

Quick Bites

- Tortilla Chips with Salsa 8
- Mixed Nuts 8
- Homemade Potato Chips 8
- French Fries 8



Specials

- Ask Your Server About Our
Specials & Draft Beer!
- Hours of Operation
Dine In, Takeout & Delivery
11am-10pm

Shareables

- Quesadilla 15**
cheddar cheese, Jersey succotash,
served with sour cream & salsa
Add Chicken 3 or Shrimp 5

**Truffle Parmesan
French Fries 13**
served with sundried tomato aioli
- Hummus 13**
served with pita bread, heirloom
carrots, cucumber

Mozzarella Sticks 10
served with roma sauce

Seared Yellow Fin Tuna 16
seaweed salad, toasted sesame,
sweet chili
- Jumbo Wings 17**
buffalo, bourbon BBQ, garlic
parmesan truffle or sweet chili
served with blue cheese & heirloom
carrots

Crispy Shrimp 17
parmesan garlic sauce, radish

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 20
grilled red onion, red watercress, sundried tomato
aioli, ciabatta roll

Crab Cake 21
heirloom tomato, baby romaine, remoulade

Angus Burger 21
baby greens, heirloom tomato,
applewood bacon, cheddar cheese, brioche roll

Black Bean Burger 19
baby greens, heirloom tomato, avocado, tzatziki

Mediterranean Wrap 18
heirloom tomato, marinated artichoke, hummus,
watercress, spinach wrap
- French Onion Soup 12**
topped with crostini, gruyere, & provolone cheese

Caesar 14
romaine, shaved parmesan cheese, garlic croutons

Jersey Tomato Salad 16
cucumber, avocado, red onion, tzatziki

Tuna Niçoise 20
kalamata olives, tomato, French bean, heirloom potato,
red onion, boiled egg, grain mustard, lemon vinaigrette

Cobb 18
hard boiled eggs, gorgonzola, avocado, applewood bacon, grape
tomatoes, garbanzo, herb ranch

Add To Any Salad
chicken 8 shrimp 9 salmon 14 tuna 11

Fresh Hand Tossed Pizza

- Cheese 18**

Pepperoni 20
- Chicken, Bacon, Ranch 20**

**Mushroom, Goat Cheese &
Truffle 20**
- Tomato &Mozzarella 20**
Drizzled with Balsamic Glaze

Entrees

- Red Snapper 32**
black rice and quinoa, haricot vert, pickled radish,
lemon butter

Pan Seared Salmon 31
grilled asparagus, marinated artichoke, red pepper
coulis

Crab Cakes 34
Jersey succotash, haricot vert, remoulade
- Grilled Chicken 28**
crispy heirloom potato, watercress, roasted garlic pesto

Sirloin Frites 36
8oz sirloin, fries, chimichurri

Linguini Verde 21
peas, wilted greens, garlic pesto, shaved parmesan, crostini

Grain Bowl 24
black rice and quinoa, grilled asparagus, pickled radish,
edamame, garbanzo, miso ginger dressing

Desserts

- Grilled Pound Cake 10**
fresh berries & whipped cream

New York Cheesecake 10
fresh berries & whipped cream
- Triple Chocolate 10**
chocolate sponge cake, milk & white chocolate
mousse, topped with berries

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 at Forrestal • 100 College Road East, Princeton, NJ 08540 • 1-609—452-7800 • www.PrincetonMarriott.com



Cocktails

Lunar Eclipse ~ 18

Tanqueray Gin, Lillet Blanc, Passionfruit, Lemon

Jersey Jack ~ 18

Laird’s Applejack Brandy, Honey Syrup, Lemon, Tonic

Dark Horse ~ 19

Knob Creek Bourbon, Averna Amaro, Honey Syrup, Orange Bitters

Lilith Fair ~ 20

Casamigos Blanco Tequila, Cointreau, Lillet Blanc, Lavender Syrup, Lemon, Smoked Salt Rim

Tropical Getaway ~ 19

Bacardi Reserva Ocho Rum, Averna Amaro, Pineapple, Cinnamon

Honeymoon Suite ~ 19

Absolut Vodka, Strawberry, Lemon, Sugar Rim

The Class President ~ 20

Casamigos Reposado Tequila, Grand Marnier, Guava, Hellfire Bitters, Tajin

Spring Equinox ~ 19

Italicus, Elderflower Liqueur, Prosecco

Mocktails

Green Tee Time ~ 12

Lyre’s Agave Blanco Spirit, Thyme Infused Green Tea, Passionfruit

Faux Fizz ~ 11

Blueberry & Lavender Syrup, Fresh Lemon Juice, Club Soda

Red

White

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

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

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

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