

# Absinthe Dinner

## Opening Ideas

### Bacon Wrapped Shrimp 9

Tomato jam and balsamic glaze

### Corn Crusted Crab Cake 11

Jumbo lump crab meat with chipotle aioli and mango salsa

### Togarashi Dusted Tuna Medallions 12

With mirin pineapple sauce, wakami salad and tobiko caviar

### Pan Seared Sea Scallop 10

Mint tri tomato jam and micro greens

### Crispy Calamari Steaks 11

Thin crispy strips of calamari, with seaweed salad and chilly garlic sauce

### Tomato Mozzarella Flatbread 9

Roasted tomatoes, fresh mozzarella and basil



### Fresh Fruit (low fat) 12

Served with yogurt and cottage cheese

### Shrimp Cocktail 14

Served with cocktail sauce

## Main Ideas

(Entrée includes one accompaniment)

### Herb Rotisserie Half Chicken 22

Raspberry port wine sauce



### Tenderloin of Beef Filet (low chol) 33

Port wine sauce and cipolline

### New Zealand Rack of Lamb 30

Mint infused demi

### Grilled Dry Aged Angus Ribeye 30

Roasted elephant garlic bulb, creamy horseradish sauce

### Chicken Milanese 22

Arugula, fresh mozzarella and cherry tomatoes

### Grilled Marinated Mojo Skirt Steak 24

Cucumber and tomato salsa



### Baked Atlantic Salmon (carb conscious) 24

Tropical fennel salad

### Sesame Seared Tuna 32

Wakami salad and pickled ginger with a Thai style spicy sauce

### Herb Seared Grouper 28

Citrus beurre blanc

### Pan Seared Sea Scallops 28

Tri tomato jam and balsamic glaze

### Lobster Ravioli 24

Shiitake mushrooms, sun dried tomatoes, baby arugula and sherry wine sauce

### Chicken Penne 22

Sun dried tomatoes, spinach, mushrooms in Boursin cream sauce

## Other Ideas

### Sweet Potato Fries

### Parmesan Shoestring Fries

### Dijon Herb Roasted Fingerlings

### Boursin Whipped Yukon Gold Potatoes

### Jasmine Rice

### Sunshine Blend Vegetables

### Jumbo Asparagus

### Sauteed Wild Mushrooms

### Spinach Florentine

### Roasted Corn Risotto



These items have been selected to meet the diverse dietary needs of our guests. Our Chef will be happy to answer any questions you may have.

Consumer Advisory: Consuming raw or undercooked meat, poultry, seafood or shellfish may increase your risk of foodborne illness, especially if you have certain medical conditions

18% gratuity will be added to your check for party of 6 and over

**Marriott**  
BOCA RATON  
AT BOCA CENTER

5150 Town Center Circle  
Boca Raton, FL 33486

# BAR MENU

## ... to share

### **Mini Sliders 8**

4 sliders topped with onions & cheese  
served with fries (add a slider \$1.50)

### **Buffalo Chicken Wings 8**

Served with bleu cheese and celery

### **Chicken Tenders 8**

Served with fries & honey mustard

### **Chicken Quesadilla 8**

### **Chips & Cheese 6**

## Salads

### **Traditional Caesar Salad 8**

Add Chicken 6 - Add Shrimp 7

### **Shrimp Cocktail 14**

Served with cocktail sauce

### **Crispy Calamari Steaks 11**

Thin crispy strips of calamari,  
with seaweed salad and  
chilly garlic sauce

## Soup

Tomato Bisque 6

Three Onion Soup 6

## Sandwiches

### **The Cuban 12**

Pressed cuban loaf with roasted pork,  
smoked ham, mustard, swiss cheese,  
pickles and parmesan shoestring fries

### **Absinthe Burger 14**

8oz Angus burger, with your choice  
of cheese, served with parmesan  
shoestring fries

### **Texas Club Sandwich 11**

Texas toast, ham, turkey, lettuce,  
tomatoes, bacon, cheddar cheese,  
Thousand Island dressing,  
served with sweet potato fries

### **Tomato Mozzarella Flatbread 9**

Roma tomatoes, fresh mozzarella  
and basil

*Available from 10:00pm to 11:00pm*