

## Wine by the Glass

### White & Blush

Beringer White Zinfandel	\$7.00
Chardonnay, Sterling Vitner's Collection	\$8.00
Chardonnay, Clos du Bois	\$9.50
Chardonnay, Chateau St. Jean	\$11.00
Sauvignon Blanc, Brancott	\$9.00
Pinot Grigio, Meridian	\$8.00
Pinot Grigio, Pighin	\$9.00
Riesling, Chateau Ste. Michelle	\$8.00

### Red Wine

Cabernet Sauvignon, Aquinas	\$9.00
Cabernet Sauvignon, Estancia	\$11.00
Cabernet Sauvignon, Franciscan	\$22.00
Merlot, Meridian	\$9.00
Merlot, Clos du Bois	\$11.00
Merlot, St. Francis	\$15.00
Pinot Noir, Mark West	\$9.00
Pinot Noir, La Crema	\$16.00
Shiraz, Rosemount	\$9.00
Zinfandel, Brazin Old Vine	\$12.00

# BEARCAT LOUNGE



KINGSGATE CONFERENCE CENTER.  
AT THE UNIVERSITY OF CINCINNATI

Marriott Conference Centers

### Bottled Beer

#### Domestic \$5

Budweiser  
Michelob Ultra  
Bud Light  
Coors Light  
Miller Light  
Miller Genuine Draft

#### Specialty Craft (prices vary)

Anchor Steam  
Sierra Nevada Pale Ale  
Samuel Smith Seasonal

#### Local & Regional Beer \$6

Christian Moerlein  
Great Lakes  
Mt. Carmel Brewery

#### Imports \$6

Bass Ale  
Corona Extra  
Heineken  
Newcastle  
Stella Artois  
Amstel Light  
Corona Light

#### Non-alcoholic Beer \$5

O'Doul's

### Draft Beer

Bud Light  
Sam Adams  
Christian Moerlein  
Blue Moon  
Guinness

## Soups and Salads

### Caesar Salad \$7

Romaine, Radicchio, Parmesan tuile and croutons tossed with Caesar Dressing

### Organic Baby Field Greens \$7

With teardrop tomatoes, fresh mozzarella cheese and balsamic vinaigrette

### Baby Spinach Salad \$7

Dried cherries, shaved manchego cheese, candied walnuts and warm honey bacon dressing

### Five Onion Soup \$6

Served with croutons and melted provolone cheese

### Daily Soup Selection \$5

Ask your server about today's selection

## Brick Oven Pizzas

### Four Cheese \$14

Mozzarella, fontina, provolone and parmesan

### Butcher Block \$16

Italian sausage, capicola, pepperoni, bacon and mozzarella

### Margherita Pizza \$14

Tomatoes, fresh mozzarella, basil and olive oil

### \*Additional Toppings (\$1 each)

Pepperoni, sausage, capicola, green peppers, jalapeno peppers, black olives, onion, mushroom, sliced tomato, extra cheese, and bacon

## Sandwiches and Ribs

### Smoked Prime Rib Sandwich \$12

Shaved house smoked prime rib with provolone cheese and a side of horseradish

### Classic Club Sandwich \$12

Turkey and bacon piled high on toasted white bread with tomato, lettuce and mayo

### Chicken Sandwich \$12

Herb grilled chicken breast served on focaccia bread with pesto and wilted spinach

### BBQ Baby Back Ribs \$12

House smoked and served with fries

### Pastrami on Rye \$12

With provolone cheese and Dijon mustard

### Pulled Pork Sliders \$12

Tender pulled BBQ pork on mini buns

### Chicken Finger Sandwich \$12

Hand breaded, golden fried chicken tenders topped with lettuce, tomato, onions, and a side of honey mustard

All sandwiches served with fries and a pickle

Substitute sweet potato fries \$1

## Starters

### Antipasta Platter \$11

Selection of imported cheeses, cured meats, olives, and artisan bread

### Bruschetta \$9

Focaccia, artichokes, tomatoes and sweet peppers

### Spinach and Shrimp Dip \$9

Served with tortilla chips

### Calamari \$9

Lightly fried calamari with house made tomato sauce

### Wing Platter \$9

Your choice of Buffalo, Thai Chili, or BBQ style chicken wings served with bleu cheese dressing and celery

### Smoked Chicken Quesadilla \$10

With roasted peppers, corn relish and pepperjack cheese. Served with sour cream and pico de gallo

### Baked Potato Skins \$8

Crispy skins with bacon, melted cheese, scallions and a side of sour cream

### Vegetarian Quesadilla \$9

With grilled seasonal vegetables Served with sour cream and pico de gallo

### Chips and Salsa \$7

House made pico de gallo served with tortilla chips

### Roasted Black Mussels \$11

With chorizo, cilantro and a white wine sauce

### Shrimp Cocktail \$13

Chilled shrimp, cocktail sauce, and fresh lemon

### Hummus \$7

Served with grilled pita

### Sweet Potato Fries \$5

Served with key lime aioli

## Specialty Burgers

### Marriott Burger \$12

Angus beef with cheddar cheese, bacon, lettuce, tomato and onion

### Salmon Burger \$12

Chef crafted salmon burger served with dill tartar sauce

### The Wergers Burger \$13

Angus beef topped with sautéed sweet peppers, onions, mushrooms and provolone cheese

### Turkey Burger \$12

Chef crafted, lean turkey burger with lettuce, tomato and onion

All burgers served with fries and a pickle

Veggie burger available by request

## Desserts

### Flourless Chocolate Torte \$7

With amarena cherries

### New York Style Cheesecake \$7

Served with raspberry sauce and whipped cream

### Crème Brulee \$7

House made daily and served with seasonal berries and whipped cream

### Graeter's Ice Cream \$7

Cincinnati's world famous ice cream since 1870

Available Flavors

Vanilla, Chocolate and Black Raspberry Chip

## Entrée Selections

### Grilled New York Strip \$30

Marinated strip steak with herb butter and wild mushrooms, served with roasted potatoes

### Prime Rib \$29

Smoked prime rib, fingerling potatoes and horseradish cream

### Pan Seared Chicken \$23

With prosciutto and mozzarella cheese, served atop linguine with marsala sauce

### Grilled Salmon Fillet \$26

With herb butter and seasonal rice blend

### Daily Specials

Our chefs prepare special pasta, fish and dinner entrees daily  
Ask your server for today's selection

\*Consuming raw or undercooked eggs, seafood, meats and shellfish may increase your risk of food borne illness

## Beverages

### Pepsi Products

### Cappucino

### Latte

### Espresso

\*Parties of 6 or more will be billed together with a 20% service charge added automatically

Prices do not include tax