

to start to share

- The Daily Soup**, chef crafted \$8.00
- Minestrone Soup** \$8.00
- Tuscan Onion Soup** \$9.00
- Hummus**, grilled flatbread and crisp celery for dipping \$9.00
- Fried Calamari**, tomato sauce and lemon aioli \$14.00
- Clams Casino**, roasted peppers and bacon \$14.00
- Jumbo Shrimp**, served chilled with house made cocktail sauce \$16.00
- Steamed Mussels**, leeks, white wine sauce \$14.00
- Mini Meatball Sliders**, provolone cheese, rustic tomato sauce \$13.00
- Caesar Salad**, small \$8.00
- Wedge Salad**, crisp iceberg, blistered tomatoes, chopped bacon and creamy blue cheese \$10.00
- Spinach Salad**, smoked bacon, goat cheese and balsamic vinaigrette \$10.00

big salads

- Caesar Salad**, chilled romaine tossed in traditional Caesar dressing with parmesan cheese and crunchy croutons \$12.00
add herb grilled chicken \$17.00
add lemon grilled shrimp \$19.00
- Cobb Salad**, kitchen tossed romaine, grilled chicken, egg, avocado, blue cheese, tomatoes and crisp bacon, with lemon vinaigrette dressing \$18.00
skip the chicken and add grilled steak \$20.00
- Waldorf Chopped Salad**, romaine, granny smith apples, pears, pecans and cheddar cheese \$14.00

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 on a butter toasted sesame bun, fresh ground Angus beef, cheddar cheese, crisp bacon \$17.00
- *Pesto Burger**, melted mozzarella, roasted tomatoes, pesto and olive oil on ciabatta \$17.00
- Ultimate Veggie Burger**, jack cheese, mayonnaise, mustard and pickles, on a whole wheat bun \$16.00 add bacon \$17.00

Served with creamy slaw and a pickle

Choose a side:

- French Fires
- Sweet Potato Fries
- Onion Rings

flat breads

- Tomato and Fresh Mozzarella** \$13.00
- Sausage**, peppers, caramelized onions, tomato and mozzarella \$14.00
- Prosciutto**, caramelized onions, tomatoes and goat cheese \$14.00

favorites

- Bucatini and Meatballs**, San Marzano tomato sauce, shaved parmesan \$21.00
- Rigatoni with Sausage**, spinach, tomatoes, shaved parmesan \$21.00
or skip the sausage, add mushrooms \$20.00
- Bucatini with Mussels**, white wine, lemon, garlic oregano \$22.00
- Pan Seared Shrimp**, spinach and mushroom gnocchi, chardonnay cream sauce \$27.00
- *Roast Salmon Fillet**, warm green beans and fingerling potatoes, mustard vinaigrette \$24.00
- *Simply Grilled Fish**, market vegetables and extra virgin olive oil \$26.00

Classic Chicken Parmesan, San Marzano tomatoes, fresh mozzarella \$23.00

***Char Crusted N.Y. Steak**, cheddar smashed potatoes and arugula \$36.00

***Grilled Filet Mignon**, garlic sautéed mushrooms, crisp fries and steak butter \$38.00

Omelet of Your Choice with a green salad and fries \$16.00

Roast Turkey BLT, lemon pepper mayo, toasted sourdough, kettle chips \$16.00

Chicken Sandwich with Soup & Salad, herb grilled chicken, pesto, tomato, fresh mozzarella, pepper relish and arugula on Focaccia, small Caesar salad and minestrone soup \$17.00

desserts

- Warm Apple & Walnut Cobbler**, vanilla ice cream \$8.00
- Betty's Warm Bread Pudding**, walnut and sugar topping, vanilla ice cream, \$8.00
- Key Lime Pie**, whipped cream \$8.00
- Mile High Chocolate Cake**, chocolate ganache filling, raspberry sauce \$8.00
- Seven Layer Carrot Cake**, shaved coconut \$8.00
- Ice Cream & Sorbet**, traditional and seasonal flavors \$8.00
- Tiramisu**, mascarpone cheese, lady fingers and espresso \$8.00
- Classic N.Y. Cheese Cake**, raspberry sauce \$8.00

