

ROOM SERVICE

Welcome to Room Service.
We are here to serve your in-room
dining needs with the best
from our excellent culinary staff.

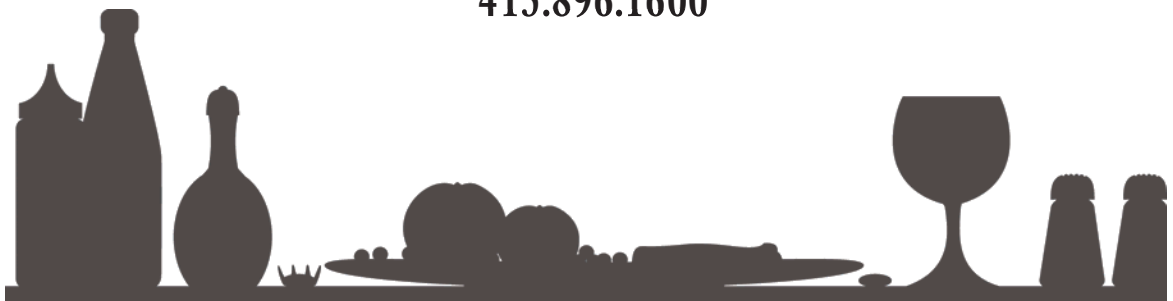
Breakfast 5:30 a.m.-11 a.m.

Dinner 5 p.m.-11 p.m.

Please join us for lunch in Mission Steak,
located on the second level.



San Francisco Marriott Marquis
55 Fourth Street
San Francisco, CA 94103
415.896.1600





BREAKFAST

Served daily, 5:30 a.m. – 11:00 a.m.

*Whole-grain toast available upon request.
Grilled roma tomato substitute for crisp hash browns also available upon request.*

Classics

Continental Breakfast...\$14.00

Basket of assorted breakfast pastries, juice and coffee

Good Start Breakfast...\$16.00

Oatmeal, cold cereal or house made almond granola with fresh berries or banana, milk, juice, coffee and toast, bagel or muffin

All-American Breakfast...\$20.00

Two farm fresh eggs your way, crisp hash browns, juice and coffee. Choice of bacon, sausage or smoked ham and toast

Egg White Frittata...\$18.00

An open-faced omelet with sautéed mushrooms, spinach and tomato relish. Served with whole-wheat toast [low cholesterol]

Create-Your-Own-Omelet...\$18.00

Choose your favorite combination of:

<i>Meats</i>	<i>Cheese</i>	<i>Vegetables</i>
Bacon	American	Onion
Sausage	Cheddar	Green Pepper
Smoked Ham	Jack	Spinach
Turkey	Swiss	Mushrooms

Specialties

Eggs Benedict...\$20.00

A toasted split English muffin topped with Canadian bacon, poached eggs and hollandaise sauce. Served with crisp hash browns

Joe's Eggs...\$20.00

Scrambled eggs, sautéed ground beef, spinach and onions. Served with crisp hash browns

Steak and Eggs...\$24.00

Grilled flat iron steak, two farm fresh eggs your way, tomato jam and mushroom, asparagus hash [carb-conscious]

Buttermilk or Blueberry

Pancakes...\$16.00

With warm maple syrup and bacon, sausage or ham

Crunchy Grilled French Toast...\$18.00

Whole-grain bread dipped in cholesterol-free eggs and crushed corn flakes. Served with fresh berries and warm, sugar-free syrup [low-fat]

EXT. 6320 A 16% SERVICE CHARGE, \$3.00 DELIVERY CHARGE AND APPROPRIATE SALES TAX WILL BE ADDED TO YOUR CHECK



Sides

Seasonal Fruit and Berries...\$11.00

With honey-lime yogurt [low-fat]

Chilled Ruby Red Grapefruit

Half...\$6.00

Oatmeal...\$10.00

With whole, 2% or skim milk, banana or fresh berries, raisins and brown sugar

Cereal...\$10.00

Cold cereal with whole, 2% or skim milk and sliced banana or fresh berries

Almond Granola Parfait...\$10.00

House-made almond granola layered with plain non-fat yogurt and honey [low-fat]

Yogurt...\$5.00

Plain, fruit or vanilla

Cottage Cheese...\$5.00

Two Eggs Your Way...\$8.00

Smoked Salmon and Toasted Bagel...\$16.00

With sliced tomato, cucumber, red onion, chopped hard-boiled egg, cream cheese and capers

Toast, Muffin, Bagel, Pastry or Croissant...\$5.00

Bacon, Sausage, Smoked Ham or Canadian Bacon...\$7.00

Grilled Roma Tomato or Mushroom Asparagus Hash...\$5.00

Crisp Hash Browns...\$5.00

Just for Kids

Portions prepared for children 11 years and under. Each breakfast includes juice, milk or soft drink. Served with choice of fresh fruit or breakfast meat

\$10.95 each

A – Z Breakfast

One egg your way, with crisp hash browns

French Toast

With butter and maple syrup

Pancakes (Short Stack)

With butter and maple syrup



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DINNER

Served daily, 5:00pm-11:00pm

Whole-grain bread or vegetable crudités substitute for bread service available upon request.

