

Small Bites

Chefs Hand Crafted Seasonal Soup	\$6
Crab And Roasted Corn Chowder	\$7
Chef's Antipasto Board	\$11
Bacon Wrapped Shrimp	\$12
Prosciutto, lomo, local cheese	
Fried Buttermilk Calamari	\$11
Mezza Plate	\$9
Hummus, babaganoush, vegetables, pita bread	
Heirloom Bruschetta	\$9
Goat cheese, pomegranate balsamic	
Chicken Quesadilla	\$12
Served with fresh salsa, guacamole, sour cream	
Classic Wings	\$12
Buffalo or plain with blue cheese	
Mini Crab Cakes	\$12
Black bean corn hash, Chesapeake aioli	

Tacos

Chili Lime Chicken Tacos	\$9
Corn salsa, avocado, lettuce, sour cream	
Chimichurri Steak Tacos	\$10
Pico de gallo, queso fresco, caramelized onions	
Veggie Tacos	\$8
Sauteed peppers, caramelized onions, cilantro corn salsa, spicy salsa roja	
Blackened Fish Tacos	\$9
Lime aioli, pico de gallo, shredded lettuce	

Burgers & Sandwiches

Marriott Burger	\$15
Angus beef, cheddar cheese, bacon, lettuce, tomato, onion	
Shrimp Po'boy	\$15
shredded lettuce, sliced tomato, sweet pickles and remoulade sauce	
California Turkey Burger	\$16
whole wheat bun, pepper jack cheese, fresh guacamole, lettuce, tomato, onion	
South Western Chicken Sandwich	\$15
brioche bun, pepper jack cheese, lettuce, pico de gallo, avocado, chipotle mayo	
Crab Cake Sandwich	\$16
butter toasted brioche bun, red pepper remoulade, tartar sauce, lettuce, tomato, onion	
Pulled Steak Panini	\$16
caramelized onion potato hash, fontina cheese,	
Classic Club Sandwich	\$15
triple decker toast, roasted turkey breast, bacon, lettuce, tomato, butter, mayonnaise	
Roasted Vegetable Grilled Cheese	\$13
toasted ciabatta bread, eggplant, zucchini, red pepper, mozzarella, sun dried tomato pesto	
Veggie Burger	\$14
whole wheat bun, jack cheese, lettuce, tomato, onion	

Choose a side :

French Fries	Sweet Potato Fries	Potato Chips
Creamy Slaw	Tomato & Cucumber Salad	



Pizzas

Breakfast For Dinner	\$14
fresh mozzarella, over easy egg, red peppers spinach, chicken apple sausage, marinara sauce	
Pepperoni Pizza	\$14
fresh mozzarella, fresh basil, marinara sauce	
Garden Pizza	\$13
artichokes, tomatoes, red onions, asparagus black olives, fresh mozzarella, marinara sauce	
Margherita Pizza	\$13
fresh mozzarella cheese and basil pesto	
Chef's Hand Crafted Pizza Of The Day	\$13
Ask your server about today's selection	

Salads

Meritage Signature Salad	\$7/\$14
Candied pecans, blue cheese crumbles, apricots, cranberries, maple pear vinaigrette	
Heirloom Tomato Salad	\$12
Spinach, fresh mozzarella, pine nuts, herb vinaigrette	
Cobb Salad	\$14
crisp romaine lettuce, chicken breast, avocado, bacon, diced tomato, blue cheese, eggs, balsamic vinaigrette	
Strawberry Kale Salad	\$7/\$14
blueberries, strawberries, toasted almonds, honey strawberry vinaigrette, feta cheese	
Charred Romaine Salad	\$7/\$14
parmesan crostini, herb blistered tomato, parmesan anchovy vinaigrette	

Grilled chicken \$6

Grilled shrimp \$8

Grilled steak \$9

Grilled salmon \$9

Main Bites

Pasta New Orleans	\$21
fettuccini, shrimp, chicken, sausage, corn, peppers, cajun cream sauce	
Crab Cakes	\$32
buttery mashed potatoes, tri colored cauliflower medley, mustard sauce	
Herb Roasted Halibut	\$30
summer vegetable salad, citrus beurre blanc, chardonnay tomato broth	
Dijon Crusted Chicken	\$24
summer succotash, cauliflower purée, honey grain demi-glace	
Mushroom Pappardelle Pasta	\$17
Portobello mushrooms, sundried tomatoes, caramelized shallots, basil pesto	
Filet Mignon	\$32
garlic herb mashed potatoes, bordelaise sauce, sautéed haricots verts	

Please let us know of any dietary preferences or food allergies we should be aware of in the preparation of your meal.

