

HIGH STREET GRILL

classic american cuisine

GET UP AND GO

continental buffet	coffee, juice and all "cool" items	\$10
full breakfast buffet	coffee and juice included	\$14
hsg continental plate	fresh squeezed juice, toasted bagel, cream cheese, seasonal fruit, coffee or tea	\$9

FOR STARTERS

yogurt parfait	vanilla yogurt with house made granola & fresh berries	\$7
steel cut oatmeal brulee	raisins, dried cranberries & brown sugar	\$7
fresh seasonal berries	raspberries, blackberries, blueberries & strawberries	\$7
caramelized grapefruit	half grapefruit, caramelized raw sugar	\$3
yoplait assorted yogurt		\$3
"cool" cereals	with whole, skim or low fat milk add fresh berries for an extra \$2	\$4

FAVORITES

each breakfast entrée served with your choice of crisp bacon or sausage links.

malted belgian waffle	with fresh berries, whipped butter & syrup	\$10
classic pancakes	with whipped butter, berries & syrup	\$10
cinnamon french toast	with caramelized bananas, syrup & butter	\$10
open-faced eggs	two eggs over easy, ham, melted swiss, grilled nine-grain bread & hash browns	\$9
breakfast quesadilla	scrambled eggs, cheddar cheese, potatoes, guacamole & salsa	\$10

CLASSICS

hash brown potatoes & choice of toast included. egg beaters & egg whites available upon request.

house corned beef hash	fried potatoes, one egg sunny-side-up, swiss cheese & hollandaise sauce	\$10
the benedict	poached egg, canadian bacon on an english muffin with hollandaise sauce	\$10
eggs your way	two eggs prepared any style, your choice of bacon or sausage links	\$9
breakfast flatbread	scrambled eggs, cheddar cheese, bacon, tomato, onion and potatoes	\$10
your omelet	choose three: ham, bacon, sausage, tomatoes, mushrooms, peppers, asparagus, spinach, onion, cheddar or swiss	\$10

LIQUIDS

featuring starbucks coffee:

regular, decaffeinated, lattes, cappuccinos, espressos
french press (please allow 10 min. for steeping)

assorted starbucks hot teas

orange, cranberry, grapefruit, apple, tomato, pineapple, & V-8 juices

Located within the Westin Columbus
310 S. High Street
Columbus, OH 43215

For reservations call: 614.220.7007
Visit us at: www.hsgrill.com

Wilhelm Novak, Executive Chef
Rick Cadena, Food & Beverage Manager

Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk for food borne illness especially if you have certain medical conditions.

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SOUPS

chef's imagination of the day	bowl \$6	cup \$4
pot roast stew	bowl \$6	cup \$4

APPETIZERS

truffled kettle chips	with gorgonzola and alfredo sauce	\$8
crisp calamari	tossed with sweet chili served with mango mustard dipping sauce	\$12
maryland crab cake	with grain mustard butter sauce, slaw	\$12
beef carpaccio	with garlic aioli, shaved parmesan	\$10
stuffed mushrooms	goat cheese, bacon, scallions, cream cheese	\$9

GRILLED FLATBREADS

margherita	tomato, basil pesto, fresh mozzarella	\$10
pepperoni	marinara, julienne pepperoni, feta, banana peppers, reggiano	\$10
four cheese	fresh mozzarella, reggiano, feta, gorgonzola, oregano	\$9
truffle chicken	mozzarella, provolone, oven dried tomato, spinach, bacon, red pepper flakes, diced red onion and truffle alfredo	\$10

SALADS

classic caesar	hearts of romaine, shaved reggiano, croutons	\$7
loaded wedge	bacon, blue cheese, red onion, tomato, creamy red wine dressing	\$8
the grill	spring greens, hot house cucumber, red onion, feta, preserved tomato, balsamic vinaigrette	\$7
chopped salad	tomato, red onion, hard cooked egg, bacon, blue cheese, house dressing	\$8

entrée salads:

grilled shrimp \$18	grilled chicken \$15	grilled flat iron \$17	grilled salmon \$17
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SANDWICHES

each entrée comes with your choice of french fries, cole slaw, or fresh fruit.

