

dinner

to start and share

Daily Soup Chef Created | \$5

Roasted Garlic and Onion Soup | \$6

Roasted Garlic Hummus

Herb Grilled Flatbread, Extra Virgin Olive Oil, Celery, Carrots | \$8

Zesty Onion Dip

with Warm Potato Chips, Green Onions | \$6

Crisp Flatbread

Pepperoni or Sausage and Fontina Cheese | \$9

French Dip Sliders

“French Jus” Dipping Sauce, Provolone Cheese and a Horseradish Cream | \$9

Savory Meatballs

Meatballs in a rich rosemary tomato sauce topped with saved parmesan | \$8

Thai Chicken Flatbread

Thai Peanut Sauce, Crispy Chicken, Coconut, Chopped Peanuts, Shredded Fontina, Thai Chili Sauce | \$9

Fish and Chips

Malt Vinegar Tartar Sauce, French Fries | \$10

Crispy “Boom Boom” Shrimp

Sweet and Spicy Chili Sauce, Cucumber | \$13

Spice Chilled Shrimp

Horseradish Cocktail Sauce, Fresh Grilled Lemon | \$13

Crispy Fried Calamari

Spicy Tomato Dipping Sauce | \$11

Market Fresh Salad

Your Choice of Dressing | \$4, Make it a Caesar | \$5

big salads

Caesar Salad

Romaine Lettuce Tossed in Traditional Dressing with Parmesan Reggiano Cheese and Croutons | \$8, add Herb Grilled Chicken | \$11, Grilled Salmon | \$14, Lemon Grilled Shrimp | \$14

Cobb Salad

Herb Grilled Chicken, Romaine Lettuce, Hard Boiled Egg, Guacamole, Blue Cheese, Tomatoes, Crisp Bacon and Your Choice of Salad Dressing | \$12

Roasted Beet Salad

Arugula, Goat Cheese, Fennel, Crispy Parsnips, Pomegranate Vinaigrette | \$11

Greek Salad with Falafel

Romaine Lettuce, Blistered Tomatoes, Cucumber, Mediterranean Mixed Olives, Feta Cheese, Grilled Pita and Greek Dressing | \$11, add Herb Grilled Chicken | \$14

Waldorf Chopped Salad

Granny Smith Apple, Pear, Red Seedless Grapes, Pecans, White Cheddar, Tossed with Romaine Lettuce | \$8, add Herb Grilled Chicken | \$11

e.j.'s

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 foodborne illness, especially if you have certain medical conditions.

Executive Chef | Matt Regatuso
Sous Chef | Ryan Wilcox



burger bar

All burgers are served with sea salt fries and can be made into a wrap.

Marriott Burger

The Classic - Angus Beef, Aged Cheddar Cheese, Crisp Bacon, Lettuce, Tomato and Red Onion on a Toasted Bun | \$11

California Turkey Burger

Pepper Jack Cheese, Guacamole, Lettuce and Tomato on a Toasted Wheat Bun | \$11

Ultimate Veggie Burger

Pepper Jack Cheese, Mayonnaise, Mustard and Pickles on a Toasted Wheat Bun | \$11

Smokehouse Burger

Barbecue Sauce, Cheddar, Bacon, Fried Onions, Lettuce and Tomato on a Toasted Pretzel Roll | \$11

hand crafted entrées

Grilled Filet Mignon

Bacon Braised Swiss Chard, Classic Mashed Potatoes, Red Wine Demi-Glace | \$30

Pan Seared Salmon

Leek-Lentil Ragout, Roasted Brussels Sprouts, Whole Grain Mustard Dill Butter | \$24

Linguine and Meatballs

Shaved Parmesan Cheese | \$15
Skip the Meatballs add Mushrooms | \$12
Whole Wheat Penne Available Upon Request

Fresh Catch

Market Vegetables, Fingerlings and Fresh Grilled Lemon | \$20

Chicken French

Classic Chicken French, Lemon-Sherry Sauce over Linguine with Broccolini, Fresh Grilled Lemon | \$18

Fork Tender Pot Roast

Cheddar Mashed Potatoes, Roasted Root Vegetables | \$22

14oz Grilled Delmonico

Béarnaise Stuffed Potato Croquettes, au Poive Butter, Broccolini | \$30

Hoisin Chicken Stir Fry

Lo Mein, Stir Fry Vegetables | \$15

chef specialties

All sandwiches are served with sea salt fries and can be made into a wrap.

Roasted Turkey BLT

Lemon Pepper Mayonnaise on Toasted Sourdough | \$10

French Dip

with "French Jus" Dipping Sauce, Provolone Cheese, Caramelized Onions | \$11

Spinach Artichoke Chicken Sandwich

Grilled Chicken Breast, Caramelized Onions, Swiss Cheese, Spinach Artichoke Spread | \$11

Omelet of Your Choice

with a Green Salad | \$10

Jack and Cheddar Stuffed Quesadilla

Grilled Chicken, Salsa Verde, Green Onion, Flour Tortilla | \$11,
Skip the Chicken, Just the Jack and Cheddar Cheese | \$9

Classic Reuben Panini

Corned Beef, Sauerkraut, Swiss Cheese, 1000 Island Dressing, on Grilled Thick Cut Rye | \$10

Spiced Steak Wrap

Spiced Beef Tips, Swiss Cheese, Crispy Onions, Horseradish-Caesar Dressing, Wheat Wrap | \$12

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