



**To start and share**

**The Daily Soup 5**

- Soft Lettuces** | blistered tomatoes, bread shards, red wine mustard vinaigrette **6**
- Hummus** | grilled flatbread and crisp celery for dipping [a low cholesterol choice] **7**
- Chilled Shrimp** | sharp horseradish cocktail sauce **12**
- Classic Onion Dip** | fresh house-made chips **4**
- Jack and Cheddar Stuffed Quesadilla** | chicken and green onions **9**  
skip the chicken, just the Jack and cheddar **8**
- Maryland Jumbo Lump Crab Cake** | old bay tartar **12**
- Sea Salt Fries** | horseradish aioli **5**

**Favorites**

- Caesar Salad** | chilled romaine tossed in traditional Caesar dressing with parmesan cheese and crunchy croutons **8**
- Add herb grilled chicken** **14**, **lemon grilled shrimp** **16**
- Cobb Salad** | kitchen tossed, romaine, grilled chicken, egg, avocado, blue cheese, tomatoes and crisp bacon, choice of dressing [a carb conscious selection] **14**
- Sesame Chicken Salad** | tossed greens, mandarin oranges, walnuts, grilled chicken, and avocado all topped on a crisp flatbread **14**
- Marriott Burger** | the classic on a butter toasted sesame bun, fresh ground angus beef, cheddar cheese, crisp bacon **12**
- Roast Turkey BLT** | lemon pepper mayo, toasted sourdough **11**
- Portobello Mushroom Sandwich** | avocado and fontina on toasted ciabatta **11**
- Crab Cake Sandwich** | old bay tartar and marinated tomatoes **15**
- Omelet of Your Choice** | green salad and fries **13**

**Entrees**

- Grilled Filet Mignon** | garlic sautéed mushrooms, crisp fries and steak butter **30**
- Pan Seared Salmon Fillet** | warm green bean and potato salad, mustard vinaigrette **19**
- Parmesan Chicken Breast** | wilted arugula, capers and tomatoes, simple mashed potatoes **15**
- Pot Roasted Shortrib** | roasted carrots, cheddar mashed potatoes **23**
- Rigatoni with Sausage** | spinach, tomatoes, shaved parmesan **15**  
skip the sausage, add mushrooms [a low cholesterol choice] **12**
- Linguini Carbonara** | bacon, sweet peas, cream and shaved parmesan **17**  
break the rules, add shrimp **21**
- Hoisin Chicken Stir-fry** | whole grain brown rice and asian salad **13**
- Fish and Chips** | batter-fried cod, tartar sauce and crisp fries **12**

**Dessert**

- Warm Apple & Walnut Cobbler** | vanilla ice cream **6**
- Key Lime Pie** | hand whipped cream **6**
- Chocolate Cake** | hot fudge sundae **7**
- Ice Cream & Sorbet** | traditional and seasonal flavors **5**

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 added for parties of 6 or more.

## Wines

### Sparkling Wines and Champagne

Mumm Napa, Brut, "Prestige Chefs de Caves", Napa Valley, NV, California B 50.00  
Segura Viudas, Brut, Cava, "Aria", Catalonia, Spain B 28.00

### Blush

Beringer, White Zinfandel, "Special Select", 2007, California B 25.00 G 7.00 187ml 9.00

### White Specialties

Chateau Ste. Michelle, Riesling, Columbia Valley, 2007, Washington B 27.00 G 8.00  
Meridian Vineyards, Pinot Grigio, 2007, California B 25.00 G 7.00  
Brancott, Sauvignon Blanc, Marlborough, 2008, New Zealand B 26.00  
Kenwood, Sauvignon Blanc, Sonoma County, 2007, California B 25.00 G 7.00

### Chardonnay

Clos du Bois, Chardonnay, North Coast, 2007, California B 40.00 H 22.00  
La Terre, Chardonnay, 2007, California B 25.00  
Sterling, Chardonnay, "Vintner's Collection", Central Coast, 2007, California B 38.00 G 9.00  
La Crema, Chardonnay, Sonoma Coast, 2007, California B 42.00 G 11.00

### Red Specialties

Mark West, Pinot Noir, Sonoma County, 2007, California B 38.00  
La Crema, Pinot Noir, Russian River Valley, 2006, California B 45.00 G 12.00  
Beaulieu Vineyard, Merlot, "Century Cellars", 2006, California B 27.00  
Clos du Bois, Merlot, North Coast, 2005, California B 43.00 H 22.00 G 10.00  
St. Francis Vineyards, Merlot, Sonoma County, 2005, California B 48.00 G 12.50  
Ravenswood, Zinfandel, "Vintner's Blend", 2007, California B 34.00 G 9.00

### Cabernet Sauvignon

Beaulieu Vineyard, Cabernet Sauvignon, "Century Cellars", 2006, California B 29.00 G 8.00  
Estancia, Cabernet Sauvignon, "Keyes Canyon Ranches", Paso Robles, 2006, California B 39.00  
Franciscan, Cabernet Sauvignon, Napa Valley, 2005, California B 48.00 G 12.50

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## Beer

Blue Moon Belgian White 4  
Samuel Adams Boston Lager 4/Draft 4  
Sierra Nevada Pale Ale 4  
Corona Extra 4  
Guinness Draught 4  
Heineken 4/Draft 4  
Stella Artois Lager 4  
Corona Light 4  
Bud Light 3.5/Draft 4  
Budweiser 3.5  
Miller Lite 3.5  
Bass Ale 4  
Amstel Light 4

## Cocktails

**Strawberry Rita**  
Jose Cuervo Gold Tequila, strawberries  
and a sugar rim 9

**Mandarin Cosmopolitan**  
A traditional Cosmopolitan made  
with Absolut Mandrin Vodka 9

**Wild Berry Mojito**  
Bacardi Superior Rum with  
fresh mint and wild berries 9

**Long Island Iced Tea**  
The traditional iced tea with  
fresh squeezed lemon juice 9

**Flirtini**  
Absolut Raspberri vodka and Cointreau with splashes of  
fresh squeezed lime, pineapple and cranberry topped  
with sparkling wine 11

**Mangotini**  
Grey Goose vodka, mango puree and fresh squeezed  
lime 11