

# FUEL

RESTAURANT

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## STARTERS

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Add Chicken \$5 | Salmon \$7

<b>Fried Brussel Sprout Salad</b>  GF	15
<i>Fried Brussel Sprouts, Toasted Candied Pecans, Balsamic Glaze &amp; Crumbled Goat Cheese</i>	
<b>Garden Salad</b>  GF	14
<i>Chopped Romaine topped with Cucumber, Tomato, Red Onion, Cheddar Cheese, Croutons and Ranch Dressing</i>	
<b>Caesar Salad</b>	15
<i>Chopped Romaine topped with shredded Parmesan Cheese and Herb Croutons tossed in Caesar Dressing</i>	
<b>Soup Du Jour</b>	8
<i>Served with Oyster Crackers</i>	

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## SHARABLES

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\*GF Bread Available\*

<b>Pepperoni Flatbread</b>	14
<i>Tomato sauce, Pepperoni and Cheese Blend</i>	
<b>Three Cheese Flatbread</b> 	14
<i>Tomato sauce, Cheese Blend, and Dried Herb</i>	
<b>BBQ Chicken Flatbread</b>	14
<i>BBQ sauce, Grilled Chicken and Cheese Blend</i>	
<b>Four Onion Dip</b>	12
<i>Housemade Onion Dip with White Onions and Chives, topped with crispy Fried Onions, served with warm Housemade Cinnamon Chipotle Chips</i>	
<b>Cheese and Cracker Platter</b>	24
<i>Assorted cheese including Aged Cheddar, Brie, Boursin &amp; Mango Chutney served with assorted bread and crackers</i>	
<b>Lamb Kabobs</b>	20
<i>Mint infused Lamb Kabobs served with Naan, Tzatziki sauce, Red Onions, lettuce, and sliced Tomato</i>	
<b>Shrimp &amp; Spinach Quesadilla</b>	16
<i>Two-Cheese Blend, marinated Shrimp &amp; Spinach in a Flour Tortilla topped with Roasted Corn &amp; Black Bean Relish</i>	
<b>Wings</b>	18
<i>10 Bone-In Wings tossed in sauce served with Carrot &amp; Celery Slaw and Ranch Dressing</i>	

- Buffalo Sauce topped with Blue Cheese Crumbles
- Garlic Parmesan
- Maple Sriracha
- Plain

18% gratuity will be added to parties six or more

If you or anyone in your party have any concerns regarding food allergies or dietary restrictions, please alert your server.

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## ENTREE

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*\*Gluten-free bun available\**

All Burgers & Sandwiches come with Fries & Tony Paco Pickles

- Beyond Burger**  19  
6 oz. Plant Based Patty, Spinach, shaved Onions, Tomato and Avocado Spread topped with Roasted Corn and Black Bean on a Wheat Bun
- Turkey Burger** 18  
6 oz. Patty, Swiss Cheese, Lettuce, Tomato, shaved Red Onions & Avocado Spread on a Brioche Bun
- Ren Cen Burger** 18  
Two 4 oz. Patties, Cheddar Cheese, Applewood Bacon, Tomato and Red Onion on a Brioche Bun
- Brunch Burger w/ Grape Jalapeño Jam** 18  
Two 4 oz. Beef Patties, sliced Brie Cheese, Cage-Free Over Easy Egg, Lettuce, Tomato & Jalapeño Grape Jam on a Brioche Bun
- Short Rib Grilled Cheese Sandwich** 18  
Thick Cut Brioche Bread, Boursin Cheese, Mozzarella, White Cheddar Cheese, 6 oz. Pulled Short Ribs served with Soup or Fries
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## DESSERTS

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- Turtle Brownie Sundae** 8  
Warm Brownie, Chocolate covered Ice Cream, Whipped Cream & Candied Pecan Dust, topped with Caramel & Chocolate Sauce
- Crème Brûlée Cheesecake** 8  
Topped w/ Mixed Berry Compote & Whipped Cream
- Michigan Bread Pudding** 8  
Warm Michigan Dried Cherry White Chocolate Bread Pudding topped with Caramel Sauce
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## ON THE SIDE

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- Side Salad**  GF 6  
Caesar or Garden
- Seasoned or Sweet Potato Fries** 5

GF Gluten Free

 Vegetarian

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

**Detroit Marriott at the Renaissance Center**  
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