



STARTERS & SNACKS

Soup of the Day | 11

Minestrone | 11

Garlic Sausage, Penne, Garden Veggies, Tomato, Chicken Broth, Parmigiano-Reggiano, Herbs

Salinas Valley Greens | 12 

Cherry Tomato, Pickled Red Onion, Cucumber, Candied Walnuts, Citrus Vinaigrette

Chilled Mezzes | 14

Lemon Hummus, Muhammura, Grilled Naan, Marinated Olives

Chili Garlic Chicken Wings | 16

Lime, Scallion, Toasted Sesame Seed

Poolside Sliders² | 18

Angus Beef, Garlic Brioche, Caramelized Onion, Tillamook White Cheddar, Slider Sauce

Rock Shrimp Flatbread | 18

Mozzarella, Parmigiano-Reggiano, Roasted Garlic, Lemon, Avocado, Cilantro Crème Fraiche

Prosciutto & Arugula Flatbread | 18

Fresh Mozzarella, Caramelized Onion, Parmigiano-Reggiano

Baked Spinach & Artichoke “Fondue” | 15

Crispy Pita

House Made Potato Chips | 8

Caramelized Onion & Dill Dip

Gilroy Garlic Fries | 9

Shaved Parmigiano-Reggiano, Crispy Gilroy Garlic, Herbs, Creamery Butter

Artisan California Cheeses | 22

Dried Fruit, Marcona Almonds, Grilled Bread, Wildflower Honey

Quesadilla | 16

Flour Tortilla, Tillamook Cheddar, Monterey Jack, Roasted Jalapeno, Caramelized Onion,


Pico de Gallo, Sour Cream, Guacamole

Herb Roasted Pulled Chicken | +10


Garlic & Lemon Roasted Rock Shrimp | +10

Grilled Marinated Skirt Steak | +12

SIDES | 8

Charred Broccolini – Olive Oil, Lemon 

Double Butter Whipped Potatoes 

Roasted Seasonal Vegetables 

Roasted Marble Potatoes, Truffle Vinaigrette

Sweet Potato Fries

SALADS

Grilled Skirt Steak Wedge | 28

Iceberg Lettuce, Smoked Bacon, Pickled Onion, Cherry Tomatoes, Crispy Potatoes, Point Reyes Blue Cheese, Buttermilk Herb Dressing

Grilled Salmon Cobb | 24 

Arugula & Butter Lettuce, Smoked Bacon, Hard Boiled Egg, California Avocado, Cucumber, Cherry Tomato, Greek Feta, Spiced Sunflower Seed, Tarragon-Yogurt Dressing

Warm Brussels Sprouts Salad | 18 

Quinoa, Smoked Bacon, Fuji Apple, Candied Pecans, Dried Cranberry, Ricotta Salata, Citrus Honey Vinaigrette

Roasted Beet Salad | 18

Baby Arugula, California Goat Cheese Fritter, Pickled Red Onion, Toasted Sunflower Seed, Marinated Artichoke Heart, Cabernet Vinaigrette

Traditional Caesar | 16

Hearts of Romaine, Shaved Parmigiano-Reggiano, Herb Croutons, Roasted Garlic Dressing

Grilled Chicken | +10

Rock Shrimp | +10

Grilled Skirt Steak | +12

Salmon | +12

SANDWICHES

The Poolside Burger² | 20

Tillamook Cheddar, Avocado, Applewood Smoked Bacon, Butter Lettuce, Tomato, Toasted Brioche, Kosher Dill Pickle, Garlic-Herb Fries

Substitute Beyond Burger | +2

Additional Patty | +7

The Sheraton Turkey “Club” | 18

Country Smoked Bacon, Butter Lettuce, Avocado, Tomato, Grilled Rosemary Sourdough, Roasted Garlic Aioli, French Fries

Grilled Salmon Sandwich² | 20

Tomato, Arugula Salad, Pickled Red Onion, Toasted Brioche, Dill & Lemon Aioli, Sweet Potato Fries

Buttermilk Fried Chicken Thigh | 18

Shaved Pickles, Coleslaw, Arugula, Chipotle Aioli, French Fries

Grilled Cuban | 18

Braised Pork, Ham, Smoked Bacon, Gruyere, Pickle Relish, Brown Mustard Aioli, Sweet Potato Fries


Short Rib Grilled Cheese | 19

Tillamook White Cheddar, Provolone, Caramelized Onion, Parmesan Butter, Rosemary Sourdough, French Fries

Grilled Vegetable Naan | 18

Roasted Garlic & Lemon Hummus, Daikon Sprouts, Tzatziki, Garden Salad

ENTRÉES

Roasted Petaluma ½ Chicken | 32 

Sweet Potato Gratin, Honey & Thyme Roasted Carrots, Herb jus

Double Cut Pork Chop² | 35

Tillamook Cheddar Polenta, Braised Swiss Chard, Smoked Bacon, Poblano & Hominy Ragout

Grilled Angus NY Strip (12 oz)² | 38 

Bacon & Cipollini Brussels Sprouts, Roasted Garlic Whipped Potatoes, Crispy Garlic Chimichurri

Rib Eye Steak Frites (14oz)² | 52

Shoestring Fries, Red Wine Gorgonzola, Pickled Red Onion, Arugula Salad

Seafood Stew | 35

Manilla Clams, Mussels, Rock Shrimp, Fish, Spicy Tomato Broth, Garlic Sourdough

Pan Seared Halibut | 37 

Roasted Fennel, Artichoke, Valencia Orange, French Lentils, Tarragon Butter

Grilled Pacific Salmon² | 35 

Pickled Mushrooms, Bloomsdale Spinach, Marble Potatoes, Dill Crème Fraiche

Cheese & Vegetable Ravioli | 30

Roasted Cauliflower Puree, Bloomsdale Spinach, Blistered Tomato, Root Vegetable

Rock Shrimp Angel Hair | 33

Tomato, Crimini Mushroom, Basil, Crushed Red Pepper, Shaved Parmesan, White Wine Butter, Garlic Sourdough

Short Rib Campanelle | 35

Herb Whipped Ricotta, Forest Mushroom, Roasted Butternut Squash, Shaved Parmesan

SWEET | 12

Warm Chocolate Croissant Bread Pudding
Cinnamon Anglaise

Lemon Cheesecake

Waffle Cone Crust, Blueberry Compote

Maple Bourbon Crème Brûlée

Whipped Cream, Pecan Tuille

Hazelnut Affogato

Double Espresso, Chocolate Espresso Beans

Gelato & Sorbet

Dark Chocolate, Madagascar Vanilla Bean, Strawberry, Hazelnut (vegan), Caramel Sea Salt with Truffle, Lemon Sorbet, Berry Sorbet



SHERATON

Palo Alto

625 El Camino Real · Palo Alto, CA
650.328.2800

www.marriott.com/sjcsi

¹ Served raw or undercooked or contains raw or undercooked ingredients

²Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions

 Gluten-friendly