



MAINS

CHICKEN FRIED CHICKEN**
whipped potatoes, green beans with onions & bacon, country gravy

SEARED SALMON**
wild rice pilaf, asparagus, tomato basil lemon vinaigrette

ROSEMARY PAN SEARED CHICKEN
rosemary demi, grilled broccolini

SEASONAL MARKET FISH MKT
Vegetable lentil ragout, roasted tomato, lemon herb caper vinaigrette

BRAISED SHORT RIB
pan jus, mashed potatoes, roasted carrots, broccolini

12 OZ. GRILLED RIBEYE GF MKT
served with asparagus
ADD: Sautéed Mushrooms
Blue Cheese Butter
Rosemary Demi

HANDHELDS

ANGUS BURGER *
cheddar cheese, bacon, green leaf lettuce, tomato, onion,
Kraftsmen challah bun

SMASH BURGER
cheddar cheese, onions, pickles, smash burger sauce,
Kraftsmen challah bun

CAPRESE PANINI
basil pesto mayo, fresh mozzarella, sliced tomato, basil,
balsamic reduction, Tuscan baguette

CRISPY CHICKEN SANDWICH
garlic aioli, pickles, green leaf lettuce, Kraftsmen challah bun

SOUSDOUGH GRILLED CHEESE
cheddar cheese, provolone and fresh mozzarella cheese,
served with tomato basil soup

FISH TACOS
tempura battered mahi mahi, coleslaw, ancho ranch, jaimito queso
fresco, pickled red onion
SUBSTITUTE: Blackened Shrimp

TURKEY BLT
grain mustard aioli, green leaf lettuce, tomato, bacon,
Kraftsmen seedful grain toast

QUESADILLA
cheddar and mozzarella, pico de gallo & black beans served with
roasted salsa, sour cream & guacamole
ADD: Vegetables
Chicken

SIDES

MACARONI AND CHEESE
GRILLED BROCCOLINI
CREAMED SPINACH
TRUFFLE FRIES
SWEET POTATO FRIES
SEASONED HOUSE CHIPS
SAUTEED GARLIC MUSHROOMS
LOADED MASHED POTATOES
ROASTED FINGERLING POTATOES

DESSERTS

APPLE DUMP CAKE
served with Blue Bell vanilla bean ice cream

TRES LECHES CAKE
caramel sauce, fresh berries, and whipped cream

CHOCOLATE BROWNIE SKILLET
served with Blue Bell vanilla bean ice cream, chocolate and caramel drizzle

ICE CREAM SUNDAE
Blue Bell vanilla bean ice cream, chocolate sauce, caramel sauce, fresh berries,
toasted pecans, whipped cream

ROOT BEER FLOAT
Blue Bell vanilla bean ice cream and Saint Arnold root beer
*We are proudly supporting Children's Miracle Network Hospitals
with a \$4 donation with every Root Beer Float sold.*

APPETIZER

CHARCUTERIE BOARD
assorted cheeses, cured meats, marinated olives, dried fruit,
Slow Dough Bakery pretzel, local preserves, German mustard

GOAT CHEESE DIP
strawberry preserve, toasted pistachio and grilled bread

HUMMUS & OLIVE TAPENADE
grilled pita, celery, carrots, cucumber, grape tomato

BUFFALO SRIRACHA WINGS GF
celery, carrots, blue cheese dressing

CRISPY CALAMARI
herbed parmesan, lemon aioli, marinara

CRISPY BUFFALO CAULIFLOWER
dusted with herbed parmesan

COWBOY QUESO
brisket, pico de gallo, corn, queso fresco, house made tortilla chips

AHI TUNA TARTARE
marinated tuna, cucumber, avocado, citrus soy sauce, green onion,
toasted sesame, chili spiced wonton chips

PIZZA

MARGHERITA
house made tomato sauce ,fresh mozzarella, basil pesto

VEGETABLE
spinach, mushrooms, red peppers, sliced olives, red onion

PEPPERONI

SOUP & SALAD

TOMATO BASIL SOUP

CLAM CHOWDER

FRENCH ONION SOUP

CAESAR SALAD

BERRY SALAD GF
mixed greens, berries, red onions, goat cheese, candied pecans with
lemon vinaigrette dressing

GREEK SALAD
chopped romaine, cucumber, tomato, red onion, pepperoncini, feta
cheese, marinated olives with Greek herb dressing

WEDGE SALAD
iceberg lettuce, bacon, tomato, chopped egg, blue cheese crumble,
toasted pepitas

ADD-ONS: Chicken
Seared Salmon
Seared Ahi Tuna
Grilled Shrimp
Grilled Steak

GF | Gluten Friendly

Highlighted menu items have been selected for guest's favorites.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. 20% gratuity will be added for parties of 6 or more.
Houston Marriott Medical Center/Museum District | 6580 Fannin St, Houston, TX 77030 | 713-796-0080