



3rd
Avenue
Grill
480-945-1550

To start and share

The Daily Soup \$5

Soft Lettuces blistered tomatoes, bread shards,
red wine mustard vinaigrette \$6

Hummus, grilled flatbread and crisp celery for dipping
[a low cholesterol choice] \$10

***Chilled Shrimp**, sharp horseradish cocktail sauce \$12

Classic Onion Dip with fresh made chips \$8

Jack and Cheddar Stuffed Quesadilla with chicken and green onions in
a large flour tortilla \$10

or, skip the chicken, just the jack and cheddar \$7

Classic Wings, buffalo or thai style \$12

Favorites

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

Add herb grilled chicken \$11, **lemon grilled shrimp** \$13

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

[a carb conscious selection] \$13

Sesame Chicken Salad tossed greens, mandarin oranges, walnuts,
grilled chicken, and avocado all topped on a crisp flatbread \$12

Sonoran Chicken Salad, chipotle lime chicken, greens, bell peppers,
feta, lemon garlic vinaigrette \$12

***Marriott Burger**, the classic on a butter toasted sesame bun, fresh
ground angus beef, cheddar cheese, crisp bacon \$13

Roasted Turkey BLT, lemon pepper mayo, toasted sourdough \$11

***Skirt Steak Dip**, with grilled portobello mushrooms, swiss cheese,
'french jus' dipping sauce \$13

***Omelet of Your Choice** with green salad and fries \$14

***Grilled Filet Mignon**, garlic sautéed mushrooms,
crisp fries and steak butter \$28

***Pan Seared Salmon Fillet**, warm green bean
and potato salad, mustard vinaigrette \$18

Parmesan Chicken Breast, wilted arugula,
capers and tomatoes, simple mashed potatoes \$16

***Pot Roasted Shortrib**, roasted carrots, cheddar mashed potatoes \$16

Rigatoni with Sausage, spinach, tomatoes, shaved parmesan \$15

Skip the sausage, add mushrooms [a low cholesterol choice] \$13

Dessert

Warm Apple & Walnut Cobbler, vanilla ice cream \$8

Key Lime Pie, hand whipped cream \$6

Warm Chocolate Cake, hot fudge sundae \$8

Ice Cream & Sorbet, traditional and seasonal flavors \$5

Please let us know of any dietary preferences
or food allergies we should be aware of in the
preparation of your meal. We are happy to modify any
of our dishes to your satisfaction.

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

Wines

Glass / Bottle

Sparkling Wines and Champagne

Mumm Napa, Brut, "Prestige Chefs de Caves", Napa Valley, NV, California	\$60
Freixenet, Brut, Carta Nevada, Sant Sadurni D'Anoia, Spain 375ml.	\$13

Blush

Beringer, White Zinfandel, "Special Select", 2007, California	\$8	\$25
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White Specialties

Chateau Ste. Michelle, Riesling, Columbia Valley, 2007, Washington	\$8	\$28
Meridian Vineyards, Pinot Grigio, 2007, California	\$8	\$29
Brancott, Sauvignon Blanc, Marlborough, 2008, New Zealand	\$12	\$40
Kenwood, Sauvignon Blanc, Sonoma County, 2007, California	\$60	

Chardonnay

Clos du Bois, Chardonnay, North Coast, 2007, California	\$10	\$38
La Terre, Chardonnay, 2007, California	\$8	\$27
Sterling, Chardonnay, "Vintner's Collection", Central Coast, 2007, California	\$48	

Red Specialties

Mark West, Pinot Noir, Sonoma County, 2007, California	\$10	\$38
Clos du Bois, Merlot, North Coast, 2005, California	\$12	\$42
Ravenswood, Zinfandel, "Vintner's Blend", 2007, California	\$10	\$38

Cabernet Sauvignon

Beaulieu Vineyard, Cabernet Sauvignon, "Century Cellars", 2006, California	\$8	\$28
Estancia, Cabernet Sauvignon, "Keyes Canyon Ranches", Paso Robles, 2006, California	\$14	\$48

Beer

Blue Moon Belgian White Draft	\$6.50
Guinness Draught	\$6.50
Sierra Nevada Pale Ale	\$6.50
Corona Extra	\$6.50
Corona Light	\$6.50
Heineken	\$6.50
Stella Artois Lager	\$6.50
Budweiser	\$5.50
Bud Light	\$5.50
Coors Light	\$5.50
Miller Lite	\$5.50
Samuel Adams Boston Lager	\$6

Cocktails

Strawberry Rita Jose Cuervo Gold Tequila, strawberries and a sugar rim	\$9
Mandarin Cosmopolitan A traditional Cosmopolitan made with Absolut Mandarin Vodka	\$12
Wild Berry Mojito Bacardi Superior Rum with fresh mint and wild berries	\$11
Long Island Iced Tea The traditional iced tea with fresh squeezed lemon juice	\$12
Citron Bloody Mary A twist on tradition with Citron Absolute Vodka	\$10
Spiced Chocolate Martini Captain Morgan Spiced, Baily's Irish Cream and Kahlua shaken with cream	\$12