

THE VIEW

Ann Arbor Marriott Ypsilanti
1275 Huron St
Ypsilanti, MI 48197
1-734-487-2000

APPETIZERS

COCONUT SHRIMP 9

THREE LARGE SHRIMP SERVED OVER GRILLED
PINEAPPLE WITH HONEY GINGER AND RED PEPPER DIPPING SAUCES

TUMBLEWEEDS 5

THINLY SLICED SWEET ONIONS FLASH FRIED AND
SERVED WITH A SPICY DIPPING SAUCE

BBQ STACK 8

SAUTEED CHEESEY CORN CAKES TOPPED WITH
BBQ PULLED PORK AND CRISPY ONIONS

HOUSE MADE ROASTED GARLIC AND SUN DRIED TOMATO HUMMUS 7

SERVED WITH GRILLED PITA AND GARDEN FRESH VEGETABLES

SEARED AHI SASHIMI 9

PEPPER SEARED AHI TUNA SLICES, SERVED WITH WASABI
VINAIGRETTE AND HONEY GINGER SAUCE

ASIAN STYLE TACOS 8

FRIED WON TON SHELLS WITH TENDER
GARLIC ROASTED PORK, MISO AND HOISIN
VINAIGRETTES AND SHANGHAI CABBAGE

ITALIAN NACHOS 8

FRIED RAVIOLI SKINS TOPPED WITH MOZZARELLA, PEPPERONI
ITALIAN SAUSAGE, PEPPERONCINI, RED ONIONS, AND TOMATOES,
SERVED WITH MARINARA SAUCE

FLASH FRIED CRISPY CALAMARI 9

SERVED WITH CHIPOTLE AIOLI AND MARINARA

LOLLIPOP LAMB CHOPS 9

RUBBED WITH GARLIC AND THYME, GRILLED TO
YOUR LIKING WITH BALSAMIC REDUCTION

CRAB CAKES 10

OUR SIGNATURE APPETIZER, SERVED WITH CHIPOTLE AIOLI

CHICKEN QUESADILLA 8

CUMIN INFUSED CHICKEN WITH ROASTED POBLANO PEPPERS, RED
ONIONS AND CHEDDAR JACK CHEESES COOKED CRISP IN A TOMATO
FLOUR TORTILLA

SALADS

CAESAR SALAD 6

FRESH ROMAINE HEARTS TOSSED WITH DRESSING,
CROUTON AND PARMESAN

~ADD~

GRILLED CHICKEN	4
GRILLED STEAK	6
CRISPY CALAMARI	5
CHILLED GRILLED SHRIMP	6

COBB SALAD 9

ROMAINE TOPPED WITH DICED GRILLED CHICKEN, BACON, TOMATOES,
AVOCADO, CHEDDAR, EGG, AND BLEU CHEESE CRUMBLES

CARAMELIZED SALMON SALAD 11

FRESH GREENS TOSSED WITH HOUSE MADE CHAMPAGNE
CHERRY VINAIGRETTE AND GARNISHED WITH DRIED CHERRIES, GOAT
CHEESE, TOASTED PECANS, TOMATOES AND RED ONION

BUFFALO CHICKEN SALAD 8

FRESH GREENS TOSSED IN CHIPOTLE RANCH AND TOPPED WITH CAJUN
FRIED TENDERS, JULIENNE PEPPERS, ONIONS, TOMATOES, AND
CHEDDAR CHEESE

SOUP

FRENCH ONION SOUP 6

A CLASSIC SOUP SERVED IN A NON-TRADITIONAL MANNER

SOUP DU JOUR 4

CONSULT YOUR SERVER FOR TODAY'S SELECTION

THE VIEW

SANDWICHES

CLUB SANDWICH 8

THE CLASSIC TRIPLE DECKER, MESQUITE SMOKED
TURKEY, HAM, BIG EYE SWISS, PESTO MAYO,
LETTUCE, TOMATO, AND APPLE WOOD SMOKED BACON

TUNA BLT 12

SASHIMI TUNA SEARED RARE AND SERVED ON FOCACCIA BREAD WITH
TRUFFLE AIOLI, LETTUCE, TOMATO, AND APPLE WOOD SMOKED BACON

ANGUS BURGER 9

A HALF POUND OF CHAR-GRILLED GROUND BEEF TOPPED WITH YOUR
CHOICE OF CHEESE, ACCOMPANIED BY FRIES, PICKLE,
LETTUCE, TOMATO AND ONION.

