

The Terrace Grille

Dinner 5pm - 10pm Daily Monday - Saturday

STARTERS

Hot Artichoke Dip 7
Our special recipe baked just right & served with garlic pita points & crostinis

Maryland Style Crab Cake 9
Jumbo lump crabmeat with our special seasoning, seared & served on a bed of jicama slaw with lemon aioli
Kenwood Sauvignon Blanc

Quesadillas 8
Pulled chicken, green onions, monterey jack cheese with sour cream & salsa *Go*
Traditional - Corona

Popcorn Chicken 6
Succulent pieces of tender breast of chicken, breaded & fried

Crispy Fried Calamari 7
Tender calamari soaked in buttermilk & fried golden brown served with marinara

French Onion Soup 5
Classic recipe topped with cheesy croutons

Soup of the Day 4
Created daily with the freshest of ingredients

Carter Street Cobb Salad 9
Fresh mixed greens with chopped slow roasted turkey breast, hard boiled egg, tomatoes, red onions & crisp bacon
Greg Norman Pinot Noir

Classic Caesar Salad 8
Crisp hearts of romaine lettuce, asiago cheese, homemade croutons & tossed in our classic dressing *With*
chicken 10

Market Fresh Salad 7
Crisp salad greens with cucumbers, grape tomatoes, shredded carrots & croutons

Chinese Chicken Salad 10
Mixed greens, shredded cabbage, fried wonton strips & tender strips of marinated grilled chicken all tossed in an asian infused dressing
Meridian Pinot Grigio

FEATURED WINE SELECTIONS BY THE GLASS

Clos du Bois Chardonnay, California	9
Robert Mondavi Chardonnay, California	10
Meridian Pinot Grigio, California	9
Kenwood Sauvignon Blanc, California	10
Chateau St. Michelle Riesling, Washington	7
Beringer White Zinfandel, California	6
Meridian Merlot, California	8
St. Francis Merlot, California	17
Columbia Crest Cabernet, Washington	9
Franciscan Cabernet, California	22
Greg Norman Pinot Noir, California	10

DRAFT BEER

Fat Tire	4
Mich Ultra	3
Sweetwater 420	4

COLD BOTTLED BEER

Amstel Light	4.5	Fat Tire	4.5
Bass	4.5	Guinness Draught	4.5
Becks Dark	4.5	Heineken	4.5
Budweiser	3.5	Michelob Ultra	3.5
Bud Light	3.5	Miller Lite	3.5
Bud Light Lime	3.5	O'Douls	3.5
Coors Light	3.5	Stella Artois	4.5
Corona	4.5	Sierra Nevada	4.5
Yuengling	3.5		

GREAT SOUPS & SALADS

FROM OUR LOUNGE

Visit Kick's to experience more

THE CHEF RECOMMENDS

Pasta Provencal 12
Linguini sautéed with fresh garlic, olive oil, green onions, fresh tomatoes, toasted pine nuts & finished with a garlic chicken broth *With chicken 14 Chateau*
St. Michelle Riesling

French Quarter Pappardelle Pasta 14
Thick cut egg noodles sautéed with fresh spinach, spicy sausage, onions & peppers with a cajun cream sauce *Pighin*
Reisling

St. Louis Style Ribs 18
Full rack of slow cooked deeply dry rubbed ribs, brushed with our BBQ sauce, partnered with southern slaw & french fries *(Half rack available) Fat Tire draft*

Lemon Chicken Breast 12
Citrus infused marinade gives this bird a kick served with lightly tossed arugula salad
Clos du Bois Chardonnay

Fish & Chips Dinner 9
Fresh cod fried in our own batter with chips & slaw
Sweet Water 420 draft

Ribeye 24
The most flavorful cut of beef cooked to your liking
Columbia Crest Cabernet Sauvignon

Cowboy Chops 18
Twin grilled chops with our tangy spices & spiced apples
Ravenswood Zinfandel

New York Strip Steak 22
Everyone's favorite steak topped with herb steak butter
Lindemans Bin 50 Shiraz

Black Forest Sandwich 7
Grilled shaved black forest ham, melted jarlsberg cheese on mustard buttered grilled pretzel bread with french fries or chips

South of "Philly" Cheese Steak 8
Tender shaved beef sirloin with sautéed peppers, onions & provolone cheese served french fries or chips
Miller Lite

Gentleman Jack Burger 9
Grilled angus beef patty topped with a Jack Daniel's glaze, sautéed onions & monterey jack cheese served french fries or chips

Fried Cajun Catfish Sandwich 7
Southern breaded catfish fried & served with tangy remoulade served french fries or chips
Budweiser

Marriott Cheeseburger 8
Choice of angus beef or a grilled veggie patty with your choice of cheeses & served french fries or chips
Fat Tire

Classic Club Sandwich 8
Roasted turkey, tender ham, swiss & cheddar cheeses, crispy bacon accompany this classic

Fried Cheesecake	6
Key Lime Pie	6
Molten Chocolate Cake with Ice Cream	6
Carrot Cake	5
Two Scoops of Haagen-Dazs	5

SANDWICHES

SWEET

A TRIP TO THE WELL

Lynchburg Lemonade	7
Cosmopolitan	7.5
Appletini	8.5
Long Island Ice Tea	7

*Please make your wait person aware of any food allergies
Chef Michael Taylor

Chattanooga Marriott at the Convention Center | Chattanooga TN 37402 | phone 423-756-0002 | www.marriott.com