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.

beer

- Bud Light** \$6.00
- Budweiser** \$6.00
- Coors Light** \$6.00
- Michelob Ultra** \$6.00
- Miller Lite** \$6.00
- Yuengling** \$6.00
- Samuel Adams Boston Lager** \$7.00
- Sierra Nevada Pale Ale** \$7.00
- Blue Moon Belgian White** \$7.00
- Amstel Light** \$7.00
- Bass Pale Ale** \$7.00
- Corona Extra** \$7.00
- Corona Light** \$7.00
- Guinness Draught** \$7.00
- Heineken** \$7.00
- Heineken Light** \$7.00
- Stella Artois** \$7.00
- O'Doul's** \$6.00

wines

Sparkling Wines and Champagne

- Mumm Napa Brut Prestige B \$45.00
- Moët & Chandon Brut Impérial B \$90.00

Blush/White Specialties

- Beringer White Zinfandel B \$30.00 G \$8.00
- Chateau St. Michelle Johannisberg Riesling B \$34.00 G \$9.00
- Brancott Marlborough Sauvignon Blanc B \$42.00 G \$11.00
- Kenwood Vineyards Sauvignon Blanc B \$42.00 G \$11.00
- Casa Lapostolle Sauvignon Blanc B \$38.00 G \$10.00

Chardonnay

- Le Terre Chardonnay B \$26.00 G \$7.00
- Sebastiani B \$38.00 G \$10.00
- Columbia Crest Two Vines Chardonnay B \$26.00 G \$7.00
- La Crema Chardonnay B \$46.00 G \$12.00
- Chateau St. Jean Chardonnay B \$42.00 G \$11.00
- Sterling Vitner's Collection B \$46.00 G \$12.00
- Clos du Bois Chardonnay B \$38.00 G \$10.00
- Cakebread Cellars B \$90.00

Pinot Grigio

- Pighin Friuli Grave B \$42.00 G \$11.00
- Santa Margherita B \$56.00

Chianti

- Pietrafitta Colli Senesi B \$42.00 G \$11.00
- Ruffino Riserva Ducale Classico (Tan Label) B \$54.00 G \$14.00

Merlot

- Columbia Crest Two Vines Merlot B \$26.00 G \$7.00
- Meridian Vineyards B \$38.00 G \$10.00
- St. Francis Vineyards Merlot B \$50.00 G \$13.00
- Clos du Bois B \$50.00 G \$13.00

Cabernet Sauvignon

- Clos du Bois B \$50.00 G \$13.00
- Columbia Crest Two Vines Cabernet B \$26.00 G \$7.00
- Franciscan Cabernet B \$58.00 G \$15.00
- Avalon B \$38.00 G \$10.00

Red Specialty

- Mark West Pinot Noir B \$42.00 G \$11.00
- La Crema Pinot Noir B \$50.00 G \$13.00
- Kim Crawford Pinot Noir B \$46.00 G \$12.00
- Clos du Bois Pinot Noir B \$46.00 G \$12.00
- Brazin Zinfandel B \$50.00 G \$13.00
- Rosemount Diamond Label Shiraz B \$46.00 G \$12.00
- Taylor Fladgate Late Vintage Port G \$11.00

cocktails

Strawberry Rita

Jose Cuervo Gold Tequila, strawberries and a sugar rim \$12.00

Maker's Mark Bourbon Sour

A classic sour made with Maker's Mark Bourbon \$12.00

Pomegranate Cosmo

A twist on the classic cosmopolitan, with tart pomegranate and fresh lime \$13.00

St. Germain Gin n Tonic

A twist on a classic cocktail with St. Germain liqueur \$12.00

Mojito

Bacardi Superior Rum with fresh mint \$12.00

Margarita

A classic margarita with Jose Cuervo Especial Tequila and fresh lime juice \$12.00