salmon burger	spinach, onion, feta, pine nuts, lettuce, and tomato	\$14
angus reserve burger	lettuce, tomato, mayo, bacon, cheddar, onion, house made ketchup	\$12
corned beef reuben	slow-cooked corned beef, thousand island dressing, swiss, sauerkraut, marble rye	\$10
the classic club	shaved ham, turkey, bacon, lettuce, swiss, cheddar, tomato, onion, mayo, nine-grain bread	\$12
bbq chicken	caramelized onions, cheddar cheese, bacon, lettuce, tomato, house made bbq	\$10
herb chicken salad	shaved lettuce, tomato, bacon, nine-grain bread	\$9

CHEF'S COMPOSITIONS

maryland crab cakes	with garlic mashed potatoes, mustard butter sauce, and french beans	\$17
wild mushroom meatloaf	made with veal, beef and pork served with garlic mashed potatoes, asparagus, demi glace	\$15
pasta el ceppo	with roasted chicken, parmesan cream, oven-dried tomatoes, spinach	\$15
grilled salmon	with citrus butter sauce, mashed potatoes, and asparagus	\$17

All of our meats and seafood are naturally raised, certified humane, hormone and antibiotic free.
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CHEF'S COMPOSITIONS

maryland crab cakes	with potato gratin, mustard butter sauce, french beans	\$24
chicken cordon bleu	capicola ham, fresh mozzarella, basil, bacon, broccoli potato hash, garlic chicken jus	\$18
wild mushroom meatloaf	made with veal, beef and pork served with garlic mashed potatoes, asparagus, demi glace	\$18
ya ya florida shrimp	white wine, mushrooms, bacon, smoked gouda grits	\$19
pasta el ceppo	with roasted chicken, parmesan cream, oven-dried tomatoes, spinach	\$18
grilled salmon	with roasted garlic mashed potatoes, grilled asparagus, citrus caper beurre blanc	\$24
grilled mahi mahi	coconut sticky rice, grilled pineapple salsa and mango drizzle	\$22

STEAKS & CHOPS includes one sauce and one accessory

7 oz filet	\$29
10 oz flat iron	\$20
12 oz ny strip	\$26
14 oz ribeye	\$24
lamb chop	\$26

SAUCES

Please select one:

garlic herb butter	red wine sauce
hollandaise	signature steak sauce
blue cheese crust	oscar style add \$4

POTATOES & ACCESSORIES

each steak or chop entrée includes your choice of one side; any additional side is \$4

potato parsnip gratin	southern haricot vert	roasted garlic whipped potato
sea salt baked potato	jumbo asparagus	mushroom spinach sauté

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COCKTAILS

cucumber melon mojito	bacardi limon & midori infused with mint, lime, & cucumber	\$10
cranberry limeade	bacardi limon, fresh lime, & cranberry juices	\$8
high street tea	ketel one, grand marnier, bombay sapphire, 10 cane rum, sweet & sour mix topped with cola	\$12
the classic collins	tanqueray no.10, gin with fresh sweet and sour mix topped with a splash of soda water	\$11
not so old fashioned	knob creek bourbon combined with fresh fruit and cane sugar	\$10
singapore sling	the classic recipe with bombay sapphire, kicked up with a splash of cointreau and soda	\$10
vanilla russian	absolut vanilla vodka, kahlua, fresh cream, & a splash of frangelico	\$9
white sangria	chardonnay blended with fresh juices and fruit	\$8
<i>the lights of columbus</i>	coconut rum & midori infused with sweet and sour mix, pineapple juice, & orange juice	\$9
rum runaway	captain morgan spiced rum, meyer's jamaican, bacardi o rum, & fresh juices	\$9

MARTINIS

vanilla chai martini	vanilla vodka & chai cream liqueur with cream cinnamon & caramel	\$9
raspberry lemontini	absolut citron & kulant with raspberry liqueur & fresh lemon juice	\$9
chocolate truffle martini	vanilla vodka, godiva chocolate liqueur, bailey's, fresh cream	\$10
grapes of wrath martini	ciroc, snap frost vodka & fresh white grape juice	\$10
golden margatini	don julio reposado tequila with cointreau, grand marnier, & fresh lime & orange juices served with a salt rim	\$12
blood orange cosmopolitan	belvedere pomeranza, fresh lime & orange juices, cointreau, & cranberry	\$10
mudslide martini	vanilla vodka, bailey's irish cream, kahlua with fresh cream	\$10
gluttony by vodka	a classic martini made with grey goose vodka served extra dirty with overstuffed blue cheese olives	\$11
basil martini	fresh basil infused ciroc vodka with lime & sugar	\$10
pomegranate breeze martini	absolut kulant, pama pomegranate liqueur, & cointreau with fresh white grapefruit & cranberry juices	\$9

