

eXchange Lounge

Winter Menu

Calgary Marriott Hotel
110 9th Avenue SE
Calgary, AB T2G 5A6
Tel: 403-266-7331

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 food borne illness, especially if you have certain medical conditions.

to start to share

The Daily Soup, chef crafted, cup \$5.95 bowl\$6.95

Seafood Chowder, chef crafted, cup \$7.25 bowl\$8.95

Soft Lettuces, blistered tomatoes, bread shards, red wine mustard vinaigrette \$x

Hummus, grilled flatbread and crisp celery for dipping \$10.96

Classic Onion Dip with fresh made chips \$8.75

Crispy "Boom Boom" Shrimp, sweet and spicy chili sauce, cucumber \$12

Jack and Cheddar Stuffed Quesadilla with chicken and green onions in a large flour tortilla \$12.25
or skip the chicken, just the jack and cheddar \$11.75

Crispy fried Calamari, Cucumber yogurt sauce for dipping \$11.75

Chicken wings, classic buffalo with blue cheese or honey garlic \$12

favorites

House smoked Turkey BLT, lemon pepper mayo, toasted Günter's sourdough \$15

Garden Baguette, grilled market vegetables, olive oil, herb Boursin, balsamic glaze on French Baguette \$16

Free range Omelet of Your Choice with a green salad and fries \$15

Haddock and Chips, Beer battered Haddock, crispy French fries, Cole slaw and tarter sauce \$17

Pan Seared B.C. Salmon Fillet, warm green beans and potatoes, mustard vinaigrette \$x

Breaded Chicken Schnitzel, pan fried fingerling potatoes, arugula and lemon \$18

Alberta pot roasted short ribs, Cheddar mashed potatoes
Caramelized onion and roasted carrots \$21

Rigatoni with Spolumbos Sausage, spinach, tomatoes, shaved parmesan \$20
or skip the sausage add mushrooms \$18

Braised Alberta Short Rib Pappardelle Pasta, vegetables and shaved parmesan \$20

burger bar

During the 50's the great burger stands of North 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 classic hamburger.

***Marriott Burger**, the classic on a butter

toasted sesame bun, fresh ground angus beef, cheddar cheese, crisp bacon \$16.25

Black and Blue Burger, Fresh ground Alberta beef,

crumbled blue cheese, balsamic onions

on a toasted onion bun \$15.25

Bahn Mi Turkey Burger, Free run Turkey burger,

pickled cucumber and carrots, Siracha Mayonnaise

on a Ciabatta bun, \$15.75

Ultimate Veggie Burger, jack cheese,

mayonnaise, mustard and pickles, on a

whole wheat bun \$13.75 add bacon \$1.75

Beers, Wines & Spirits

Beers

Please ask your server for available selections

Draft 6.50 (12 oz) 8.50 (20 oz)
Domestic Bottles 6.50
Imported Bottles 8.00

Feature Cocktails

Please ask your server for other selections

Mojito (1.5 oz)
Bacardi Superior Rum with fresh mint and lime 9.00

Long Island Iced Tea (2.5 oz)
The traditional long island iced tea with fresh squeezed lemon juice 8.00

Citron Bloody Mary (2 oz)
A traditional Bloody Mary made with Absolut Citron Vodka 8.00

Dark-N-Stormy (1.5 oz)
Bacardi Black Rum with ginger beer 9.00

Wines

All glasses are 5 oz pours

Sparkling Wines and Champagne

Friexenet Cordon Negro, Brut Cava, Spain **B** 42.00 **G** 11.00

Blush

Beringer, White Zinfandel, CA **B** 36.00 **G** 8.00

White Specialties

Nk'Mip (In-Ka-Mip), Pinot Blanc, Canada **B** 46.00 **G** 9.00

Sumac Ridge, Gewurztraminer, VQA, Canada **B** 42.00

Robert Mondavi Private Selection, Sauvignon Blanc, CA **B** 42.00

Santa Isabela, Sauvignon Blanc, Chile **B** 34.00 **G** 8.00

Chardonnay

Peller Estates, Heritage Series, Chardonnay, Canada **B** 34.00 **G** 8.00

Bogle, Chardonnay, California **B** 48.00

Jackson Triggs, Proprietors Selection, Chardonnay, Canada **B** 34.00 **G** 8.00

Robert Mondavi, Private Selection, Chardonnay, California **B** 52.00 **G** 11.00

Red Specialties

Nk'Mip (In-Ka-Mip), Pinot Noir, Canada **B** 44.00 **G** 10.00

Jackson Triggs, Proprietors Reserve, Merlot, Canada **B** 42.00 **G** 9.00

Mission Hill, Cabernet-Merlot, Canada **B** 38.00

Peller Estates, Family Series, Merlot, Canada **B** 48.00 **G** 11.00

Cline, Zinfandel, California **B** 48.00 **G** 11.00

Naked Grape, Shiraz, Canada **B** 36.00 **G** 8.00

Cabernet Sauvignon

Wolf Blass Yellow Label, Cabernet Sauvignon, Australia **B** 52.00 **G** 11.00

Kendall Jackson, Cabernet Sauvignon, USA **B** 60.00

Robert Mondavi, Private Selection, Cabernet Sauvignon, California

B 48.00 **G** 10.00