Appetizers

Seasonal Fruit and Berries...\$11.00

With honey-lime yogurt [low-fat]

Steak Jalapeno Jack Cheese

Quesadilla...\$14.00

Served with fresh salsa and guacamole

Chilled Pacific Prawns...\$17.00

With cocktail sauce, horseradish and lemon [carb-conscious]

Crab Cakes...\$16.00

Smoked jalapeno sauce

Spicy Buffalo Chicken Wings...\$14.00

Bleu cheese, celery & carrot sticks

Soups

Baked French Onion Soup...\$10.00

Our version of the classic with herb croutons and melted Gruyère cheese

Creamy Clam Chowder ...\$10.00

Steaming hot, filled with locally harvested clams, bacon and potatoes

Salads

Organic Greens...\$11.00

Sonoma bleu cheese, apples, candied walnuts and herb vinaigrette

Steak or Chicken Caesar

Salad...\$16.00

Fresh romaine lettuce, shaved Parmesan cheese, herb croutons and garlic Caesar dressing

Cobb Salad...\$16.00

Our version of the classic with diced chicken, tomato, hard-boiled egg, bacon, black olives, blue cheese crumbles, fresh avocado, romaine lettuce and ranch dressing

Mission Salad...\$16.00

Bay shrimp, avocado, feta cheese, asparagus, romaine and Green Goddess dressing

Asian Chicken Chop Salad...\$16.00

Soba noodles, green onion, shiitake mushrooms, Napa cabbage, carrots, roasted cashews and spicy Thai-mango dressing

ROOM SERVICE x6320



Sandwiches

*Served with house-made potato chips.
Whole-grain sandwich bread available
upon request.*

Marriott Cheeseburger, 8-oz....\$14.00

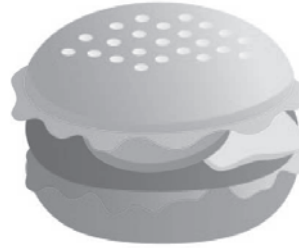
Bacon, tomato, lettuce, sliced red onion
and American, cheddar or Swiss cheese

Classic Club Sandwich...\$13.00

Turkey, bacon, lettuce, tomato and mayonnaise

Grilled Vegetable Panini...\$12.00

Eggplant, red pepper, portobello & zucchini
with basil mayonnaise



Pizzas, 10" (8 slices)

\$18.00 each

New York Pizza

Pepperoni, sausage, smoked ham and chicken

Barbecue Chicken Pizza

Red onion, chicken and barbecue sauce

Hawaiian Pizza

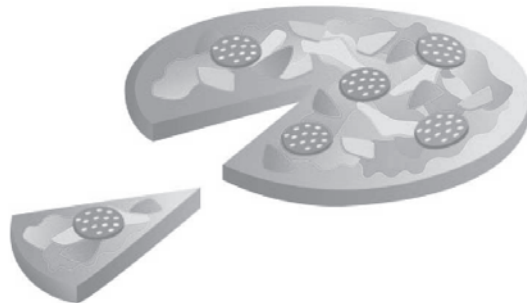
Smoked ham, pineapple, mozzarella cheese
and green peppers

Margherita Pizza

Sliced tomato, buffalo mozzarella cheese
and fresh basil

Vegetarian Pizza

Mushrooms, green pepper, onion, tomato, olives
and artichoke hearts



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DINNER

Served Daily, 5:00pm-11:00pm

Entrées

**Center-Cut Filet Mignon,
6-oz....\$29.00**

Cheddar potato casserole, broccolini
and red wine sauce

Flatiron Steak, 8-oz....\$27.00

Sautéed mushrooms, garlic mashed potatoes
and grilled asparagus

Herb Roasted Half Chicken...\$26.00

Garlic mashed potatoes and sautéed spinach

Grilled Salmon...\$29.00

Olive oil, fresh wide-cut pasta with lemon,
fresh herbs and California green beans

Roasted Vegetable Lasagna...\$18.00

Mushrooms, eggplant, red pepper, zucchini,
tomatoes and fresh basil

Just for Kids

*Portions prepared for children 11 years
and under. Each meal includes juice, milk
or soft drink. Served with carrot sticks,
French fries or fresh fruit cup.*

\$10.95 each

Grilled Hot Dog

Pizza, 6"

Cheese or Pepperoni.

