

# GARDEN CAFE

**June 16<sup>th</sup> – June 20<sup>th</sup> , 2025**

## **Daily Garden Café Specials:**

Monday:

### **Mac Wrap – 5.69**

Ground beef, thousand island dressing, shredded lettuce, American cheese, pickles and onion in a soft tortilla

Tuesday:

### **Pizza Steak Hoagie – 4.79**

Shredded steak, topped with pepperoni, shredded mozzarella, and marinara sauce on a 6 in. roll

Wednesday:

### **Asian Chicken Salad Wrap – 8.99**

Diced chicken, shredded cabbage and carrots, chopped broccoli in a creamy teriyaki sauce, wrapped in a soft tortilla

**WEDNESDAY  
POP UP  
LUNCH 11:30  
– 1:00 SEE  
FLYER  
BELOW FOR  
DETAILS**

Thursday:

### **Beef and Bean Burrito – 5.89**

Seasoned ground beef, black bean hummus, cheddar cheese, rolled in our signature tortilla, lightly grilled on both sides, served with side of salsa and sour cream

Friday:

### **Out West Bison Burger – 9.99**

6oz Bison patty, topped with BBQ sauce, bacon, and cheddar cheese served with a side of fries

**Made to Order Crudites Sampler – 3.99**  
Fresh cut celery, carrot, broccoli, tomatoes  
served with a side of buttermilk  
ranch dressing

\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF  
FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS



# GARDEN CAFE

## Crispy Chicken Bacon Ranch Wrap – 5.89

Crispy slices of breaded fried chicken, bacon, lettuce, tomato, cheese and ranch dressing in a soft tortilla



## Turkey Chef Salad – 11.49

*Turkey, shredded cheese, and hardboiled egg on mixed greens with cucumber, red onion and tomatoes.*



## Egg Salad Sandwich – 3.99

Fresh made egg salad, with mayo and sweet pickle relish, on wheat or sourdough bread

## \*“The” Westminster Grilled Cheeseburger- 4.89

*Westminster signature burger, fresh ground beef fire grilled served on classic Brioche style bun, slice of American cheese, lettuce, tomato, white onion*

## B.L.T - 3.89

*Bacon, Lettuce, Tomato on toasted wheat bread.*



## Classic Grilled Cheese Sandwich – 3.29

*2 slices of American cheese grilled between 2 slices of sour dough bread*

## Breaded Chicken Tender & Fries Baskets

3 Piece Basket – 6.89

*Served w\side of Honey Mustard, Buttermilk Ranch or Tangy BBQ Sauce*

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# COMMONS DINING ROOM

June 16<sup>th</sup> – June 20<sup>th</sup> , 2025

## Weekly House Starters:

### Broccoli Salad – 3.29

Fresh broccoli, dried cranberries, onions, bacon, and shredded cheese in mayo dressing

### Italian Salad – 3.09

Olives, slivered salami, mozzarella cheese, tomatoes and red onions and mixed greens

### Tropical Quinoa and Kale – 4.89

Quinoa, kale, pineapple, almonds, in a citrus vinaigrette



## Weekly Ala Carte Side Choices:

### Orange and Dill Carrots – 2.39

Sliced steamed carrots with an orange dill glaze

### Breaded Okra - 2.09

Breaded and deep fried bites of okra

## From Scratch Daily Soup


### Monday:

*Cream of Tomato ∞ Chicken & Dumpling*

### Tuesday:

*Red Canyon Chili ∞ Moroccan Lentil*

### Wednesday:

 *Spinach Tortellini ∞ Lemon Chicken Orzo*

### Thursday:

*Mushroom Barley ∞ Vegetarian Vegetable*

### Friday:

*Beef Lentil ∞ Broccoli Bacon Cheese*

**Bowl: 3.99**



# COMMONS DINING ROOM

June 16<sup>th</sup> –June 20<sup>th</sup> , 2025

## Daily 'From the Hearth' Specials:

Monday

### **Beef Short Ribs – 15.89**

*Slow cooked, tender short ribs in rich demi glace, served with roasted red potatoes*

Tuesday

### **Spaghetti Buffet – 17.49**

*Spaghetti with meatballs or Marinara Sauce or House-made Bolognese Sauce, garlic bread, garden salad, and hazelnut mousse cake*

*\*This will be the only dinner item. Takeout from the buffet will be available.\**

