



Quick Bites

Tortilla Chips with Salsa 7 - veg

Mixed Nuts 7 - veg/gf

Homemade Potato Chips 7 - veg/gf

French Fries 7 - veg

Specials

Ask Your Server About Our
Monday, Tuesday & Wednesday
Specials!

Hours of Operation—
Dine In, Takeout & Delivery 11am-10pm

Shareables

Quesadilla 14 – veg
pepper jack cheese, black beans,
served with sour cream & salsa
Add Chicken 3 or Shrimp 5

Hummus 12 - vegan
served with pita bread & heirloom
carrots

Jumbo Wings 17 - gf
buffalo, bourbon BBQ, garlic
parmesan truffle or sweet chili
served with blue cheese & heirloom
carrots

**Garlic Parmesan Truffle
French Fries 12 - veg**
served with garlic aioli

Mozzarella Sticks 10 - veg
served with roma sauce

Seared Yellow Fin Tuna 16 - gf
served with kohlrabi slaw & spicy aioli

Edamame Dumplings 12 - vegan
served with pickled radish and sweet
chili sauce

Handhelds

served with a side of fries and pickle.

Soups & Salads

Jersey Oven Roast Turkey BLT 19
applewood bacon, heirloom tomato, herb mayo,
ciabatta roll

Grilled Chicken 19
garlic aioli, baby kale, roasted red pepper, ciabatta roll

Angus Burger 20
baby greens, heirloom tomato,
applewood bacon, cheddar cheese, brioche roll

Black Bean Burger 19 - veg
baby greens, heirloom tomato, guacamole, brioche roll

Hummus Wrap 18 - vegan
garbanzo salad, roasted red pepper, baby kale

French Onion Soup 12 - veg
topped with croutons, gruyere, & provolone cheese

Caesar 14 - veg
romaine, shaved parmesan cheese, garlic croutons

Harvest 17 - veg/gf
shaved brussel sprouts, baby kale, butternut squash,
goat cheese, dried cranberries, sunflower seeds,
champagne vinaigrette

Cobb 17 - gf
ard boiled eggs, gorgonzola, avocado, applewood bacon,
grape tomatoes, garbanzo, herb ranch

Add To Any Salad
chicken 8 shrimp 9 salmon 12 tuna 10

Fresh Hand Tossed Pizza

Cheese 18 - veg
Pepperoni 20

Chicken, Bacon, Ranch 20

**Mushroom, Goat Cheese &
Truffle 20 - veg**

Buffalo Chicken 20
Drizzled with Bleu Cheese

Tomato &Mozzarella 20 - veg
Drizzled with Balsamic Glaze

Entrees

Red Snapper 32 - gf
purple rice & quinoa hash, lemon caper sauce

Herb Marinated Salmon 31 - gf
wild rice pilaf, charred asparagus, oak smoked olive oil,
and lemon

Mushroom Ravioli 26 - veg
roasted butternut squash, peas,
truffle cream sauce

Frenched Chicken Breast 28 - gf
brussel sprouts, roasted butternut squash,
sherry mushroom butter sauce

NY Strip Steak 38 - gf
fingerling potatoes, asparagus, red wine reduction

Grain Bowl 24 - vegan/gf
purple rice and quinoa, grilled asparagus, pickled
radish, edamame, garbanzo, miso ginger dressing

Desserts

Raspberry Donut Cheesecake 10
fresh berries & whipped cream

Triple Chocolate 10
chocolate sponge cake, milk & white chocolate
mousse, topped with berries

Gluten Free = gf

Vegetarian = veg

Vegan = vegan

If you have any concerns regarding food allergies, please let your server know prior to ordering.

Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illnesses.

An 18% gratuity will be applied to groups of 6 guests or more.