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DESSERTS

classic crème brulee	with fresh berries & whipped cream	\$7
deep dish granny apple pie	pecan streusel, vanilla ice cream, & caramel sauce	\$8
bourbon chocolate bread pudding	vanilla bean anglaise, spiced cream	\$7
banana cream pie	graham cracker crust, spiked custard, à la mode	\$7
fresh seasonal berries	with vanilla bean ice cream & grand marnier	\$8

AFTER DINNER

java americana		\$9
	maker's mark bourbon, fresh cinnamon, raw cane sugar, & caramel mixed with hot starbucks coffee & topped with whipped cream	
toasted café		\$8
	frangelico, amaretto, & cream blended with fresh coffee & whipped cream	
café columbus		\$8
	fresh starbucks coffee mixed with kahlua, bailey's, amaretto, & chocolate syrup & topped with whipped cream	

LIQUEURS & COGNACS

grand marnier	sambuca
disaronno amaretto	frangelico
drambuie	rémy martin xo
hennessy vsop	

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wine

The wines on this Progressive Wine List are grouped in Flavor Categories. Wines with similar flavors are listed in a simple sequence starting with those that are sweeter and very mild in taste, progressing to the wines that are drier and stronger in taste.

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SPARKLING WINES

Listed from mildest to strongest

Kenwood, Brut , "Yulupa Cuvée", NV, California.....	28.00
Moët & Chandon, "White Star", NV, Champagne, France.....	65.00
Domaine Chandon, Brut , "Classic", NV, California.....	9.00 45.00
Pommery, "POP", NV, Champagne, France, 187ml.....	18.00
Veuve Clicquot, Brut , "Yellow Label", NV, Champagne, France.....	75.00
Dom Perignon, Brut , 1999, Champagne, France.....	200.00

SWEET WHITE/BLUSH WINES

Listed from sweetest to least sweet

Oak Vineyards, White Zinfandel , 2007, California.....	6.00 22.00
Ste. Chapelle, Riesling , "Winemaker's Series", 2006, Idaho.....	7.00 26.00
Markus Molitor (Haus Klosterberg), Riesling, Kabinett , "Wehlener Sonnenuhr", 2004, MoselSaar Ruwer, Germany...	36.00

DRY LIGHT TO MEDIUM INTENSITY WHITE/ROSÉ WINES

Listed from mildest to stronger

Maso Canali, Pinot Grigio , 2007, Trentino, Italy.....	9.00 34.00
Francis Coppola, Rosé , "Sofia", Carneros, 2007, California.....	43.00
Pepi, Sauvignon Blanc , 2006, California.....	26.00
St. Supéry, Sauvignon Blanc , Napa Valley, 2007, California.....	9.00 35.00
Martín Códax, Albariño , Rias Baixas, 2006, Galicia, Spain.....	8.00 32.00
Nobilo, Sauvignon Blanc , Marlborough, 2007, New Zealand.....	8.00 32.00
Ruffino, Pinot Grigio , Venezia Giulia, "Lumina", 2006, FriuliVenezia Giulia, Italy.....	7.00 26.00
Barton & Guestier, Pouilly Fuissé , 2006, Burgundy, France.....	46.00

DRY MEDIUM TO FULL INTENSITY WHITE WINES

Listed from milder to strongest

Penfolds, Chardonnay , "Rawson's Retreat", South Eastern Australia, 2007, Australia.....	6.00 25.00
Four Vines, Chardonnay , "Naked", Santa Barbara County, 2007, California.....	9.00 37.00
Yalumba, Viognier , "The Y Series", 2007, South Australia.....	9.00 34.00
Clos du Bois, Chardonnay , North Coast, 2006, California.....	8.00 32.00
Casa Lapostolle, Chardonnay , "Cuvée Alexandre Atalayas Vineyard", Casablanca Valley, 2006, Aconcagua, Chile...	65.00
Newton, Chardonnay , "Red Label", Sonoma Napa Counties, 2005, California.....	50.00
Artesa, Chardonnay , Carneros, 2006, California.....	14.00 50.00
Sonoma Cutrer, Chardonnay , "Russian River Ranches", Sonoma Coast, 2006 California.....	46.00