Crispy Chicken Fingers

Creamy Macaroni and Cheese

Desserts

Seasonal Fruit and Berries...\$11.00

With honey-citrus yogurt [low-fat]

Marquis Chocolate Cake...\$12.00

Rich chocolate buttercream

New York Cheesecake...\$10.00

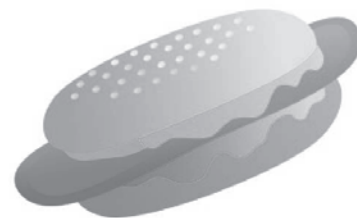
Cherries Jubilee sauce

Vanilla Crème Brûlée...\$10.00

Served with fresh biscotti cookies

Artisan Cheese Platter...\$14.00

Grilled focaccia bread





Non-Alcoholic Beverages

Fresh Orange or Grapefruit Juice...\$6.00

Apple, Cranberry, Pineapple, V8® or Tomato Juice...\$6.00

Pot of Freshly Brewed illy® Coffee (5 cups)...\$10.00
Regular or Decaffeinated

Pot of Tazo® Tea (5 cups)...\$10.00
Regular or Decaffeinated

Milk...\$5.00
Whole, 2%, skim, soy or chocolate

Soft Drink...\$4.00
Pepsi, Diet Pepsi, Sierra Mist or Iced Tea

Bottled Water

Evian® (Still)
\$7.00 (500 ml)
\$10.00 (Liter)

San Pellegrino® (Sparkling)
\$7.00 (500 ml)
\$10.00 (Liter)

Wines

Sparkling & Champagne

Gloria Ferrer Brut, Sonoma \$48.00
Half Bottle \$24.00

Mumm Cuvée Napa
Brut Prestige, Rutherford \$56.00
J Cuvée 20 Brut, Sonoma County \$72.00

Blush by Bottle

Beringer, White Zinfandel,
California \$38.00

White Specialty by Bottle

Estancia Vineyards Pinot Grigio,
California \$40.00

Wattle Creek. Sauvignon Blanc,
Mendocino \$40.00

Ferrari-Carano. Fumé Blanc,
Sonoma County \$44.00

Murphy Goode, Chardonnay,
Sonoma County \$44.00

Sonoma-Cutrer, Chardonnay,
Sonoma Coast \$60.00

Bernardus Chardonnay,
Monterey County (Half Bottle) \$24.00

Cakebread Cellars, Chardonnay,
Napa Valley \$95.00





Red Specialty by Bottle

Bogel, Pinot Noir, Russian River	\$48.00
Domaine Chandon, Pinot Noir, Carneros	\$60.00
Chateau Souverain, Merlot, Alexander Valley	\$48.00
Clos du Val, Pinot Noir, Carneros (Half Bottle)	\$34.00
Robert Mondavi Winery, Cabernet Sauvignon, Napa Valley (Half Bottle)	\$32.00
Francis Ford Coppola, Cabernet Sauvignon, Sonoma Valley	\$56.00
Sterling Vineyards Reserve, Cabernet Sauvignon, Napa Valley	\$72.00
Ravenswood, Vintners Blend Zinfandel, California	\$40.00
St. Francis Old Vines Zinfandel, Sonoma County	\$48.00

Beers

Domestic

\$6.00 Bottle

\$120.00 Case

Bud Light • Budweiser • Coors Light
Miller Lite

Premium Domestic,

Imported and Microbrews

\$7.00 Bottle

\$150.00 Case

Anchor Steam • Amstel Light • Corona Extra •
Heineken • Sam Adams • Sierra Nevada •
Stella Artois

Non-Alcoholic Beer

\$5.00 Bottle

\$105.00 Case

O'Doul's

Liquor by Bottle

Smirnoff	\$95.00
Absolut	\$115.00
Grey Goose	\$150.00
Tanqueray	\$115.00
Beefeater	\$115.00
Bombay Sapphire	\$125.00
Bacardi Light	\$95.00
Captain Morgan	\$95.00
Oronoco	\$150.00
Jose Cuervo	\$95.00
1800 Reposado	\$125.00
Patrón Silver	\$125.00
Jack Daniel's	\$95.00
Maker's Mark	\$125.00
Crown Royal	\$95.00
Dewar's	\$95.00
Chivas Regal	\$150.00
Johnnie Walker Black	\$150.00
Baileys Irish Cream	\$125.00
Amaretto	\$125.00
Grand Marnier	\$125.00
Kahlúa	\$95.00
Korbel Brandy	\$95.00
Courvoisier V.S.O.P	\$150.00

*Includes glassware, fruit garnish,
ice and mixers*