



Detroit Marriott at the Renaissance Center
 Detroit, MI 48243
 313 568 8000

big salads

Loaded *Steak Salad, grilled Flat Iron *Steak, crisp iceberg lettuce, vine ripe tomatoes, blue cheese crumbles, bacon and blue cheese dressing \$14

Drew's Honey Buffalo Chicken Salad, chopped romaine with bacon, tomato and red onions, chopped fried chicken tenders, tossed in honey buffalo sauce, served with celery ranch dressing \$13

Caesar Salad, chilled romaine tossed in traditional Caesar dressing with parmesan cheese and crunchy croutons \$8

add herb grilled *chicken \$4

add grilled *shrimp \$7.5

add *salmon \$6

add *steak \$8

Cobb Salad, kitchen tossed, romaine, grilled chicken, egg, avocado, blue cheese, tomatoes and crisp bacon, choice of dressing \$12

Greek Salad with Falafel, romaine, blistered tomatoes, cucumber and creamy feta with grilled pita, Greek dressing \$12

burger bar

During the 50's the great burger stands of America spread through the land serving what would become a staple in dining history. As homage to those stands and to our own company's Hot Shoppes heritage, we offer the great American hamburger.

Marriott *Burger, the classic, fresh ground angus beef, cheddar cheese, crisp bacon, butter toasted sesame bun \$11

Black and Blue *Burger, dark balsamic caramelized onions and blue cheese, brioche bun \$11

Turkey *Burger, jack cheese, guacamole, lettuce and tomato, whole wheat bun \$11

Veggie Burger, chickpea, edamame & corn patties, mayonnaise, mustard, pickles, lettuce and tomato, whole wheat bun \$11

***Salmon Burger** cilantro lime aioli, pickled cucumber onion relish, toasted brioche bun \$11

Choose a side : French fries sweet potato fries
 mini Caesar housemade chips
 winter vegetables

favorites

Roast Turkey BLT, lemon pepper mayonnaise, toasted sourdough with mini Caesar salad & fries \$10

***Fish Tacos**, a flour tortilla stuffed with fried cod, Baja slaw, tomato, sriracha ranch and Cajun fries \$11

***Omelet of Your Choice**, mushrooms, tomatoes, green peppers, spinach, onions, ham, bacon, Swiss or cheddar cheese with a mini Caesar salad & fries \$11

Crisp Flatbread, marinara sauce, Italian sausage and Fontina cheese \$10

favorites served after 5 PM daily

Simply Grilled *Fish, market vegetables and extra virgin olive oil \$24

Cedar Plank Seared *Salmon, with a maple glaze, mashed sweet potatoes, sautéed spinach \$24

One half Roasted *Chicken, roasted garlic & parmesan mashed, mini chopped salad \$18

10 oz. New York Strip *Steak, bacon & blue cheese crust, fingerling potatoes, asparagus \$26

Shepherd's Pie, braised short *rib with carrots, celery and onions, topped with roasted garlic and parmesan mashed potatoes \$17

Spaghetti & *Meatballs, tossed in a light tomato sauce and served with shaved parmesan \$16

***Shrimp Scampi**, sautéed in lemon, garlic, white wine and cream, served over herbed pappardelle pasta \$20

Cous Cous, with asparagus tips, peppers, onions, tomatoes, broccoli, cooked in vegetable broth and drizzled with roasted pepper coulis and virgin olive oil \$14

Please let us know of any dietary preferences or food allergies we should be aware of in the preparation of your meal.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

For your convenience an 18% gratuity for parties of 6 or more will be added to your check.

desserts

- Pumpkin Cheesecake**, cinnamon shortbread cookie \$7
- Shawn's Dublin Sundae**, pretzel crusted ice cream, Guinness caramel, warm double chocolate brownie \$7
- Double Chocolate Cake**, raspberry sauce \$7
- Ice Cream or Sorbet**, traditional & seasonal flavors \$6
- Cherry Bread Pudding** with Whisky sauce \$7

beer

- imported draft beer \$7.**
Guinness Draught, Ireland
Stella Artois, Belgium
Bass Ale, England
Amstel Light, Holland
- domestic draft beer \$6.**
Samuel Adams Boston Lager, MA, USA
Samuel Adams Seasonal, MA, USA
Bud Light, MO, USA
Motor City, Nut Brown Ale, MI, USA
Blue Moon, CO, USA

bottled beer

- Imported \$6.
- Domestic \$5.

wines

	bottle glass	
Mumm Cuvee Napa, Brut Prestige	67.	18. (187 ml)
Beringer, White Zinfandel	25.	7.5
Chateau Ste. Michelle, Riesling	31.	9.
Meridian, Pinot Grigio		8.
Provenance Vineyards, Sauvignon Blanc	64.	20.
Sonoma-Cutrer "Russian River Ranches", Chardonnay	58.	18.
Meridian, Chardonnay		8.
Acacia Carneros, Pinot Noir	92.	24.
Mark West, Pinot Noir	31.	9.
Rutherford Hill, Merlot	77.	24.
Meridian, Merlot		8.
Kim Crawford, Pinot Noir	50.	14.
Starmont, Cabernet Sauvignon	72.	22.
Estancia, Cabernet Sauvignon	47.	13.
Ravenswood, Zinfandel	39.	11.
Ferrari-Carano, Cabernet Sauvignon	70.	20.

Please ask your server about the wines of the day.

cocktails

Hand-crafted with fresh juice

The Pomegranate Ginger Martini \$10.

A delicious blend of Pama® pomegranate liqueur with a burst of ginger in every sip

South Beach Mojito \$10.

fresh mint, fresh lime - muddled and shaken

Golden Sunset Margarita \$10.

gold tequila, grand marnier, fresh lime

Caipirinha \$10.

popular Brazilian drink with fresh lime, raw sugar and sugar cane rum

Flirtini \$10.

raspberry vodka, cointreau, pineapple & cranberry juice

Long Island Iced Tea \$8.5

vodka, rum, gin, tequila, triple sec, fresh lime, lemon juice and a splash of pepsi

Detroit Cooler \$5.

root beer vodka, vanilla vodka, ginger ale

Nutty Irishman \$8.5

frangelico, baileys Irish cream, half & half

The Perfect Irish Coffee \$5.

Jameson Irish whiskey & coffee topped with whipped cream

to start to share

The Daily Soup, chef crafted \$6

Lobster Bisque \$8

Hummus, grilled flatbread and crisp celery for dipping \$5

Housemade Tortilla Chips with warm artichoke & gruyere cheese dip \$5

Crispy *Chicken Wings Thai spiced or hot ½ doz \$8 full doz \$12

Jack and Cheddar Stuffed Quesadilla with *chicken or *shrimp in a large flour tortilla \$12

or skip the chicken, just the jack and cheddar \$8

Fried Chicken Tenders, with French fries, BBQ sauce and spicy ranch \$9

Housemade Chips with bacon and blue cheese dip \$5

Chopped Salad with iceberg lettuce, tomatoes, corn, cheddar cheese, green onions, radish & carrots, your choice of dressing \$6