

SMALL PLATES

Margherita Flatbread \$14

Charred Tomatoes, Fresh Mozzarella, Local Basil

Pepperoni Flatbread \$14

Mozzarella, Pepperoni, Shaved Parmesan

Meat Lover's Flatbread \$14

Mozzarella, Pepperoni, Italian Sausage, Ham, Bacon

Quesadilla \$15

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

Fish Tacos \$15

Grilled Mahi Mahi, Corn Tortillas, Pico de Gallo, Cilantro Crema, Pickled Onions, Jalapeno

Double Fried Wings \$16

Tossed in Buffalo, BBQ or Mojo Dry Rub, Shoestring Fries & Choice of Ranch or Bleu Cheese Dressing

SOUP & SALADS

French Onion \$8

Gruyere Cheese & Baguette

Southwest Tortilla \$8

Chicken, Cilantro Crema, Tortilla Strips

Classic Caesar Salad \$13

*Romaine Heart, Shaved Parmesan, Croutons, Caesar Dressing
add chicken \$9, Shrimp \$10, Salmon \$13*

Wedge Salad \$16

Iceberg lettuce, Jalapeno Ranch, Grape Tomato, Pickled Onions, Pork Belly & Candied Pecans

Grilled Chicken Cobb Salad \$19

Marinated Chicken, Mesclun, Hardboiled Egg, Bacon, Tomatoes, Cucumbers, Bleu Crumbles, Avocado, Balsamic Vinaigrette

Lunch Menu

11:00 am - 2:00 pm

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

We Proudly Serve Pepsi Products

SIGNATURE SANDWICHES

Patty Melt \$16

Fresh Ground Chuck, Shaved Pastrami, on Texas toast with Swiss, Horseradish Chantilly and Caramelized Onions

Pastrami Reuben \$16

Hand Sliced Pastrami, Marble Rye, Swiss, Sauerkraut & Russian Dressing

Marriott Burger \$16

Bacon, Lettuce, Tomato, Pickles, Red Onion, Thousand Island Dressing on Brioche

Club DEN \$17

Whole Grain Bread, Berkshire Ham, Smoked Turkey, Apple-Smoked Bacon, Lettuce, Tomato, Swiss, Avocado & Pesto Aioli

Nashville Hot Fried Chicken Sandwich \$17

Hot Glaze, Coleslaw, House Pickles, on Brioche

Texas Philly \$21

Shaved Ribeye, Grilled Onions, Green Bell Peppers, Provolone

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

Provencal Salmon \$29

Charred Asparagus, Heirloom Tomatoes, Lemon-Thyme Cous Cous, Dill-Riesling Buerre Blanc

DESSERT

Chocolate Mousse Cake \$12

Colossal Cheesecake \$12

White Chocolate
Bread Pudding a la Mode \$12

