



## SMALL BITES

**House Made Fried Pickles** VE \$13  
Cajun Dipping Sauce

**Pretzel Bites** VE \$12  
Mini Pretzel Bites - Beer Cheese Sauce or Mustard Dipping Sauce

**Lunch Room Tater Tots** VE \$9

**Loaded Tater Tots** \$14  
Cheese Sauce, Chopped Bacon, Sour Cream, Green Onions

## SHAREABLES

**Jumbo Chicken Wings** \$18  
BBQ/Bufalo/Mango Habanero/Lobo Dry Rub Celery, Carrots, Bleu Cheese or Ranch Dressing

**Garbanzo Hummus** VE/GF \$14  
Garbanzo Bean Hummus, Olives, Feta Cheese, Grilled Pita, Seasonal Vegetables  
\*Substitute with Chef's Choice of Gluten Free Toasted Bread

**Gojuchang Fried Calamari** VE \$18  
Gojuchang Marinade, Spicy Marinara, Lemon Wedge

**Slider Trio** \$17  
Beef Patty, Cheddar Cheese, Bacon, Smoked BBQ Sauce, Crispy Onion, Hawaiian Buns

**Cheese and Charcuterie Board** GF \$19  
Smoked Hickory Cheddar, Smoked Gouda, Alouette Brie, Kalamata, Green Olives, Giorgios Salami Calabrese, Giorgios Soppressata, Giorgios Dry Cured Prosciutto, Assorted Crackers  
\*Can be Served with Gluten Free Crackers

**Italian Cheese Flatbread** \$13  
Pomodorina Sauce, Belgioioso Mozzarella Cheese

**Build your Own Flatbread** \$13  
Start with the Italian Flatbread and Add your Favorite Toppings for \$2 each

Sausage/ Pepperoni / Tomatoes / Green Peppers / Onions / Mushrooms / Giardiniera

## SOUPS

**Baked Onion Soup** \$10  
Provolone Cheese, Swiss Cheese, Pretzel Crouton

**Soup of the Day** \$8  
Ask your server

## SALADS

**Add a Protein**  
Chicken \$8 Salmon \$12 Steak \$12 Shrimp \$14

**Signature House Salad** VE/GF \$11  
Spring Mixed Green, Tomato, Cucumbers, Carrots

**Classic Caesar Salad** VE/GF \$15  
Chopped Romaine, Parmesan, Croutons, Caesar Dressing, Crispy Onions

**Spinach & Arugula Salad** VE \$15  
Spinach Baby Arugula, Strawberries, Pecan, Feta Cheese, Cucumber, Tomato, Raspberry Vinaigrette

**Cobb Salad** VE/GF \$16  
Shredded Lettuce, Diced Bacon, Crumbled Hard Boiled Eggs, Tomatoes, Bleu Cheese, Green Onions, Avocado, Red Wine Vinaigrette

VE Vegetarian | GF Gluten Free

While we offer gluten-free menu options, we are not a gluten-free kitchen, and cross-contamination could occur despite following safe handling protocols. Consuming raw or under-cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.



## HANDHELDS

All Sandwiches served with Homemade Chips

Sub Chips for:

Tater Tots	\$4
French Fries	\$4
Onion Rings	\$5
House Side Salad	\$6

### Marriott Burger \$22

7oz Beef Patty, Aged Cheddar, Smoked Bacon, Lettuce, Onion, Brioche Bun

### Build Your Own Burger \$24

Includes: 7oz Burger Patty, Choice of Cheese (Aged Cheddar, Swiss Cheese, Pepper Jack, or American Cheese), Lettuce, Tomato, Onion on Pretzel or Brioche Bun

Add Ons for \$2: Fried Egg, Bleu Cheese, Fresh Avocado, Onion Rings, Smoked Bacon

### Black Bean Burger VE \$19

Lettuce, Tomato, Grilled Onion, Arugula, Avocado, Pretzel Bun, Pepper Jack Cheese or \$2 Vegan Cheddar Cheese

### Turkey BLT \$19

Smoked Turkey Breast, Lettuce, Tomato, Bacon, Garlic Herb Aioli, Sourdough Bread

### Philly Cheesesteak \$23

Shaved Ribeye Steak, Grilled Onion, Grilled Green Peppers, White American Cheese, Hoagie Roll

### Grilled Chicken Sandwich \$20

Cremini Mushrooms, Grilled Onions, Swiss Cheese, Garlic Herb Aioli

### Shrimp Tacos \$19

Cajun Shrimp, Mango Salsa, Sour Cream, Flour Tortilla, Cabbage slaw

### Cheese Quesadilla \$16

Add a Protein

Grilled Steak \$12 Achote Rub Chicken \$8

Shredded Cheddar, Monterey Jack, Pico de Gallo, Sour Cream, Roasted Salsa

## ENTREES

Starting at 5pm

### Grilled Salmon 7oz GF \$38

Vegetable Risotto, Lemon Citrus Sauce

### New York Strip Steak 12oz GF \$51

Herb Garlic Mashed Potatoes, Grilled Asparagus, Marriott Butter

### Airline Chicken 8oz GF \$33

Airline Bone in Skin on Chicken, White Wine Sauce, Garlic Green Beans, Roasted Cherry Tomatoes

### Pork Chop 10oz GF \$38

Bone in Pork Chop, Sweet Potatoes Hash, Honey Siracha Sauce

### Vegetable Ravioli VE \$24

Spinach, Artichokes, Sun Dried Tomatoes, Capers, Parmesan Cheese with Crostini Bread

### Cajun Pasta \$26

Add a Protein

Chicken \$8 Salmon \$12 Steak \$12 Shrimp \$14

Creamy Cajun Sauce, Red Onion, Mushroom, Garlic, White Wine, Parmesan Cheese, Fettuccini Pasta with Crostini Bread

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