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○ **HUMMUS**, roasted pepper cucumber and olive salad, grilled pita, 9.5

○ **SHRIMP COCKTAIL**, curry cocktail sauce, charred lemon, 12 [low carb]

○ **ROCK SHRIMP**, fried popcorn style, spicy chili aioli, 10

○ **CORN AND CRAB BISQUE**, corn soup, benton bacon roasted corn crab cake, 8.5

○ **BUTTERNUT SQUASH AND APPLE SOUP**, roasted butternut squash, granny smith apple, salted pumpkin seeds, sour cream cracker, 7.5

○ salad and sandwich

sandwiches served with choice of potato fry, potato chip or fruit

○ **ORGANIC MIXED GREENS**, roasted carrot, cucumber, red onion, caramelized pecan, blistered tomato, marcoot creamery mozzarella, orange tarragon vinaigrette, 13 [low fat]

○ **BLT CHOP**, romaine and iceberg, benton bacon, maytag bleu cheese, tomato, bagel crouton, sweet bacon vinaigrette, 12, with grilled chicken 15

○ **STEAK SALAD**, hickory grilled sirloin, mixed greens, pickled red onion, cucumber, tomato, local marcoot creamery young alpine cheese, salted pumpkin seeds, 14

○ **BURGER** aged white cheddar, caramelized onion, tomato jam, lettuce, house made steak sauce, brioche bun, 12

○ **RUSTIC CLUB**, house roasted turkey, smoked bacon, lettuce, tomato, herb mayonnaise, rustic honey wheat bread, 12

○ **MINI REUBENS**, pastrami beef, swiss cheese, sweet and sour slaw, russian dressing, pretzel bread, 12

○ **TURKEY BURGER**, cranberry chutney, havarti cheese, sweet mustard sauce, lettuce, tomato, brioche bun, 11.5

○ **TACOS**, sautéed or fried rock shrimp, flour tortilla, spicy aioli, sweet and sour slaw, 12

○ entrée

○ **SHORT RIB RAVIOLI**, beef jus, carrot, onion, wild mushroom, pea, pecorino cheese, 18

○ **PAN ROASTED CHICKEN**, ashley farms, onion potato hash, roasted chicken jus, sautéed organic spinach, 18

○ **MAC AND CHEESE**, cavatappi pasta, 18 month aged white cheddar, double cream, 16, add grilled chicken, 20

○ **SALMON**, loch duart, preserved lemon oil, upland cress salad, winter bean succotash, 23

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all items listed below \$7

○ **BLT**, bacon, lettuce, tomato, herb mayonnaise, toasted bread, choice of side

○ **PB&J**, peanut butter, grape jelly, white bread, triple decker, crust or crust less, choice of side

○ **GREEK COBB**, tossed, romaine, feta cheese, cucumber, tomato, olive, artichoke, lemon herb dressing

○ **CHICKEN CAESAR**, romaine, grilled chicken, caesar dressing, crouton, parmesan

○ **SOUP AND SALAD**, mixed greens salad, butternut squash soup

○ **BUFFALO CHICKEN FLATBREAD**, hot sauce, lettuce, tomato, pita, blue cheese, ranch

○ **QUESADILLA**, grilled chicken, cheddar cheese, corn, house tomato salsa

Please be advised that consuming raw or undercooked shellfish, poultry, meats, eggs, or seafood can result in an increased risk of food borne illnesses.

st louis union station marriott, 1820 market st  
executive chef adam salyer, executive sous chef diana king, sous chef keith wiethaupt,  
culinary supervisor troy petot