



Quick Bites

Tortilla Chips with Salsa 8 - vegan

Mixed Nuts 8 - gf/vegan

Homemade Potato Chips 8 - gf/vegan

French Fries 8 - vegan

Specials

Ask Your Server About Our
Specials & Draft Beer!

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

Shareables

Quesadilla 15 - veg

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

Hummus 13 - vegan

served with pita bread, heirloom
carrots, cucumber

Jumbo Wings 17 - gf

buffalo, bourbon BBQ, garlic
parmesan truffle or sweet chili
served with blue cheese & heirloom
carrots

Truffle Parmesan

French Fries 13 – veg

served with sundried tomato aioli

Mozzarella Sticks 10 - veg

served with roma sauce

Seared Yellow Fin Tuna 16

seaweed salad, toasted sesame,
sweet chili

Crispy Shrimp 17

parmesan garlic sauce, radish

Handhelds

served with a side of fries and pickle.

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 - veg

baby greens, heirloom tomato, avocado, tzatziki

Mediterranean Wrap 18 - vegan

heirloom tomato, marinated artichoke, hummus,
watercress, spinach wrap

Soups & Salads

French Onion Soup 12

topped with crostini, gruyere, & provolone cheese

Caesar 14 - veg

romaine, shaved parmesan cheese, garlic croutons

Jersey Tomato Salad 16 - gf/veg

cucumber, avocado, red onion, tzatziki

Tuna Niçoise 20 - gf

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

Cobb 18 - gf

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

Add To Any Salad

chicken 8 shrimp 9 salmon 14 tuna 11

Cheese 18 - veg

Pepperoni 20

Fresh Hand Tossed Pizza

Chicken, Bacon, Ranch 20

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

Tomato &Mozzarella 20 - veg
Drizzled with Balsamic Glaze

Entrees

Red Snapper 32 - gf

black rice and quinoa, haricot vert, pickled radish,
lemon butter

Grilled Chicken 28 - gf

crispy heirloom potato, watercress, roasted garlic pesto

Pan Seared Salmon 31 - gf

grilled asparagus, marinated artichoke, red pepper
coulis

Sirloin Frites 36

8oz sirloin, fries, chimichurri

Linguini Verde 21 - veg

peas, wilted greens, garlic pesto, shaved parmesan, crostini

Crab Cakes 34

Jersey succotash, haricot vert, remoulade

Grain Bowl 24 - gf/vegan

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

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

Avalon Cabernet Sauvignon <i>California</i> 14/17/49	Argyle Pinot Noir <i>Williamette 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>California</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	Fonseca Porto Bin <i>Portugal</i> 12/15/32

White

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