

# Marriott®

## DENVER AIRPORT AT GATEWAY PARK

16455 E. 40<sup>TH</sup> CIRCLE, AURORA, CO 80011  
(303) 371-4333  
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### APPETIZERS

<b>BISTRO CHICKEN NOODLE SOUP</b> HEARTY VEGETABLES AND TENDER EGG NOODLES	6.00
<b>SPINACH AND ARTICHOKE DIP</b> SAUTÉED SPINACH AND ARTICHOKE IN A SPICY CREAM SAUCE	10.00
<b>CHEF DANNY'S CHIPOTLE LIME CHICKEN WINGS</b> DEEP FRIED WINGS TOSSED IN A CHIPOTLE PEPPER SIGNATURE SAUCE	10.00
<b>SEARED AHI TUNA SKEWERS</b> AHI TUNA SERVED WITH A SESAME GINGER SAUCE AND ASIAN SLAW	12.00
<b>CRAB CAKES</b> LUMP CRAB SERVED WITH A TRIO OF SALSAS	14.00
<b>FRENCH ONION SOUP</b> THE CLASSICAL FAVORITE TOPPED WITH CROUTONS, GRUYERE AND PARMESAN	8.00

### SANDWICHES & SALADS

<b>STEAK SANDWICH</b> SEASONED NY STRIP GRILLED TO PERFECTION TOPPED WITH ONION STRAWS AND PROVOLONE	15.00
<b>PHILLY SANDWICH</b> THINLY SLICED RIBEYE OR CHICKEN SAUTÉED WITH PEPPERS, MUSHROOMS AND ONIONS TOPPED WITH PROVOLONE AND SERVED ON A HOAGIE ROLL	11.00
<b>MARRIOTT BURGER</b> A FORTY YEAR FAVORITE TOPPED WITH BACON AND CHEDDAR	10.00
<b>BBQ BURGER</b> OUR ANGUS BURGER TOPPED WITH YOUR CHOICE OF OUR HOMEMADE CHIPOTLE OR WHISKEY BBQ SAUCE, CHEDDAR, BACON AND ONION STRAWS	11.00
<b>MUSHROOM SWISS BURGER</b> A TRIO OF MUSHROOMS TOPPED WITH SWISS CHEESE SERVED ON CIABATTA BREAD	11.00
<b>GRILLED MONTEREY CHICKEN SANDWICH</b> A GRILLED CHICKEN BREAST TOPPED WITH MONTEREY JACK, DAIKON SPROUTS, AVOCADO, BACON AND RANCH DRESSING	11.00
<b>CAESAR SALAD</b> THE CLASSIC SERVED IN A EDIBLE PARMESAN BOWL (CARB CONSCIOUS)	9.00
*ADD GRILLED CHICKEN	11.00
*ADD GRILLED SHRIMP	13.00
<b>BUFFALO CHICKEN SALAD</b> MIXED GREENS TOSSED IN BLUE CHEESE DRESSING TOPPED WITH SPICY CHICKEN TENDERS AND BLUE CHEESE CRUMBLES	11.00
<b>STEAK AND BLUE CHEESE SALAD</b> MIXED GREENS TOSSED IN BLUE CHEESE DRESSING TOPPED WITH SEASONED NY STRIP, BLUE CHEESE, BACON CRUMBLES AND CHOPPED EGGS (CARB CONSCIOUS)	14.00
<b>LEMON PEPPER SALMON SALAD</b> MIXED GREENS TOPPED WITH A GRILLED SALMON FILET SERVED WITH A BLOOD ORANGE BALSAMIC GLAZE	16.00

\*ALL SANDWICHES ARE SERVED WITH FRENCH FRIES OR HOUSE MADE CHIPS\*



THESE ITEMS HAVE BEEN SELECTED TO MEET THE DIVERSE DIETARY NEEDS OF OUR GUESTS.  
YOUR SERVER WILL BE HAPPY TO ANSWER ANY QUESTIONS YOU MAY HAVE.

# PASTAS

<b>VEGETARIAN BOW TIE PASTA</b> BOWTIE PASTA SERVED WITH AN ARRAY OF FRESH VEGETABLES IN A WHITE WINE PESTO SAUCE	11.00
<b>*ADD CHICKEN</b>	13.00
<b>*ADD SHRIMP</b>	15.00
<b>SAUSAGE AND PEPPERS</b> PENNE PASTA SERVED WITH SWEET ITALIAN SAUSAGE, PEPPERS AND ONIONS WITH A SPICY MARINARA SAUCE	13.00
<b>CHICKEN ALFREDO</b> GRILLED CHICKEN BREAST ATOP A BED OF FETTUCCHINI NOODLES TOPPED WITH ALFREDO SAUCE	12.00
<b>*SHRIMP ALFREDO</b>	16.00

**\*ALL PASTA DISHES ARE SERVED WITH GARLIC BREAD\***

# ENTREES

<b>CHICKEN MARSALA</b> A LIGHTLY BREADED CHICKEN BREAST SAUTÉED THEN TOPPED WITH A WILD MUSHROOM MARSALA SAUCE SERVED WITH RISOTTO CAKES AND VEGETABLE OF THE DAY	15.00
<b>ORANGE CHICKEN</b> BREADED CHICKEN SERVED WITH AN ORANGE GLAZE ON TOP OF BROWN RICE	12.00
<b>MARINATED GRILLED SHRIMP</b> TIGER SHRIMP MARINATED, SKEWERED AND GRILLED WITH OUR SPECIAL SEASONINGS, ACCOMPANIED BY A ROASTED RED PEPPER TEQUILA LIME DIPPING SAUCE	18.00
<b>PAN SEARED HALIBUT</b> WITH BROWN RICE, ASPARAGUS AND CRAB SERVED WITH A TARRAGON SAUCE (LOW CHOLESTEROL)	20.00
<b>MISO GLAZED SALMON</b> IN A LEMONGRASS BROTH OVER BROWN RICE (LOW FAT AND LOW CHOLESTEROL)	19.00
<b>MAHI MAHI</b> GRILLED TO PERFECTION AND ACCOMPANIED BY A TROPICAL SALSA	18.00
<b>MESQUITE BBQ RIBS</b> PORK SPARE RIBS RUBBED WITH THE PERFECT SEASONINGS AND ACCOMPANIED WITH OUR HOMEMADE WHISKEY BBQ SAUCE	20.00
<b>*HALF RACK</b>	14.00
<b>FILET MIGNON 8 OZ</b> A CENTER CUT OF BEEF TENDERLOIN	32.00
<b>NEW YORK STRIP 12 OZ</b> SEASONED AND GRILLED TO YOUR SPECIFICATION TOPPED WITH A PEARL ONION WHISKEY DEMI GLACE	28.00
<b>FLAT IRON STEAK 10 OZ</b> SEASONED AND GRILLED TO YOUR SPECIFICATION	19.00
<b>BONELESS RIBEYE 12 OZ</b> SEASONED AND GRILLED TO YOUR SPECIFICATION	26.00

**\*ALL ENTREES ARE SERVED WITH VEGETABLE OF THE DAY AND CHOICE OF ONE SIDE\***

# SIDES

BAKED POTATO	3.00
YUKON GOLD MASHED POTATOES	3.00
GRILLED MUSHROOMS AND ONIONS	4.00
SAUTÉED SPINACH	3.00
ASPARAGUS WITH HOLLANDAISE SAUCE	5.00