



Marriott Shoals Hotel and Spa | 800 Cox Creek Parkway South, Florence, AL 35630 | 256.246.3660

### Appetizers

#### **Domestic Artisan Cheese, Three- \$12 or Five- \$18**

Honey, Housemade Preserves, Spiced Pecans

#### **Grilled Quail \$14**

White BBQ Jicama Slaw, Alicia's Tomato Chutney

#### **Grilled Scallops \$14**

Andouille Polenta, Creole Vinaigrette

#### **Jumbo Lump Crab Cake \$16**

Fried Green Tomato, Vinaigrette Slaw

#### **Kobe Meatloaf \$15**

Roasted Pepper Hash, Asparagus Salad

#### **Duck Confit Salad \$12**

Baby Arugula, Charred Spring Onions, Blistered Tomato Vinaigrette

#### **Lobster Bisque \$8**

Lobster Salad, Crème Fraiche

#### **Jack-o-Lantern Farms Salad \$7**

Local Greens, Garden Vegetables, Buttermilk Dressing

### Entrees

#### **Prawns and Crispy Herb Gnocchi \$29**

Asparagus, Spring Onions, Sauce Soubise

#### **Grilled Gulf Grouper \$28**

Cheddar Grits, Arugula Salad

#### **North Carolina Flounder \$24**

Blue Crab, Grilled Vegetable, and Couscous Salad

#### **Free-Range Chicken \$23**

Grilled Breast, Braised Thigh, Spring Vegetables

#### **Five-Spice Duck Breast \$27**

Jasmine Fried Rice, Orange Gastrique

#### **BBQ Colorado Lamb Loin \$30**

Peach Baked Beans, White BBQ Jicama Slaw

### A la Carte-Choose One Side Dish

#### **Alabama Pork Loin and Belly \$28**

#### **Bison Striploin \$46**

*Peach Demi*

#### **American Kobe Filet \$65**

#### **American Kobe Ribeye \$55**

*Wasabi Butter*

#### **All-Natural Beef Filet \$32**

#### **All-Natural Beef Striploin \$29**

*Charred Onion Steak Sauce*

#### **Additional Side Dishes \$6**

Jasmine Fried Rice

Green Bean "Casserole"

Fried Green Tomatoes

Grilled Asparagus

Confit Potatoes and Shallots

Cheddar Grits

### **Extras \$10**

Grilled Foie Gras

Grilled Hawaiian Prawns

Crab "Oscar" Salad

Grilled Scallop



### **Chef's Tasting Menu**

*Five Course \$75 | with wine pairings \$110*

#### **Course One**

##### **Grilled Foie Gras**

Fig Jam, Crostini

*Kiona Chenin Blanc, Columbia Valley, Washington 08*

##### **Kobe Meatloaf**

Roasted Pepper Hash, Asparagus Salad

*Briccotondo Barbera, Piedmont, Italy 08*

#### **Course Two**

##### **Local Greens Salad**

Toasted Goat Cheese, Charred Onions, Blistered Tomato Vinaigrette

*Whitehaven Sauvignon Blanc, Marlborough, New Zealand 08*

##### **Red Curry Carrot Soup**

Crème Fraiche and Piquillo Pepper Salad

*Colterenzio Gewurztraminer, Trentino-Alto Adige, Italy 06*

#### **Course Three**

##### **North Carolina Flounder**

Blue Crab, Grilled Vegetable and Couscous Salad

*Mer Soleil Silver Chardonnay, Santa Lucia Highlands 07*

##### **Pan-Roasted Quail**

Crispy Gnocchi, Haricot Vert

*Jadot Beaujolais Villages, Beaujolais, France 09*

#### **Course Four**

##### **All-Natural Beef Filet**

Squash Casserole, Crispy Potatoes

*Catena Vista Flores Malbec, Mendoza, Argentina 07*

##### **Five-Spice Duck Breast**

Jasmine Fried Rice, Orange Gastrique

*Conundrum Proprietary White Blend, California 08*

#### **Desserts**

**White Chocolate Mousse Cake-** Devils Food, Orange Anglaise

**Strawberry Amaretto Bread Pudding-** Butter Pecan Gelato, Caramel

**Crème Brulee-** Chef's Choice Flavor

**Cornmeal Pound Cake-** Honey Yogurt, Mixed Berry Salad

**Trio of Sorbets**

An 18% gratuity will be added to parties of 8 or more.

Consuming raw or undercooked meat, poultry, seafood, shellfish and eggs may increase risk of food borne illness.