

SOUPS

French Onion \$8
Gruyere Cheese & Baguette

Southwest Tortilla \$8
Chicken, Cilantro Crema & Tortilla Strips

STARTERS

Margherita Flatbread \$14
Charred Tomatoes, Fresh Mozzarella, Basil

Pepperoni Flatbread \$14
Mozzarella, Pepperoni, Shaved Parmesan

Meat Lovers Flatbread \$14
Pepperoni, Sausage, Ham, & Bacon

Fish Tacos \$15
Grilled Gulf Mahi Mahi, Corn Tortillas, Pico de Gallo, Cilantro Crema, Pickled Onions, Jalapeno

Quesadilla \$15
Choice of Grilled Chicken or House-Smoked Brisket, Colby Jack Cheese, Grilled Onions & Bell Peppers, Sour Cream, Salsa, Pico de Gallo & Avocado

Double Fried Wings \$16
Tossed in Buffalo, BBO or Dry Rub, Shoestring Fries & Choice of Ranch or Bleu Cheese Dressing

Fried Calamari \$18
Pomodoro, Pickled Vegetables

SALADS

Caesar Salad \$13
Chopped Romaine, Caesar, Parmesan, Crouton
Add Chicken \$9, Shrimp \$10, Salmon \$13

Wedge Salad \$16
Iceberg lettuce, Jalapeno Ranch, Pork Belly, Grape Tomato, Pickled Onions & Candied Texas Pecans

Grilled Chicken Cobb Salad \$19
Spring Greens, Grape Tomato, Cucumber, Pork Belly, Bleu Crumbles, Boiled Egg, Avocado & Balsamic Vinaigrette

Caprese Salad \$19
Beefsteak Tomato, Fresh Mozzarella, Local Basil, Tamarind-Balsamic Reduction, Basil-Thyme Oil

SIDES

Seasonal Vegetables
Granny Apple Slaw
Mash Potatoes
Asparagus
Fries



SANDWICHES

Served with choice of fries or side salad

French Dip Sliders \$16
Shaved Ribeye, Cheddar, Thyme au Jus & Caramelized Onions

Pastrami Reuben \$16
Hand Sliced Pastrami, Marble Rye, Swiss, Sauerkraut & Russian Dressing

Patty Melt \$16
Fresh Ground Chuck, Shaved Pastrami, on Texas toast with Swiss, Horseradish Chantilly and Caramelized Onions

Marriott Burger \$16
Bacon, Lettuce, Tomato, Red Onion, Pickles, Thousand Island Dressing on Brioche

Club DEN \$17
Whole Grain Bread, Berkshire Ham, Smoked Turkey, Apple-Smoked Bacon, Lettuce, Tomato, Swiss, Avocado & Herbed Aioli

Nashville Hot Fried Chicken Sandwich \$17
Nashville Hot Glaze, Coleslaw, Pickles on Brioche

Texas Philly \$21
Shaved Ribeye, Grilled Onions, Green Peppers, Provolone Cheese, Amoroso Roll

ENTREES

Pasta Carbonara \$18
House-Made Fettucine, Crispy Pancetta, Yolk Liaison, Sarvecchio Parmesan, Cracked Pepper
Add Chicken \$9, Shrimp \$10, Salmon \$13

Chicken Fried Steak \$24
Breaded Texas-Sized Beef Cutlet, Garlic Mashed Potatoes, Seasonal Vegetables, Peppercorn Gravy

Baby Back Ribs \$26
Half Rack 24-hour Smoked Ribs, Signature BBQ Sauce, Shoestring Fries & Apple Slaw

Blackened Chicken \$28
Seared-Bone In Breast, Rustic Mash, Charred Vegetables, Cajun Sauce

Provencal Salmon \$29
Charred Asparagus, Heirloom Tomatoes, Cous Cous Dill-Riesling Buerre Blanc

Steak Frites \$37
House Cut Fries, Angus Ribeye, Bleu Butter

DESSERT

Chocolate Mousse Cake \$12

Colossal Cheesecake \$12

White Chocolate Bread Pudding a la Mode \$12

DINNER MENU 4 PM – 10 PM

We Proudly Serve Pepsi Products

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.