

## White Wine

	G	B
BRANCOTT SAUVIGNON BLANC, RESERVE, New Zealand	8	35
CLOS DU BOIS CHARDONNAY Sonoma County	10	45
MASO CANALI PINOT GRIGIO Trentino, Italy	10	45
SONOMA CUTRER CHARDONNAY Russian River Ranches, Sonoma Coast	14	60

## Red Wine

	G	B
BEAULIEU VINEYARD CABERNET SAUVIGNON, Coastal California	8	35
STERLING CABERNET SAUVIGNON Napa Valley	12	50
ARGYLE PINOT NOIR Willamette Valley	15	65
CLOS DU BOIS MERLOT Sonoma County	10	45

## Refreshers

Iced Tea	3.50
Hangar Steak Signature Caddy Cooler	3.50
Fresh Mint Lemonade	4.00
Iced Vanilla Coffee	4.00
Izze Sodas - Blackberry, Clementine, Pomegranate	4.50
Pepsi and Diet Pepsi	3.50
Red Bull and Diet Red Bull	5.00
Evian Water, France	7.50
Acqua Panna Water, Italy	6.00
San Pellegrino Water, Italy	6.00



1800 Old Bayshore Hwy • Burlingame, CA 94010

## Small Plates

SF <b>SEAFOOD</b> CHOWDER with crab claw and warm baguette	9.00
ROASTED GARLIC <b>HUMMUS</b> & FLATBREAD	8.00
HOUSEMADE <b>CHIPS</b> , SALSA, & GUACAMOLE	8.00
<b>CRAB</b> CHILI LIME SALAD beefsteak tomato, avocado mousse, candied lemon zest	12.00

<b>BACON WRAPPED DATES</b> stuffed with goat cheese, balsamic reduction, frisée salad	8.00
--	------

<b>WATERMELON</b> RICOTTA SALATA fresh watermelon with parsley and ricotta cheese	8.00
--	------

## Salads

<b>WINTER</b> SALAD - seasonal baby greens with herb dressing	9.00
with <b>SALMON</b> à la plancha	16.00

<b>CAESAR</b> SALAD - hearts of romaine, parmesan, anchovy with frenched <b>CHICKEN</b> breast	10.00 15.50
---	----------------

<b>BLT</b> WEDGE - bleu cheese crumbles, peppered bacon, bleu cheese dressing with <b>SKIRT STEAK</b>	11.00 17.50
---	----------------

## Sandwiches

MARRIOTT ANGUS <b>BEEF</b> BURGER pommes frites	15.50
--	-------

<b>CRAB</b> SLIDERS peppercorn rémoulade, papaya jicama slaw, pommes frites	16.00
--	-------

<b>TURKEY BLT</b> PANINI avocado, peppercorn bacon, winter salad with house dressing	15.00
---	-------

## Entrees

CEDAR WRAPPED <b>SALMON</b> grilled asparagus	17.00
--	-------

BASIL CRUSTED <b>ONO</b> warm polenta cake, lemon basil vinaigrette	18.00
--	-------

ANGUS PRIME <b>NY</b> , 7 oz. chimichurri sauce, crispy onion rings	18.00
--	-------

MUSHROOM <b>RISOTTO</b> - portobello & shiitake mushrooms, sun-dried tomatoes with frenched <b>CHICKEN</b> breast	16.00 18.00
---	----------------

SAN FRANCISCO AIRPORT MARRIOTT

In the spirit of **conserving** our natural resources, **water** is by request only. 9.25% tax applies to all menu prices.

18% gratuity applies to parties of 6 or more. **Private dining** available.

For groups of 10-200, please contact **Alicia Gonzalez** at 650.259.6640.

06.15.10