

starters

roasted corn and crab chowder \$7

soup of the day \$6

housemade mini meatballs, our own house blend of meats served with rustic tomato sauce (this item contains pork) \$8

mussels and leeks, steamed mussels with garlic, white wine, cream and braised leeks \$12

leek and lobster potato cake, served with spiced saffron aioli \$13

crispy fried calamari, red pepper remoulade and ponzu glaze \$10

salads

meritage signature salad, candied pecans, blue cheese, apricots, cranberries, maple pear vinaigrette \$7 / \$14

spinach salad, smoked bacon, goat cheese and balsamic vinaigrette \$7 / \$14

cobb salad, romaine, field greens, avocado, diced tomatoes, blue cheese, apple wood bacon, eggs and roasted peppers with caramelized shallot-sherry vinaigrette \$8 / \$16

caesar salad, chilled romaine tossed in traditional caesar dressing with parmesan cheese and crunchy croutons \$7 / \$14

Add: grilled chicken \$6 grilled salmon \$9
grilled shrimp \$8 grilled strip steak \$9

classics

crab cake sandwich, on brioche with red pepper remoulade and fries \$16

grilled chicken sandwich, grilled chicken breast served with avocado, lettuce, tomato, swiss cheese \$15

marriott burger, the classic on a butter toasted sesame bun, fresh ground angus beef, cheddar cheese, crisp bacon \$14

entrées

grilled filet mignon, grilled leeks, asparagus, roasted garlic mashed potatoes with a burgundy reduction \$29

bone in rib-eye, horseradish butter, onion straws, roasted heirloom fingerling potatoes and creamed spinach \$28

char crusted steak, with cheddar mashed potatoes and arugula \$27

seared pork chop, soft polenta, green beans, fig and shallot demi glace \$27

pan seared artic char, warm green beans, potatoes and a mustard vinaigrette. \$27

fall spiced chicken breasts, rosemary roasted heirloom fingerling potatoes, spinach and a huckleberry drizzle \$26

butternut squash ravioli, brown butter and sage \$17

rigatoni with sausage, spinach, tomatoes, shaved parmesan cheese \$18

skip the sausage, add mushrooms \$17

desserts

warm chocolate bunt cake, vanilla ice cream \$7

apple tart, vanilla ice cream \$7

key lime pie, hand whipped cream \$6

ice creams and sorbet, traditional and seasonal flavors \$6

sweet potato crème brûlée \$7

Konafa, a middle eastern dessert of shredded phylo dough doused with honey and sugar \$6



Bethesda North Marriott
5701 Marinelli Rd
North Bethesda, MD 20852
301.822.9234

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.

18% gratuity will be added to parties of 6 or more

Wines

Sparkling Wines and Champagne

Segura Viudas "Aria" Estate Brut, San Sadurni d'Anoia, Spain	B \$28	G \$8
Mumm Napa, Brut, "Brut Prestige", Napa Valley, California	B \$45	S \$10
Moet and Chandon, "White Star"	B \$95	

Blush

Beringer Vineyards, White Zinfandel, California	B \$28	G \$8
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White Specialties

Chateau Ste. Michelle, Riesling, Columbia Valley, Washington	B \$35	G \$9
Pighin, Pinot Grigio, Grave del Friuli, Italy	B \$40	G \$11
Meridian Vineyards, Pinot Grigio, California	B \$28	G \$8
Brancott, Sauvignon Blanc, Marlborough, New Zealand	B \$34	G \$9
Kenwood, Sauvignon Blanc, Sonoma County, California	B \$30	H \$18 G \$8

Chardonnay

Clos du Bois, North Coast, California	B \$40	H \$20	G \$10
Sterling, "Vintner's Collection", Central Coast, California	B \$40		
Saintsbury, Carneros, California	B \$55	H \$25	
Chateau St. Jean, Sonoma County, California	B \$40		G \$10
Sonoma Cutrer, Sonoma Country, California	B \$42		G \$12
Ferrari-Carano "Tre Terre", Russian River Valley, Sonoma, California	B \$60		
Robert Mondavi Winery, Napa Valley, California	B \$45		

Red Specialties

Kim Crawford, Pinot Noir, Marlborough, New Zealand	B \$40		
Mark West, Pinot Noir, Sonoma County, California	B \$36		G \$9
La Crema, Pinot Noir, Sonoma Coast, California	B \$52	H \$28	G \$14
Rosemount Estate, Shiraz, "Diamond Label", Australia	B \$35		G \$9
Clos du Bois, Merlot, North Coast, California	B \$40	H \$20	G \$10
Meridian Vineyards, Merlot, California	B \$30	H \$18	G \$8
St. Francis Vineyards, Old Vine Zinfandel, California	B \$45		G \$12

Cabernet Sauvignon

Columbia Crest "Grand Estates", Columbia Valley, Washington	B \$32		G \$8
Aquinas, Napa Valley, California	B \$36		
Merryale Vineyards "Starmont", Napa Valley, California	B \$50	H \$25	
Estancia, Paso Robles, California	B \$48		G \$12
Franciscan, Napa Valley, California	B \$70		G \$17

B= full bottle H=half bottle G= glass

Draft Beer

Blue Moon Belgian White \$7

Stella Artois \$7

Samuel Adams Seasonal Draft \$6

Clipper City Brewery \$6

Yuengling Lager \$6

Miller Lite \$5

Bottled Beer

Imports and Specialties \$7

Amstel Light, Bass Ale, Corona Extra,
Corona Light, Guinness Draught,
Heineken, Heineken Light,
Samuel Adams, Samuel Adams Light,
Sierra Nevada Pale Ale

Domestic \$6

Budweiser, Bud Light, Coors Light,
Michelob Ultra, O'Doul's \$5