



MARRIOTT
OMAHA

FOR THE TABLE.....

- crispy spiced fried cauliflower** ① 17
Lime Crema | Cumin | Chipotle | Paprika | Aioli
- meze platter** 29
Falafel | Cucumber Yogurt | Roasted Red Pepper Hummus | Cracked Pepper Feta | Pickles | Cherry Tomatoes | Parisian Cucumbers | Orange-Marinaded Mixed Olives | Grilled Mini Pita Bread | Grilled Focaccia
Add Cured Meats Selection 8
- housemade warm crisp potato chips** ① ② 15
Spinach Dip | Sriracha Mayo
- slowly poached deviled eggs** ② 21
Fried Capers | Chive | Bacon

SMALL BITES.....

- berkshire pork burnt ends** ② 32
Pickled Slaw | Pork Belly | BBQ Sauce
- crispy chicken wings** ② 23
Garlic Parmesan | Blue Cheese Dip | Celery
- dirty tots** 17
Pulled Pork | Crispy Fried Onions | Chipotle Aioli
- roasted tomato bisque** 15
Basil Oil | Olive Oil Croutons

MARKET GARDEN.....

- Add Chicken 11, Salmon 13, Shrimp 15*
- whole-leaf caesar salad** ① 18
Romaine | Crisp Bread | Caesar Dressing | Poached Egg
- greenhouse garden salad** 15
Mixed Salad Greens | Freshly Picked Vegetable Selection
Balsamic or Ranch Dressing
- hearty local harvest salad** 17
Shredded Greens | Carrots | Radish | Granny Smith Apple
Pistachio | Goat Cheese | Pomegranate Dressing
- mediterranean salad** ① 18
Cucumber | Shaved Radish | Arugula | Kalamata Olives
Falafel | Tzatziki | Greek Dressing
- regency cobb salad** ② 21
Romaine Lettuce | Smoked Bacon | Cage-Free Egg
Avocado | Red Onion | Swiss Cheese | Honey-Roasted Ham | Pumpkin Seeds | Blue Cheese Dressing

GOURMET PIZZA.....

- margherita** ① 21
- double-pepperoni** 27
- pork belly & bacon jam** 28
Pulled Pork Belly | Bacon Jam | Cheese
BBQ Sauce Drizzle

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Omaha, Nebraska, 68114
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PEN, PASTURE & SEA.....

- baked alaskan cod** 43
Basil Tomato Purée | Crispy Salad | Lemon Vinaigrette
- bone-in yorkshire pork chop** ② 48
Maple-Glazed | Stone-Ground Grits | Asparagus | Bacon
Onion Jam | Demi-Glace
- crispy-skin half chicken** ② 37
Crushed Fingerling Potatoes | Burnt Brussels | Wild
Mushroom Cream Sauce
- four-cheese ravioli** 31
Burnt Butter | Chili Flakes | Fried Oregano | Shaved
Parmesan
- slowly braised short ribs** 45
Whipped Potatoes | Roasted Baby Carrots | Broccolini
Red Wine Demi-Glace
- seared new york strip** ② 61
Asparagus | Grilled Broccolini | Whole-Grain Mustard
Potatoes | Caramelized Shallot Butter
- chunk® steak** ② 34
Pan-Roasted Plant-Based Steak | Crushed Fingerling
Potatoes | Roasted Broccolini | Asparagus | Smoked
Tomato Sauce
- tiger shrimp & fettuccine** 48
White Wine Sauce | Garlic | Shallots | Parmesan
Fettuccine | Parsley | Butter | Garden Peas

HANDHELDS.....

