

SEAR DINNER MENU

STARTERS

Pull Apart Southern Breadbasket	11
Skillet baked, two warm house made buttermilk biscuits and two honey butter rolls	
Jumbo Shrimp Cocktail	24
Horseradish cocktail sauce, lemon	
Sear Charcuterie Board	22
Local Cheese, craft meats, house pickles, fresh fruit, savanna honeycomb, lovash, and house made jams	
Lump Crab cake	
Jumbo lump crab & Old Bay aioli	
22	

SALADS

Gem of the Marquis	16
Nuskie's bacon, heirloom tomato, shaved red onion, Asher blue cheese, and chive buttermilk dressing	
Knife & Fork Caesar	18
Romaine, shaved parmesan, house-made croutons	

MAINS

1855 Prime Cut 8oz Filet Mignon	60
Sauté Cream Spinach, smashed herb potatoes, and Sear Signature Steak Sauce	
Short Rib	35
Whipped Garlic mash potatoes, fresh sauté green beans and black garlic demi	
Half Pressed Chicken	35
Sweet tea roasted chicken, macaroni & cheese, Georgia Greens	
Pan-Seared Ribeye	68
Roasted Red Pepper Relish, potato confit, and citrus asparagus	
Steakhouse Burger	26
Aged White Cheddar, sherry toy box mushrooms, Nuskie's bacon, Leaf lettuce, tomato, onion, black garlic aioli, and black truffle	
Pommes frites	
Stripe Bass	33
Corn Pudding, elotes, lemon, arugula salad, and roasted red pepper	
Sweet Potato Gnocchi	22
Root Vegetables, beet marinara, lemon crème, baby kale, and roasted garlic	
Chefs Platter	MP
Chef Inspired Market Sides	

SIDES

Cream Spinach	12
Georgia Greens	12
Truffles Fries	12
Pressed Potatoes	12
Whipped Mash Potatoes	12

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

Please advise your server if you or anyone at your table has a food allergy

THE CONSUMPTION OF RAW AND/OR UNDERCOOKED FOOD
COULD LEAD TO FOODBORNE ILLNESS

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