

PDR Lunch Menu

soup or salad (choice of one)

roasted tomato soup,
roasted tomato, croutons

maryland crab chowder,
smoked corn, house made oyster crackers

apropoe's leaf greens,
baby lettuce, sunflower sprouts, sheep's milk cheese, radishes,
homemade pickled red onions, lemon vinaigrette dressing on the
side

caesar salad,
parmesan croutons, house made ceaser dressing

mains (choice of one)

maryland crab cake,
corn relish, spinach, lemon chive aioli, sorrel greens

roasted atlantic salmon,
butternut squash, fresh garbanzo, carrots, caper lemon brown
butter

apropoe's roasted chicken breast (gf)
potato hash, baby spinach ,chicken jus

poe burger,
apple wood smoked bacon, caramelized onions, white cheddar,
wild mushrooms, tomato, bibb lettuce, herb fries

margherita pizza
tomatoes, buffalo mozzarella, basil

Desserts

(chefs choice family style)

2 Course Lunch - 26 per person +

3 Course Lunch - 35 per person +

Prices include soda, iced tea, or coffee
18% service charge and applicable taxes will be added

Lunch menu available from 11am-2pm
(Please allow for additional service time on this menu if
first course is ordered the day of the event)

executive sous chef Kiran Kumar
assistant sous chef Edgadiel Ramos

Prior to ordering, please inform your server if anyone
in your party has a food allergy.

We use organic and/or locally grown products
whenever possible.

Baltimore Marriott Waterfront
700 Aliceanna Street
Baltimore, MD 21202

PDR Dinner menu

soup (choice of one)

maryland crab chowder,
smoked corn, house made oyster crackers

roasted tomato soup,
roasted tomato, croutons

salad (choice of one)

apropoe's leaf greens,
baby lettuce, sunflower sprouts, sheep's milk cheese, homemade
pickled red onions, radishes, lemon vinaigrette dressing on the
side

caesar salad,
parmesan croutons, house made ceaser dressing on the side

mains (choice of one)

maryland crab cakes
corn relish, spinach, lemon chive aioli, sorrel greens

atlantic roasted salmon,
butternut squash, fresh garbanzo, carrot, caper lemon brown butter

apropoe's roasted chicken breast (gf)
potato hash, baby spinach, chicken jus

pan seared bone in ribeye (gf)
garlic mashed potato, asparagus, demi

Desserts

(chefs choice family style)

2 Course Dinner - 43 per person ++

3 Course Dinner - 52 per person ++

4 Course Dinner - 62 per person ++

Prices include soda, iced tea, or coffee
18% service charge and applicable taxes will be added

Dinner menu available from 5pm-10pm
(Please allow for additional service time on this menu if
first course is ordered the day of the event)

executive sous / chef Kiran Kumar
assistant sous / chef Tyler Newell

Prior to ordering, please inform your server if anyone
in your party has a food allergy.

We use organic and/or locally grown products
whenever possible.