

# DINNER

Daily from 5pm - 10pm

## STARTERS & SHARES

### SOUP OF THE DAY 7

### CHARCUTERIE 20

selection of 3 artisan meats and 2 cheeses, honey, pickles, mustard, Marcona almonds

### BURRATA V 19

tomato jam, marcona almonds, kalamata olives, basil

### DAILY FARM VEGETABLES V 12

hummus, tomato jam, herb goat cheese spread, olives

### POTATO SKINS 11

crispy fingerling potatoes, caramelized beef bacon & onion, cheddar cheese, chive crème fraîche

### CRAB CAKES 22

Old Bay rémoulade, malt vinegar house cut fries, charred lemon

### SHRIMP COCKTAIL GF 18

harissa cocktail sauce

### TEMPURA AHI TUNA 22

Togarashi, ponzu mayo, osetra caviar

### CRISPY CALAMARI 20

tomato sofrito, charred lemon

### HOT CHICKEN 12

Nashville hot chicken with Baja flavors, pickled red onion, queso fresco, micro cilantro

### KAGOSHIMA A-5

### WAGYU BEEF 26

sushi rice, shiso, green tea smoke

### BRANDT BEEF PRIME

### SHORT RIB 17

bolognese over polenta, grilled garlic focaccia

### LAMB KABOBS V 19

hummus, arugula, flat bread

### DAILY FLATBREAD 18

### MARGHERITA FLATBREAD V 16

fresh mozzarella, grana padano, basil, olive oil

*Gluten free dough available.*

## CHILLED SEAFOOD TOWER

ALWAYS FRESH AND SEASONAL

Chilled lobster, shrimp, oysters, mussels, clams, tuna tartar. Served with harissa cocktail sauce, black peppercorn champagne mignonette, grain mustard, rémoulade, fresh lemon slices, and hot sauce.  
60 (serves 2 people)

## PLATES

### GRILLED ARCTIC CHAR 32

mushroom farrow risotto, pea tendrils, herb vinaigrette

### MAINE DIVER SCALLOPS GF 41

fondant potato, manila clams, bacon pan jus

### DOVER SOLE MEUNIERE 40

local farm vegetables, jasmine rice pilaf

### COLORADO LAMB CHOPS 44

herb crust, rosemary fingerling potatoes, caramelized shallot mint jus

### BRAISED BRANDT PRIME SHORT RIB 42

sautéed mushrooms, pearl onions, Noble Star bacon, pomme purée

### BRANDT PRIME NEW YORK 55

sautéed bloomsdale spinach, house-made fries, bordelaise sauce

### BRANDT BEEF TOMAHAWK 105

truffle tater tots, béarnaise, MK steak sauce herb emulsion (serves 2-4 people)

## VEGETABLES & GRAINS

### BUCATTINI PASTA V 17

broccoli, chili flakes, grana padano

### ROASTED BEET SALAD GF V 12

aged goat cheese, local citrus, arugula, spiced hazel nuts, sherry vinaigrette

### MUSHROOM RISOTTO V 18

local mushrooms, grana padano

### LOCAL MARKET VEGETABLE SALAD V 15

grains, watercress, citrus vinaigrette

### CLASSIC CAESAR SALAD 13

romaine lettuce, croutons, grana padano, caesar dressing with grilled chicken breast 18, with Brandt Beef skirt steak 24, with grilled shrimp 20, with arctic char 21

## MODERN COMFORT

### DRUG STORE BURGER 19

shredded lettuce, tomato, pickles, cheddar cheese, caramelized onions, Brandt Beef bacon, spicy 1000 island, MK Sauce, classic hamburger bun, 50/50 fries & onion rings

### JIDORI FRIED CHICKEN SALAD 21

Little Gem lettuce, tomatoes, shaved shallots, buttermilk ranch

### POTATO GNOCCHI V 19

tomato sauce, parmesan espuma, basil

## MARKET FISH

FRESH & SUSTAINABLE sustainable fish, locally sourced vegetables, pomme purée, meyer lemon beurre blanc GF  
MKT

### MK STEAK SANDWICH 17

shaved Brandt Beef prime rib eye, caramelized onions, jalapeños, provolone cheese, lettuce, torta bun

### THE CHEF'S DINNER 18

The chef's seasonal take on modern comfort food

### BOUILLABAISSE GF 26

market fresh seafood, roasted fennel, fingerlings, saffron tomato broth, garlic bread | add pasta +4

*V* - These items can be made vegan-friendly upon request.

If you have any food allergies or special dietary restrictions, please notify your server and we will try our best to accommodate you.

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

Marriott Marquis San Diego Marina, 333 West Harbor Drive, San Diego, CA 92101, 619.234.1500

Gluten Free - GF  
Vegetarian - V

# MARINA KITCHEN

... MODERN ... COMFORT ...

738.0214.1018