



MERITAGE

RESTAURANT

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

to start to share

- the daily soup**, chef crafted daily \$6
- roasted corn and crab chowder** \$7
- hummus**, grilled flatbread and crisp celery for dipping \$7
- crispy boom boom shrimp**, sweet and spicy chili sauce with cucumber \$12
- meatballs**, rustic tomato sauce, garlic bread (contains pork) \$11
- classic onion dip**, with freshly made chips \$10
- jack and cheddar stuffed quesadilla**
 chicken and green onions in a large flour tortilla with fresh salsa and guacamole \$11
 skip the chicken, just jack and cheddar \$9
- chipotle shrimp quesadilla**, fresh guacamole \$12

salads

- meritage signature salad**, candied pecans, blue cheese crumbles, apricots, cranberries, maple pear vinaigrette \$7 / \$14
- roasted beet salad**, arugula, goat cheese, candied pistachios and cider vinaigrette \$7 / \$14
- cobb salad**, freshly tossed romaine, egg, avocado, blue cheese, tomatoes and crisp bacon, with balsamic or ranch dressing \$8/\$16
- spinach salad**, smoked bacon, goat cheese and balsamic vinaigrette \$7/\$14
- caesar salad**, chilled romaine tossed in traditional caesar dressing with parmesan cheese and crunchy croutons \$7/\$14

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

favorites

- classic club**, fresh roasted turkey breast, bacon, lettuce, tomato, and mayonnaise on toasted white bread with kettle chips \$14
- omelet of your choice**, served with green salad and crisp fries \$12
- crisp flat bread**, italian sausage and fontina \$13
- grilled filet mignon**, garlic sautéed mushrooms, steak butter, crisp fries \$28
- pan seared artich Char**, warm green beans and potatoes with mustard vinaigrette \$27
- simply grilled fish**, market vegetables and extra virgin olive oil \$25
- char crusted steak**, cheddar mashed potatoes and mushroom sauce \$27
- rigatoni with sausage**, spinach, tomatoes and shaved parmesan \$18
 skip the sausage, add mushrooms \$17
- spiced chicken breast**, served with fingerling potatoes and market vegetables 26\$

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

Please let us know of any dietary preferences or food allergies we should be aware of in the preparation of your meal.

*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



burger bar

During the 50's the great burger stands of America spread through the land serving what would become a staple in dining history. As homage to those stands and to our own company's Hot Shoppes heritage, we offer the great American hamburger.

- mighty mo**, two hamburger patties on double decker sesame seed bun with lettuce, american cheese, special sauce and french fries with coleslaw \$14
- *marriott burger**, the classic on a butter toasted sesame bun, fresh ground angus beef, cheddar cheese, crisp bacon \$15
- california turkey burger**, pepper jack, fresh guacamole, lettuce, and tomato on whole wheat bun \$14
- veggie burger**, jack cheese, mayonnaise, mustard and pickles, on a whole wheat bun \$13

Choose a side :

- french fries
- sweet potato fries
- potato chips
- creamy slaw
- tomato & cucumber salad

bottled beers

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

Blue Moon Belgian Pale Ale \$7

Stella Artois \$7

Samuel Adams Seasonal \$6

Clipper City Brewery \$6

Yuengling Lager \$6

Miller Lite \$5

draft beers

Sparkling Wines and Champagne

- Segura Viudas "Aria" Estate Brut, San Sadurni d'Anoia, Spain
- Mumm Napa, Brut, "Brut Prestige", Napa Valley, California
- Moet and Chandon, "White Star"

B \$28 G \$8
 B \$45 S \$10
 B \$95

Blush

- Beringer Vineyards, White Zinfandel, California

B \$28 G \$8

White Specialties

- Chateau Ste. Michelle, Riesling, Columbia Valley, Washington
- Pighin, Pinot Grigio, Grave del Friuli, Italy
- Meridian Vineyards, Pinot Grigio, California
- Brancott, Sauvignon Blanc, Marlborough, New Zealand
- Kenwood, Sauvignon Blanc, Sonoma County, California

B \$35 G \$9
 B \$40 G \$11
 B \$28 G \$8
 B \$34 G \$9
 B \$30 H \$18 G \$8

Chardonnay

- Clos du Bois, North Coast, California
- Sterling, "Vintner's Collection", Central Coast, California
- Saintsbury, Carneros, California
- Chateau St. Jean, Sonoma County, California
- Sonoma Cutrer, Sonoma Country, California
- Ferrari-Carano "Tre Terre", Russian River Valley, Sonoma, California
- Robert Mondavi Winery, Napa Valley, California

B \$40 H \$20 G \$10
 B \$40
 B \$55 H \$25
 B \$40 G \$10
 B \$42 G \$12
 B \$60
 B \$45

Red Specialties

- Kim Crawford, Pinot Noir, Marlborough, New Zealand
- Mark West, Pinot Noir, Sonoma County, California
- La Crema, Pinot Noir, Sonoma Coast, California
- Rosemount Estate, Shiraz, "Diamond Label", Australia
- Clos du Bois, Merlot, North Coast, California
- Meridian Vineyards, Merlot, California
- St. Francis Vineyards, Old Vine Zinfandel, California

B \$40
 B \$36 G \$9
 B \$52 H \$28 G \$14
 B \$35 G \$9
 B \$40 H \$20 G \$10
 B \$30 H \$18 G \$8
 B \$45 G \$12

Cabernet Sauvignon

- Columbia Crest "Grand Estates", Columbia Valley
- Aquinas, Napa Valley, California
- Merryale Vineyards "Starmont", Napa Valley, California
- Estancia, Paso Robles, California
- Franciscan, Napa Valley, California

B \$32 G \$8
 B \$36
 B \$50 H \$25
 B \$48 G \$12
 B \$70 G \$17

wines

B= full bottle H=half bottle G= glass

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cocktails

Strawberry Rita

Jose Cuervo Gold Tequila, strawberries and a sugar rim \$9

Bourbon Sour

A classic sour made with Maker's Mark Bourbon \$9

Pomegranate Cosmo

A twist on the classic cosmopolitan, with tart pomegranate and fresh lime \$10

St. Germain Gin and Tonic

A twist on a classic cocktail with St Germain liqueur \$9

Mojito

Bacardi Superior Rum with fresh mint \$9

Margarita

A classic margarita with Jose Cuervo Especial Tequila and fresh lime juice \$10

Peartini

Grey Goose La Poire, Disaronno, fresh squeezed lime juice \$12

Remy Punch

Remy, Grand Marnier, splash of pineapple and grenadine \$10