

salads and starters

lump crab cakes 10.

shrimp cocktail 9.

classic caesar 8.

hearts of romaine, parmesan shavings, olive oil croutons, traditional Caesar dressing

add grilled or blackened

rosemary chicken 4.

shrimp 6.

grilled flat iron steak 6.

seared lemon dill salmon 5.

blt wedge salad 7.

blue cheese

franklin cobb salad  **carb conscious** 11.

fried green tomato, pickled red onion, bacon, TN white cheddar, country ham, smoked turkey, avocado and egg wedge

baby spinach salad 9.

baby spinach, kalamata olives, artichokes and grape tomatoes with a warm roasted shallot vinaigrette and feta cheese crumbles

cool springs waldorf 11.

mesclun greens, english walnuts, granny smith apples, grape tomatoes, bleu cheese, red wine vinaigrette, grilled chicken breast

sandwiches

all sandwich offerings served with french fries, house chips or fresh fruit

marriott burger 10.

ground sirloin of beef grilled to perfection with bacon, and cheddar cheese

blackened with bleu cheese 12.

classic club 10.

toasted wheatberry bread, triple-stacked with smoked turkey, bacon, swiss cheese, lettuce, mayo and tomato

grilled rueben 10.

corned beef brisket on grilled seeded rye with sauerkraut, house-made russian dressing and swiss cheese

chicken caesar wrap 10.

flour tortillia filled with grilled chicken, romaine, parmesan, and our house-made caesar dressing

turkey panini 10.

grilled smoked turkey, brie cheese, pesto mayonnaise, tomato, spinach & yellow pepper on ciabatta bread

monte cristo 10.

smoked turkey & ham, melted swiss & cheddar on egg battered bread with strawberry dipping sauce, fresh fruit

cuban sandwich 10.

citrus marinated pork loin, shaved ham with melted swiss, mustard & savory dill pickle on cuban bread

pulled pork bbq sandwich 10.

shredded bbq pork with apple cole slaw on a toasted bun

bbq chicken sandwich 10.

with bacon & smoked gouda cheese on a sesame seed bun

grilled salmon  **low fat** 14.

char-grilled atlantic salmon offered with chef's selection of starch and vegetable

LORRAINE'S RESTAURANT
FRANKLIN MARRIOTT
COOL SPRINGS
700 COOL SPRINGS BLVD
FRANKLIN, TN
PHONE: 615-261-6100
WWW.MARRIOTT.COM/BNACS



These items have been selected to meet the diverse dietary needs of our guest. Your server will be happy to answer any questions you may have.

"If you have any concerns regarding food allergies, please alert your server before ordering".

18% gratuity will be added to all parties of six or more.

Vegetable crudite / fruit substitute available upon request

Warning: "Consuming raw or undercooked meat, poultry, seafood or eggs may increase your risk of food borne illness."

Lorraine's LUNCH

invigorating

- peach infused ice tea 3.
- iced tea 3.
- fresh mint lemonade 4.
- iced vanilla coffee 4.
- lize® sodas 4.
 - blackberry
 - clementine
 - pomegranate
- pepsi and diet pepsi 4.
- red bull and diet red bull 4.
- fiji 4.
- evian 4.
- san pellegrino 4.
- freshly brewed coffee 2.
 - regular or decaffeinated
- espresso 2.5
- double espresso 3.25
- macchiato 3.5
- cappuccino 3.5
- latte 3.5
- mocha 3.5
- novus hot teas 2.

beer

FEATURED BEERS SERVED IN TRADITIONAL GLASSWARE

- yazoo dos perros, USA, Tennessee 4.
- Fat Tire, USA, Colorado 4.

BOTTLED

- pilsner urquel 5.
- peroni 5.
- stella artois 5.
- amstel light 5.
- samuel adams boston lager 5.
- samuel adams seasonal 5.
- bass ale 5.
- blue moon 5.
- corona extra 5
- corona light 5
- anchor steam 5
- heineken 5
- heineken premium light 5
- budweiser 3.5
- bud light 3.5
- miller lite 3.5
- micelob ultra 3.
- guinness 3.5
- o'doul's (n.a.) 3.5

wine by the glass

SPARKLING

- chandon, extra dry, napa valley 6 10 14
- mumm cuvee napa, brut prestige, napa 8 14 22

BLUSH

- beringer white zinfandel, California 4 7 10
- kenwood pinot noir rose, Russian valley 5 8 12

WHITES

- chateau st michelle, reisling, Washington 5 8 12
- casa lapostolle sauvignon blanc, chili 5 8 12
- columbia crest chardonnay, grand estates 4 7 11
 - columbia valley, Washington
- brancott, sauvignon blanc, California 7 10 14
- sterling chardonnay, napa valley 5 8 12

REDS

- mark west, pinot noir 6 9 13
- clos du bois, merlot, California 6 9 13
- ravenswood zinfandel, "vitner's blend" calif 7 10 14
- penfolds cabernet sauvignon, 'kaoonuga hill' 5 8 12
 - south eastern australia
- clos du val cabernet sauvignon, napa 9 17 25

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