



*Presented by Chef Jean Marie Martel  
Chef de Cuisine: Kyle Thorson*

### Starters

**Classic onion dip** | fresh house made chips  
\$6

**Hummus** | grilled flatbread and crispy celery for dipping  
\$8

**Chilled shrimp** | horseradish cocktail sauce with lemon  
\$12

**Crab cake sliders** | lettuce, tomato, chipotle aioli  
\$12

**Jack and cheddar quesadilla** | jack and cheddar cheese, green onions stuffed in a large flour tortilla.

\$10 “add” chicken for a complete meal \$12

**Margherita flatbread** | roma tomatoes, fresh mozzarella, fresh basil  
\$8

**Sausage & roasted peppers flatbread** | roma tomatoes, smoked mozzarella  
\$10

**Grilled chicken pesto flatbread** | basil pesto, mozzarella  
\$10

**Hot wings** | traditional hot or thai style served with celery, blue cheese dressing  
\$12

### Soups & Salads

**Signature chicken noodle** | flavorful broth, vegetables and egg noodles  
\$6

**Chef’s seasonal soup** | ask about our chef’s seasonal selection  
\$6

**Baked French onion** | classic onion soup, crouton, and gruyere cheese  
\$8

**1401 West house salad** | mixed greens, grape tomatoes, cucumbers, celery, balsamic vinaigrette  
\$7

**Spinach salad** | goat cheese, candied pecans, slivered pears, red wine vinaigrette  
\$9

**Caesar salad** | tossed romaine in house-made caesar dressing, parmesan cheese, garlic croutons  
\$8

“add” lemon grilled chicken \$4 | lemon grilled shrimp \$5

**Cobb salad** | romaine lettuce, turkey, egg, avocado, blue cheese, tomatoes, crisp bacon, choice of dressing  
\$11

**Sesame chicken salad** | tossed greens, mandarin oranges, walnuts, grilled chicken, avocado, sesame dressing on crisp flatbread  
\$11

**Sandwiches | substitute fries for chips or fruit \$2**

- Marriott burger** | angus beef, cheddar cheese, crisp bacon, sesame bun \$12
- Veggie burger** | black bean & chipotle peppers, pico de gallo, lettuce, toasted bun \$12
- Roasted turkey BLT** | lemon pepper mayo, toasted sour dough bread \$11
- Lemon grilled chicken** | sonoma jack cheese, vinaigrette, tomatoes, ciabatta, creamy slaw \$11
- Reuben** | lean corned beef, sauerkraut, 1000 island, on toasted marble rye \$12
- Skirt steak dip** | grilled portobello mushrooms, swiss, and french jus, ciabatta \$12
- Crab cake sandwich** | lettuce, tomato, old bay remoulade, ciabatta \$12

**Entrées**

- Crispy fish and chips** | battered fried cod, house made tartar sauce and garlic fries \$14
- Rigatoni with sausage** | spinach, tomatoes, shaved parmesan, “or our vegetarian alternative”, skip the sausage add mushrooms \$14
- Parmesan chicken breast** | sautéed arugula, capers, tomatoes, mashed potatoes \$18
- Beef short ribs** | pot roasted short ribs and carrots, cheddar mashed potatoes \$20
- Pan seared salmon filet** | warm green beans and potato salad, mustard vinaigrette \$20
- Create your own omelet** | choice of three fillings: sausage, ham, bacon, peppers, onions, mushrooms, tomatoes, spinach, cheddar, swiss, american & provolone, with green salad and fries \$12

**From the Grill**

- Baby back barbecue ribs** | creamy slaw, garlic fries \$18
- Skirt steak** | cheddar mashed potato, steak butter \$19
- Rib Eye** | mushroom demi-glaze, garlic fries, steak butter \$26
- Filet mignon** | garlic sautéed mushrooms, garlic fries, steak butter \$28

**Sides \$5**

**Garlic fries**  
**Creamy slaw**  
**Brown rice**  
**Fresh fruit**  
**Vegetable of the day**  
**House made chips**  
**Roasted fingerling potatoes**  
**Cheddar mashed potatoes**

**Dessert \$6**

**Warm apple & walnut cobbler** |  
vanilla ice cream

**Key lime pie** | whipped cream

**Chocolate cake** | vanilla ice cream

**Vanilla bean crème brule**

**Pineapple upside down cake**

**Recommended Wines by the glass**

Complete beverage menu also available

**Reds**

**Kim Crawford Pinot Noir, New Zealand \$15**  
**Estancia Cabernet Sauvignon, California \$12**  
**Graffigna Malbec, Argentina \$11**

**Whites**

**Santa Margherita Pinot Grigio, Italy \$15**  
**Clos Du Bois Special Select Chardonnay, California \$11**  
**Casa Lapostolle Sauvignon Blanc, Chile \$8**

**CHICAGO MARRIOTT OAK BROOK**

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