

appetizers

homemade pub pretzels 9 serrano-honey mustard, beer-cheese fondue

smoked pulled chicken nachos (gf) 11 caramelized onions, red peppers, jalapenos, sour cream

avocado hummus (v) 12 roasted root vegetables, naan bread, crispy garbanzos

chicken wings (gf) 14 buffalo sauce, celery, carrots, bleu cheese or ranch

on bread

knife & fork BLT 14 bacon, fried green tomatoes, avocado relish, white cheddar, arugula, herb vinaigrette, toasted sourdough, served open faced

backyard burger 18 american cheese, butter lettuce, tomato, red onion

24 hour burger 20 braised beef short rib, STL BBQ, white cheddar, brown sugar bacon arugula, pickled onions

crispy chicken sandwich 15

buttermilk brined chicken thighs, STL hot seasoning, bread and butter pickles

vegan burger (*v*, *gf*) 14 spiced plant based patty, vegan bun, roasted tomatoes, butter lettuce, avocado eggless garlic mayo

turkey and cheese melt 16

smoked turkey, dill havarti, basil garlic aioli, avocado smash, bacon, lettuce, and tomato on sourdough

desserts

loaded gooey butter cake sundae 9

chef's seasonal sorbet 7

flourless chocolate torte (gf) 8

(gf) Gluten Sensitive (v) Vegan Food allergy or dietary request?

Due to the various preparation methods and equipment used, we cannot guarantee that your selection will be allergen free. Please alert your server of any food allergies or special dietary needs. A service charge of 18% will be added to parties of ten or more.

Marriott St. Louis Grand

800 Washington Avenue, St. Louis, Missouri, USA, 63101

soup / salad

chef inspired soup of the day bowl 7 cup 4

chopped romaine (gf) 14

hearts of romaine, pickled red onions, cojita cheese, roasted corn, cucumbers, heirloom tomatoes, brioche croutons, chili lime vinaigrette

STL cobb (gf) 16

little gem lettuce, spinach, frisee, grilled chicken, egg, avocado, bacon, white cheddar, tomato, smoked bbq vinaigrette

caesar salad 12

Baby romaine lettuce, garlic roasted croutons, parmesan cheese, classic Caesar dressing

add protein

shrimp 8 chicken 7 salmon 8 steak 10

entrees

bock battered fish & chips 19 fried caper tartar sauce, aged malt vinegar, shoestring fries

roasted brick chicken (gf) 26

half roasted chicken, garlic mashed potatoes, seasonal vegetables, bourbon fig sauce

bourbon glazed salmon (gf) 27 garlic roasted mashed potatoes, asparagus, lemon

steak and frites 32

hanger steak, parmesan, herbs, hand cut fries bleu cheese, white truffle

beverages

314-621-9600

pepsi 4.5

ice tea 4.5 coffee 4.5

We will gladly adjust preparation, where possible, to accommodate any request *Be advised, consuming raw or under cooked foods may increase your risk of foodborne illness.