ Some items may be served undercooked. Consumption of raw or undercooked meat, seafood, poultry and eggs may increase your risk of food borne illness