

ANTHEM
MENU
LUNCH



A HOT SHOPPES RESTAURANT

OPENING
HOURS

11:30 AM
3:00 PM

STARTERS

- VEGAN TOMATO BISQUE \$10
Heirloom Tomatoes, Basil
- CREAM OF CRAB SOUP \$13
Lump Crab, Old Bay
- CRISPY CHICKEN WINGS \$15
Dry Rubbed, Celery & Carrots, Blue Cheese
- CLASSIC CHICKEN TENDERS \$17
Honey Mustard, Ranch, BBQ, Fries
- BABY GEM CAESAR SALAD \$14
Crispy Kale, Anchovy, Parmesan, Lemon, Caesar Dressing
+ Bell & Evens Grilled Chicken \$6
+ North Atlantic Salmon \$11
+ Crab Cake \$15
- KALE SALAD \$15
Butternut Squash, Goat Cheese, Marcona Almonds, Dried Cranberry, Lemon Champagne Vinaigrette
+ Bell & Evens Grilled Chicken \$6
+ North Atlantic Salmon \$11
+ Crab Cake \$15

SANDWICHES

- HOUSE-MADE CORNED BEEF REUBEN \$19
Swiss Cheese, Sauerkraut, Rye Bread, Thousand Island Dressing, French Fries
- GRILLED CHEESE SANDWICH \$16
Brioche, Vegan Tomato Bisque
- ROASTED TURKEY BLT \$17
Lyon Bakery Multigrain Bread, Applewood Smoked Bacon, Bibb Lettuce, Tomato, Mayonnaise, Sea Salt Potato Chips
- CRAB CAKE SANDWICH \$26
French Fries, Coleslaw, Old Bay Remoulade
- GRASS-FED BEEF BURGER \$21
Brioche, Bacon, Cheddar, Lettuce, Tomato, Onion, French Fries
- BLACKENED TUNA SANDWICH \$21
Multigrain Bun, Spicy Aioli, Lettuce, Tomato, Mango Salsa
- BLACK BEAN BURGER \$18
Avocado Spread, Sprouts, Tomato, Swiss Cheese, Spicy Aioli, Multigrain Bun

MAINS

- NORTH ATLANTIC SALMON \$27
Farro & Freekeh, Roasted Tomato, Avocado, Sprouts, Pickled Cucumber, Tzatziki Sauce
- BRAISED BEEF SHORT RIB \$23
Twice Cooked Potatoes, Wilted Kale, Oyster Mushroom, Red Wine Sauce
- PASTA JAMBALAYA \$25
Penne Pasta, Shrimp, Andouille Sausage, Chicken, Tomatoes, Peppers, Creole Cream Sauce
- NEW YORK STRIP 10oz \$34
Asparagus, Wild Mushrooms, Parsnip Puree, Red Wine Sauce
- CORNMEAL CRUSTED RAINBOW TROUT \$25
Asparagus, Corn, Parsnip Puree, Brown Butter Sauce
- AHI TUNA NIÇOISE BOWL \$24
Mix Greens, Niçoise Olives, Fingerling Potatoes, Cherry Tomatoes, Haricots Verts, Chopped Egg, Balsamic Vinaigrette
- VEGETARIAN PESTO PASTA \$20
Seasonal Mixed Vegetables, Spinach Pesto Sauce, Penne Pasta

SWEETS

- DOUBLE CHOCOLATE CAKE \$10
Chocolate Cream, Chocolate Fudge
- KEY LIME PIE \$9
Lime Zest, Whipped Lemon Meringue, Graham Cracker
- WARM CHOCOLATE CHIP SKILLET \$10
Vanilla Ice Cream

HOT SHOPPE CLASSICS

- TEEN TWIST \$16
Sugar Cured Ham, Twist Roll, American Cheese, Tartar Sauce, Coleslaw, French Fries
- MIGHTY MO BURGER \$17
Two Beef Patties, Sesame Brioche, Mighty Mo Sauce, American Cheese, Pickles, Coleslaw, Onion Rings

DRINKS

- RED BULL \$6 HOT TEA \$5
- SODA \$4 CLUB SODA \$4
- PELLEGRINO \$4 LEMONADE \$4
- COFFEE \$4 JUICE \$6
- ICED TEA \$4 CAPPUCCINO \$6
- LATTE \$6

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

● Anthem Favorite

An %18 service charge will be added to parties of 6 or more.

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