- Choice of Simple Salad or Fries*
- black angus smash burger** 26
Lettuce | Tomato | Spanish Onion | White American
Potato Roll
Add Bacon 4, Add Cage-Free Egg 3
- blackened chicken “blat”** 23
Lemon Aioli | Double-Smoked Bacon | Avocado | Toasted
French Roll
- slow-cooked short rib tacos** 26
Beef Short Ribs | Napa Cabbage Slaw | Pico de Gallo
Cotija Cheese | BBQ Aioli | Cilantro | Choice of Flour or
Corn Tortilla
- sourdough grilled cheese & roasted tomato
bisque** ① 24
Cloth-Aged Cheddar | Greenhouse Salad
Tomato Bisque
- toasted reuben sandwich** 28
Pastrami | Monterey Jack Cheese | Sauerkraut | Pickles
Thousand Island Dressing

ETC 12

- handcrafted mixed
salad** ①
- crisp french fries** ①
- parmesan whipped
potatoes** ①
- roasted fingerling
potatoes** ①
- local fresh seasonal
vegetables** ①

INDULGE 20

- chocolate crunch
mousse**
Whipped Cream | Berry Sauce
- fruit cobbler**
Ice Cream
- ice cream**
- ny-style cheesecake**
Seasonal Fruit Compote
Whipped Cream

② Gluten-Free ② Vegan ① Vegetarian
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness,
especially if you have certain medical conditions



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WINES.....

<i>Sparkling</i>	<i>GL</i>	<i>BTL</i>
La Marca, Prosecco, ITA.....	17	70
Piper-Heidsieck Cuvée 1785, Champagne, FRA.....		108
Wycliff, Sparkling Brut, CA.....	11	48

<i>White</i>		
DAOU, Rosé, Paso Robles, CA.....	21	71
ViNO, Pinot Grigio, Ancient Lakes, WA.....	16	54
Kim Crawford, Sauvignon Blanc, Marlborough, NZL.....	21	73
Robert Mondavi Private Selection, Chardonnay, CA.....	17	52
Rodney Strong Special Select, Chardonnay, CA.....	17	51
Mer Soleil Reserve, Chardonnay, Santa Lucia Highlands, CA.....	17	51

<i>Red</i>		
Sea Sun, Pinot Noir, CA.....	17	55
OneHope, Pinot Noir, Napa, CA.....	20	70
The Walking Fool by Caymus, Red Blend, CA.....	20	74
Decoy by Duckhorn, Merlot, CA.....	21	76
Robert Mondavi Private Selection, Cabernet Sauvignon, CA.....	17	54
Josh Cellars Craftsman’s Collection, Cabernet Sauvignon, CA.....	21	76
DAOU, Cabernet Sauvignon, Paso Robles, CA.....	21	77

COCKTAILS.....

let it rye’d 17
High West Double Rye Whiskey Fresh Lemon Monin Stone Fruit
passion fruit daiquiri 17
Mount Gay Eclipse Rum Passoã Passion Fruit Vanilla Fresh Lime
the beet goes on 18
Skyy Vodka Ancho Reyes Verde Chile Liqueur Fresh Lime Beet Juice Tajín Rim
espresso martini 20
Skyy Vodka Caffè Borghetti Espresso
classic margarita 20
Espolòn Blanco Tequila Cointreau Fresh Lime

negroni 20
Hendrick’s Gin Campari Carpano Antica Formula Vermouth Orange Peel
old fashioned 21
Knob Creek Bourbon Amaro Montenegro Demerara Bitters Orange Peel
tito’s highball 18
Tito’s Handmade Vodka Q Club Soda Lime Choice of Pineapple or Blood Orange
golden hour 20
Tres Generaciones Añejo Tequila Amaro Montenegro Guava Pineapple Fresh Lime

ZERO PROOF.....

ginger citrus refresher 16
Pallini Limonzero Liber & Co Fiery Ginger Syrup Q Club Soda
blood orange mule 16
Sicilian Blood Orange Fresh Lemon & Lime Q Ginger Beer Mint

BEERS.....

Domestic 10	Craft 11	Imported 11	Cider & Seltzer 10
Bud Light	Samuel Adams Boston Lager	Modelo Especial	Angry Orchard Crisp Apple Cider
Budweiser	Samuel Adams Seasonal	Corona Extra	High Noon Pineapple Hard Seltzer
Michelob Ultra	Dogfish Head 60 Minute IPA	Stella Artois	Truly Wild Berry Hard Seltzer
		Non-Alcoholic 10	
		Budweiser Zero	