Princeton Marriott - 100 College Rd E, Princeton, NJ 08540 - 609.452.7800



Cocktails

Garden State Collins ~16

Bombay Sapphire Gin, Blueberry & Lavender Syrup, Fresh Lemon Juice, Fever Tree Club Soda

Pick Me Up ~18

Ktel One Vodka, Chilled Espresso, Mr. Black Coffee, Amaretto

Knob Creek Smash ~18

Knob Creek, Cointreau, Lemon Juice, Simple Syrup

Botanical Spritz ~17

Hendricks Gin, Italicus Liqueur, Fresh Lime Juice, Mionetto Prosecco

Out of Office ~18

Casamigos Reposado Tequila, Del Maguey Vida Mezcal, Peach, Fresh Lime Juice

Sparkling Cosmos ~16

Patron Silver, Italicus, Lime Juice, Cranberry Juice, Prosecco

Stave & Spice ~18

Knob Creek Bourbon, Portland Rootbeer Syrup, Angostura

Green Tea Refresher ~18

Bacardi, Bacardi Reserva Ocho, Passionfruit, Thyme Green Tea, Lime

Mocktails

Plot Twist ~12

Lyre’s Agave Blanco Spirit, Passion Fruit, Fresh Lime Juice, Grapefruit Bitters, Fever Tree Tonic

Faux Fizz ~10

Blueberry & Lavender Syrup, Fresh Lemon Juice, Fever Tree Club Soda

Red

Barone Ricasoli Chianti <i>Italy 15/18/54</i>	Meiomi Pinot Noir <i>California 19/22/74</i>
Avalon Cabernet Sauvignon <i>California 14/17/49</i>	Argyle Pinot Noir <i>Williamette Valley 80</i>
Aquinas Cabernet Sauvignon <i>California 19/22/72</i>	J Lohr Los Osos Merlot <i>California 14/17/49</i>
Chateau Ste Michelle Indian Wells Cabernet Sauvignon <i>Columbia Valley 19/22/72</i>	St. Francis Merlot <i>California 60</i>
Hess Cabernet Sauvignon <i>California 80</i>	Alamos Malbec <i>Argentina 13/16/46</i>
Roth Cabernet Sauvignon <i>Alexander Valley 80</i>	Palisades Red Blend <i>California 13/16/46</i>
Montes Pinot Noir <i>Chile 15/18/54</i>	J Lohr Pure Paso Proprietary Red <i>California 74</i>
	Fonseca Porto Bin <i>Portugal 12/15/32</i>

White

Brancott Sauvignon Blanc <i>New Zealand 15/18/54</i>	Wente Chardonnay <i>California 54</i>
White Haven Sauvignon Blanc <i>New Zealand 16/19/60</i>	William Hill Chardonnay <i>California 14/17/49</i>
Kim Crawford Sauvignon Blanc <i>New Zealand 16/19/60</i>	Sonoma Cutrer Chardonnay <i>California 19/22/74</i>
Santa Margherita Pinot Grigio <i>Italy 90</i>	Chateau Ste. Michelle Riesling <i>Washington 46</i>
Villa Sandi Pinot Grigio <i>Italy 15/18/54</i>	Ceretto Moscato <i>Italy 13/16/46</i>
Pighin Friuli Pinot Grigio <i>France 19/22/74</i>	Fleurs de Prairie Rose <i>France 19/22/74</i>
	DAOU Rose <i>Paso Robles 54</i>

Bubbles

Barefoot Champagne 187ml <i>California</i>	10	Mumm Napa Brut 187ml <i>California</i>	28	Domaine Ste Michele Brut 750ml <i>Washington</i>	60
La Marca Prosecco 187ml <i>Veneto, IT</i>	16	Wycliff Brut 187ml <i>California</i>	36	Mionetto Prosecco 750ml <i>Veneto, IT</i>	18/70
Chandon Rose 187ml <i>California</i>	16	La Marca Prosecco 750ml <i>Veneto, IT</i>	50	Veuve Clicquot Brut Yellow 750ml <i>France</i>	120
		Dom Perignon	-		

Beer

Craft 9

Angry Orchard, Goose Island IPA, Sierra Nevada, Cape May Seasonal

Domestic 8

Blue Moon, Budweiser, Bud Light, Coors Light, Michelob Ultra, Miller Lite, O’Doul’s, Yuengling

Imported 9

Amstel Light, Corona, Corona Light, Guinness Draught, Heineken, Heineken 0, Stella Artois

Spiked Seltzers

Truly 9, High Noon 10

If you have any concerns regarding food allergies, please let your server know prior to ordering.

Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illnesses.

An 18% gratuity will be applied to groups of 6 guests or more.