

O'GRADY'S

BAR & GRILLE

First Bites

Jumbo Lump Crab Cake 13- <i>Avocado-Tomatillo Salsa, Lemon Aioli</i>	Shrimp Cocktail ^{GF} 14- <i>Yuzo Cocktail Sauce, Pickled Vegetables</i>	Asian Lettuce Wraps 15- <i>Marinated Steak, Pickled Vegetables Bibb Lettuce, Assorted Dipping Sauce</i>
Grilled Chicken Wings 11- <i>Tamari-Ponzu Glaze, Peach Marmalade</i>	Goat Cheese Flatbread 10- <i>Charred Apples, Tomato Jelly, Sweet Basil Toasted Pine Nuts</i>	Roasted Garlic Hummus 9- <i>Marinated Feta Cheese, Imported Olives Warm Flatbread</i>

Field & Farms

Caprese Salad 12- <i>Burrata Cheese, Heirloom Tomato, Pea Shoots Strawberries, Smoked Sea Salt</i>	Classic Caesar Salad 10- <i>Romaine Lettuce, House Caesar Dressing Ciabatta Crouton, Reggiano Cheese</i>
Compressed Melon Salad ^{GF} 11- <i>Heirloom Tomato, Citrus Segments, Goat Cheese Toasted Walnut, Muscatel Vinaigrette</i>	Little Gem Salad ^{GF} 10- <i>Arugula, Shaved Fennel, Breakfast Radish Pecorino Cheese, Apple Cider Vinaigrette</i>

Hand Held

Steamed Bao Bun 10- <i>Crispy Pork Belly, Pickled Cucumber, Hoisin Sauce</i>	Filet Slider* 14- <i>Smoked Toscana Cheese, Charred Leek, Apricot Mustard</i>
Brie Stuffed Slider* 12- <i>Prime Beef, Watercress, Smoked Paprika Aioli Toasted Brioche Roll</i>	O'Gradys Burger * 16- <i>Signature Blend of Prime, Short Rib and Brisket, St. Andre Cheese Drunken Onions, House-Made Canadian Bacon</i>

Main Plates

Roasted Natural Chicken ^{GF} <i>House-Made Bacon, Charred Leek Creamed Brussels Sprouts, Roasted Root Vegetables, Thyme Jus</i> 22-	Porcini Dusted NY Strip* ^{GF} <i>Roasted Fingerling Potato, Asparagus Charred Apple-Goat Cheese Salad</i> 32-	Salmon a la Plancha* <i>Sautéed Shrimp & Calamari Cous Cous, Chorizo, Broccolini, Shaved Fennel Salad Salsa Verde</i> 25-
Grilled Filet Mignon* ^{GF} <i>Artichoke-Asparagus Carbonara Crispy Parsnips, Yukon Whipped Potato Sauce Bordelaise</i> 32-	Market Fish <i>Daily Preparation by our Culinary Staff MP</i>	Shrimp Bucatini <i>Roasted Eggplant, Baby Zucchini Heirloom Tomato, Garden Basil Toasted Pine Nuts</i> 23-
	Smoke Double-Cut Pork Chop* ^{GF} <i>Celery Root Puree, House-Made Bacon Roasted Brussels Sprouts, Pine Nuts Shallot Reduction</i> 26-	

House Made Desserts

Crème Brulee ^{GF} 8- <i>Caramelized Pineapple, Tahitian Vanilla</i>	Key Lime Tart 7- <i>Sugar Cookie-Pecan Crust, Key Lime Curd, Burnt Meringue</i>
Chocolate Fondue for Two 12- <i>Artisanal Chocolate Ganache, Classic Accompaniments</i>	Strawberry Shortcake 9- <i>Warm Pound Cake, Local Strawberries, Honey Almond Bark Whipped Mascarpone</i>

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

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

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