Wednesday

### **Bourbon BBQ Glazed Quarter Chicken – 12.49**

*Leg and thigh, roasted in a bourbon based BBQ sauce*

Thursday

### **Mediterranean Halibut – 14.79**

*Fresh halibut, roasted with balsamic tomatoes, olives and garlic*

Friday

### **Sweet and Sour Pork – 11.89**

*Tender chunks of pork, with peppers, onions, and pineapple in a sweet and sour sauce, served with lo-mein noodles*

**\*Friday Take Home Special**

### **Chicken Kiev-11.99**

*Breaded Chicken breast, filled with garlic butter herb sauce, served with side of mixed vegetables*

**These meals are only available by pre-order, for pickup ONLY at 5pm. Not available for a dine in supper option. No substitutions or special requests.**

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**Garden Café Phone Number 814-644-2050**

**Phone Reservation Number 814-644-2060**

**Order on-line @ [www.westwoodsining.com](http://www.westwoodsining.com)**



# COMMONS DINING ROOM

## WEEKLY HOUSE SPECIALS

### WEEKLY DESSERT FEATURE

June 16<sup>th</sup> – June 20<sup>th</sup> , 2025

Fruit of the Forest  
Pie - 3.09

Tiramisu – 3.99

### **Sweet and Smokey Salmon- 12.49**

*Fresh salmon filet broiled with a glaze of apple bacon jam, topped with  
baked apple chutney*



### **Cavatappi Primavera – 10.29**

*Spiral cavatappi, with a blend of fresh grilled vegetables in a light cream  
sauce*



### **Cobb Salad - 14.29**

*Mixed greens with bacon, chicken, tomato, red onion,  
hardboiled egg and cheese and your choice of dressing*

### **Oriental Vegetable Stir-fry over Rice Pilaf - 9.99**

*Oriental cut vegetable blend tossed in Teriyaki glaze and  
served over rice pilaf*

### ALWAYS AVAILABLE VEGETABLES

1.99 per side

Steamed Broccoli

Steamed Carrots

Steamed Peas

Buttered Corn

Sautéed Green Beans

Baked Potato

Asian Rice Pilaf



# Spaghetti

Supper Buffet  
Tuesday June 17th - Buffet Opens  
5:00 pm - Cost 17.49



Spaghetti & House-Made  
Meatballs  
Marainara Sauce

Great Italian Dinner Music

House-made  
Bolognese Sauce

Hazelnut Mousse  
Cake

Garden Salad & Dressing  
Garlic Bread

Red & White Wine & Beer

Make your reservations as you always do, no pre-orders required. This will be the ONLY meal option for supper. Take out can be made off the buffet.



June 24th  
Commons Dining  
Room

Luanu Starts @ 5pm  
Cost 26.99

Reservation requested by 1:30 Friday June 20th.

Whole Roasted Pig  
Served w/ Peach Bourbon BBQ or  
Traditional BBQ Sauces

Cider Plank Grilled  
Orange Roughy  
Grilled outside and glazed w/ Sweet  
& Sour Pineapple sauce

Tiki Bar w/ Kathy  
Outside Patio  
Mango Cheese Cake  
w/ Crackers  
Fresh Seasonal Fruit

Let's  
Luanu

Choice of Sides:

Island Twice Baked Sweet Potato  
w/ bacon, pineapple, onion,  
Parmesan cheese

Tropical Basmati Rice  
seasoned w/ coconut, ginger,  
pineapple, nuts and green onions

Pacific Rim Vegetable Stir-fry  
snap peas, carrots, mushrooms, broccoli  
tossed in a soy and ginger sauce

Hawaiian Inspired Tortellini Pasta Salad  
ham, cucumber, peppers, coconut, cherry  
tomatoes, tossed in a mango mayo sauce

Dessert Options:  
Mango & Coconut Rum Banana  
Foster Served w/ Coconut Ice  
Cream or  
Fruit Sorbet

TROPICAL ATTIRE ENCOURAGED



Pop-Up Lunch - Cafe

Tacos

Wednesday

SODA  
FREE



HOT  
PRICE 9\$

JUNE 18TH - YOU BUILD 3 SOFT SHELL TACOS  
CHOICE OF BEEF & CHICKEN WITH ALL THE USUAL  
TOPPING PLUS CINNAMON & SUGAR CHURRO