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

18% gratuity will be added to parties of 6 or more

Beers

On Tap \$7

Flying Dog Oyster Stout
 Stella Artois
 Samuel Adams Seasonal
 Heavy Seas IPA
 Yuengling Lager
 "Bartender's Selection"

Bottled Imports and Specialties \$7

Amstel Light
 Blue Moon
 Corona Extra
 Corona Light
 Guinness Draught
 Heineken
 Loose Cannon IPA

Negra Modelo
 Samuel Adams
 Sam Adams Seasonal
 Sierra Nevada Pale Ale
 Stella Artois
 Stella Cidre

Bottled Domestic \$6

Miller Lite
 Budweiser
 Bud Light
 Coors Light
 Michelob Ultra
 N/A O'Doul's

Signature Cocktails

On the Rocks Kiss \$12

Grey Goose La Poir, Aria champagne
 St. Germaine, Chambord

The Ultimate Pomegranate Martini \$13

Absolut Citron, Pama pomegranate liqueur,
 simple syrup and fresh lemon juice

Moscow Mule \$9

Ketel One, ginger beer
 fresh lime juice

Dutch Lemonade \$12

Absolut Citron, St. Germaine
 fresh muddled lemons, Sierra Mist

Marinelli Road \$13

Absolut Citron, pineapple juice, simple syrup,
 muddled lemons, ginger beer

Gin Basil Smash \$12

Hendricks, fresh lemon juice, fresh muddled basil,
 house made cucumber infused simple syrup

Summer Mash Up \$13

Bulleit rye, orange liqueur,
 orange juice, pineapple juice, grenadine

The Classic Margarita \$12

Patron Silver, Cointreau liqueur,
 fresh squeezed lime juice

Executive Boulevard \$11

Captain Morgan, peach schnapps
 pineapple and cranberry juices

Washington Apple \$9

Crown Royal, sour apple liqueur
 cranberry juice and Sierra Mist.

Wines

Sparkling Wines and Champagne

Segura Viudas "Aria", Estate Brut, Spain	G 8	B 50
Mumm Napa "Brut Prestige", CA	G 13	B 90
La Marca, Prosecco, Italy	G 10	B 70
Veuve Clicquot, Brut, France		B 150
Moet and Chandon "Imperial", France		B 160

Rose

Beringer Vineyards, White Zinfandel, CA	G 9	B 35
J Vineyards, Vin Gris, CA	G 19	B 75

Chardonnay

Clos du Bois, CA	G 12	B 45
Chateau St. Jean, CA	G 15	B 55
Sonoma Cutrer, CA	G 19	B 70
St. Supery Estate "Oak Free", CA	G 22	B 85
Taken Wine Company "Complicated", CA	G 18	B 70
Rombauer Vineyards, CA		B 165
Cakebread Cellars, CA		B 140

Pinot Grigio

Pighin, Friuli-Venezia Giulia, Italy	G 14	B 50
Meridian Vineyards, CA	G 9	B 35

Sauvignon Blanc

Brancott, New Zealand	G 12	B 45
Kenwood, CA	G 11	B 40
Provenance Vineyards, CA	G 16	B 60

White Specialties

Chateau Ste. Michelle, Riesling, WA	G 9	B 40
The Dreaming Tree "Everyday", CA	G 13	B 50

Pinot Noir

Kim Crawford, New Zealand	G 15	B 55
Mark West, CA	G 14	B 50
La Crema, CA	G 17	B 65
Ponzi Vineyards "Tavola", OR	G 21	B 80

Merlot

St. Francis Vineyards, CA	G 15	B 55
Clos du Bois, CA	G 12	B 45
Roots Run Deep "Educated Guess", CA	G 16	B 60
Rutherford Hill, CA	G 17	B 75
Swanson Vineyards, CA		B 110

Cabernet Sauvignon

Columbia Crest "H3," WA	G 12	B 45
Aquinas, CA	G 16	B 60
Estancia, CA	G 15	B 55
Franciscan, CA	G 21	B 80
Avalon, CA	G 9	B 35
Montes "Alpha", Chile	G 17	B 65
Ferrari-Carrano, CA		B 90
Jordan, CA		B 170

Red Specialties

St. Francis Vineyards, Zinfandel, CA	G 19	B 70
Dreaming Tree "Crush", CA	G 13	B 50
Alamos, Malbec, Argentina	G 12	B 45
Austin Hope Winery "Troublemaker", CA	G 14	B 50
Rosemount Shiraz, Australia	G 11	B 40