ADD BACON 1.50, ADD SAUTÉED MUSHROOMS 1,
ADD SAUTÉED ONIONS 1

PIZZA

ALL MADE WITH AN 8" GARLIC ROSEMARY PIZZA CRUST

THE MEAT LOVER 11

WITH PEPPERONI, ITALIAN SAUSAGE, BACON, HAM, AND MOZZARELLA

TOMATO FETA 10

WITH GARLIC BUTTER, RED ONIONS, BACON AND MOZZARELLA

SUPREME 11

PEPPERONI, ITALIAN SAUSAGE, PEPPERS, ONIONS, BLACK OLIVES AND
MUSHROOMS.

ENTREES

ALL ENTREES SERVED WITH SIDE SALAD OR SOUP DU JOUR

BRAISED SHORT RIBS 22

FORK TENDER SHORT RIBS WITH ROASTED POTATOES AND ROOT
VEGETABLES

NEW YORK STRIP 26

A 12OZ. PORTION OF THE BEEF LOVERS FAVORITE

JAMAICAN GRILLED RIBEYE 28

CHOICE HOUSE CUT BEEF RIBEYE WITH A SPICY
MARINADE SERVED WITH FRIED PLANTAINS
AND HONEY HABANERA EMULSION

GRILLED EGGPLANT PARMESAN 13

JAPANESE EGGPLANT GRILLED AND STUFFED WITH HOUSE MADE SAUCE
AND MELTED CHEESE OVER FRESH TOMATO COULIS

BACON WRAPPED BISTRO STEAK 16

WITH GARLIC MASHED POTATOES AND VEGETABLE DU JOUR

LAMB CHOPS 28

DIJON AND HERB CRUSTED RACK OF LAMB, CHAR GRILLED
TO YOUR LIKING AND SERVED WITH A RISOTTO CAKE
AND SAUTÉED BROCCOLI RABE

MISO SALMON 21

MARINATED IN MISO, SAKE AND BROWN SUGAR AND
SEARED UNTIL CARAMELIZED, SERVED WITH STEAMED RICE
AND SHANGHAI CABBAGE

CAJUN PASTA 15

TENDER SHRIMP, ANDOUILLE SAUSAGE, AND GRILLED CHICKEN
TOSSED WITH CAJUN CREAM SAUCE SERVED OVER CHEESE TORTELLINI

GINGER SESAME FLANK STEAK 18

CHAR GRILLED AND SERVED WITH BRAISED SPINACH
AND BROCCOLI RABE AND QUINOA PILAF

SHRIMP AND LOBSTER SCAMPI 23

TENDER SHRIMP AND SLIPPER LOBSTER SAUTÉED IN GARLIC BUTTER
WITH MUSHROOM AND CAPERS OVER AL DENTE LINGUINI

PEPPER SEARED TUNA 21

FLASH SEARED RARE WITH HOISIN BLACKBEAN
VINAIGRETTE, QUINOA PILAF AND SHANGHAI CABBAGE

ROSEMARY LEMON CHICKEN BREAST 17

MARINATED WITH GARLIC AND ROSEMARY AND GRILLED,
SERVED WITH PRESERVED LEMON VINAIGRETTE, CRISPY
RISOTTO CAKE, WILTED ARUGULA AND BROCCOLI RABE

Marriott

**ANN ARBOR YPSILANTI
AT EAGLE CREST**