DRY LIGHT TO MEDIUM INTENSITY RED WINES

Listed from mildest to stronger

Hahn, Pinot Noir , Monterey County, 2005, California.....	12.00 48.00
MacMurray Ranch, Pinot Noir , Sonoma Coast, 2006, California.....	9.00 38.00
Penfolds, Merlot , "Rawson's Retreat", South Eastern Australia, 2007, Australia.....	7.00 28.00
Joseph Drouhin, Bourgogne , "Véro", 2006, Burgundy, France.....	13.00 50.00
Erath Vineyards, Pinot Noir , 2006, Oregon.....	11.00 44.00
Morgan, Pinot Noir , "Twelve Clones", Santa Lucia Highlands, 2006, California.....	85.00
King Estate, Pinot Noir , "Signature Collection", 2006, Oregon.....	46.00
Red Rock, Merlot , 2006, California.....	8.00 30.00
Torres, Tempranillo , Catalunya, "Coronas", 2005, Catalonia, Spain.....	9.00 34.00
Ravenswood, Zinfandel , "Vintner's Blend", 2006, California.....	7.00 28.00
Wingnut, Zinfandel , Amador County, 2005, California.....	32.00
Penfolds, Cabernet Sauvignon , "Rawson's Retreat", South Eastern Australia, 2006, Australia.....	7.00 28.00
Rutherford Hill, Merlot , Napa Valley, 2006, California.....	15.00 58.00

DRY MEDIUM TO FULL INTENSITY RED WINES

Listed from milder to strongest

Penfolds, Shiraz , "Thomas Hyland", 2005, South Australia.....	9.00 36.00
Novelty Hill, Merlot , Columbia Valley, 2005, Washington.....	58.00
Domaine Drouhin, Pinot Noir , Willamette Valley, 2006, Oregon.....	75.00
Château de Candale, St.Emilion , 2005, Bordeaux, France.....	85.00
Unión de Cosecheros de Labastida, Castillo , Reserva, 1999, Rioja, Spain.....	46.00
Rosenblum, Zinfandel , Contra Costa County, 2006, California.....	46.00
Twenty Bench, Cabernet Sauvignon , Napa Valley, 2005, California.....	12.00 46.00
Jim Barry, Cabernet Sauvignon , "The Cover Drive", 2006, South Australia.....	13.00 50.00
Atalon, Merlot , "Mountain Estates", Napa Valley, 2002, California.....	58.00
Buehler, Cabernet Sauvignon , Napa Valley, 2005, California.....	68.00
Hahn, Meritage , Central Coast, 2006, California.....	13.00 50.00
Louis M. Martini, Cabernet Sauvignon , Sonoma County, 2003, California.....	7.00 28.00
Domaine Lignères, Corbières, Aric , 2003, Languedoc, France.....	45.00
Seghesio, Zinfandel , Sonoma County, 2006, California.....	56.00
Laurel Glen, Cabernet Sauvignon , "Counterpoint", Sonoma Mountain, 2003, California.....	60.00
Rodney Strong, Cabernet Sauvignon , "Estate Vineyards", Alexander Valley, 2004, California.....	15.00 60.00
Bridlewood, Syrah , Central Coast, 2004, California.....	30.00



unwindSM
specialty menu

monday- duo of mini king
salmon burger & angus burger
with house made kettle chips
leinenkugel specialty beer \$5.00

tuesday- mini lump crab cake
with a whole grain mustard
sauce
martini night \$5.00

wednesday- imported fine
cheeses, fresh fruit & flatbreads
wines from around the world \$5.00

thursday- beef tenderloin
carpaccio with shaved parmesan
brian's favorite spirits and classic cock-
tails \$5.00

friday- mahi mahi fish tacos with
pico de gallo slaw
margaritas \$5.00

WESTIN[®]
HOTELS & RESORTS