

Fluid

boardwalk patio and grill

SNACKS

1 lb. WINGS

Traditional dusted wings, served with carrots + celery 13.00
Buffalo-spicy sauce
Old Bay-dry spice
Chipotle Mango-dry spice

NACHOS

Traditional baked nachos layered with Pico de Gallo, Jack and Cheddar cheese, olives, Jalapeno peppers and green onions, served with sour cream + salsa share 15.00 single 9.00

GRILLED NAAN BREADS

Meat Lovers 10.00

Sopressata, Genoa and Calabrese layered over our house-made tomato sauce, with baby Mozzarella cheese, drizzled with a balsamic reduction and topped with arugula

or

Mediterranean 10.00

Mediterranean style vegetables served over a roasted red pepper + bean spread, topped with Feta cheese

SALADS

Add Grilled Chicken 4, Shrimp Skewer 6, Grilled Beef 4

CAESAR SALAD

Fresh romaine with smoked bacon, shaved Asiago cheese + our house-made Caesar dressing 12.00

KOREAN FIRE SALAD

Chow Mein noodles and Napa cabbage tossed in a sweet + spicy Korean sauce with carrots, scallions, broccoli and Birdseye chili peppers 13.00

SPINACH SALAD

Baby spinach and cabbage with crisp apple chips, sun-dried cranberries, raisins, Canadian goat cheese, toasted almonds, sliced apricots + fried prosciutto, dressed with a curried raisin vinaigrette 13.00

STACKED CAPRESE SALAD

Layers of seasonal red tomatoes and Buffalo Mozzarella cheese, dressed with a basil and lemon vinaigrette, served with focaccia toast 13.00

DESSERTS

PINA COLADA ICE CREAM PIE

Caramelized fresh pineapple, Malibu rum and roasted coconut folded into our house-made ice cream on a Graham wafer crust! 9.00



 @DeltaSSM

 @deltassm

Delta Hotels Marriott Sault Ste. Marie Waterfront
208 St. Mary's River Drive, Sault Ste. Marie ON P6A 5V4 705-949-0611
marriott.com/YAMDS

FROM THE BAR

BOTTLED BEER

Bud, Bud Light, Coors Light, Canadian 5.75
Steam Whistle, Michelob Ultra 6.25
Corona, Heineken, Guinness, Stella 7.00

DRAUGHT BEER (18oz)

Steam Whistle Pilsner
Outspoken Anvil Red Ale
Northern Superior Lager
Full Beard 5 O'clock Shadow
Sleeping Giant 360 Pale Ale
Stack Shatter Cone IPA 8.00

LIQUOR (1oz)

Canadian Club Whiskey,
Bacardi White Rum,
Absolut Vodka, Beefeater Gin,
J+B Scotch 5.75

COCKTAILS

Patio Caesar, The Sonny 2.0,
Black Cherry Lemonade, Hand Shaken Fresh
Lime Margarita, Long Island Iced Tea, Hand
Shaken Daiquiri (Black Cherry, Strawberry or
Blueberry) 9.00

Smirnoff Ice 6.50
Palm Bay Raspberry Passion Fruit 7.00,
Somersby Apple Cider 11.00

WINE

Flat Roof Manor Pinot Grigio, ITALY 11.00
Angels Gate Chardonnay, ON 12.00
Leaping Horse Cab Sauv, CAL 13.00
Frogpond Farm Organic Rose, ON 12.00

POP + WATER

Pepsi, Diet Pepsi, Schweppes Ginger Ale,
Mug Root Beer, 7up, Aquafina 3.00
Perrier 5.25

LEMONADE + ICED TEA

Brisk Lemonade, Brisk Iced Tea, Lipton's Iced Tea
(Green, Raspberry or Peach) 3.25


DELTA
HOTELS
MARRIOTT
SAULT STE MARIE
WATERFRONT

Fluid

boardwalk patio and grill

BURGERS

All burgers are served with your choice of potato salad, fries or Edamame

SIGNATURE BOARDWALK BURGER

8oz AAA Ontario beef chuck, grilled and brushed with our chipotle BBQ sauce, topped with Applewood Cheddar + double smoked bacon on a Kaiser bun 14.00

BOURBON BURGER

8oz AAA Ontario beef chuck, blackened and topped with candied bacon, smoked Gouda cheese, and a caramelized onion + Jim Beam Bourbon BBQ compote, served on a pretzel bun 16.00

KOREAN BBQ BURGER

8oz AAA Ontario beef chuck, grilled and brushed with a sweet + spicy Korean BBQ sauce, topped with Kimchi slaw and sriracha mayonnaise, served on a Brioche bun 15.00

VEG BURGER

Meatless, spicy black bean vegetable patty, grilled and topped with fresh spinach, caramelized onions, roasted red peppers and a roasted red pepper spread, served on a fresh Kaiser bun 11.00



BEER BATTERED HADDOCK

Haddock dipped in our signature, house-made Steam Whistle beer batter, fried crisp and served with fries, coleslaw and tarter sauce 16.00

SANDWICHES

All sandwiches are served with your choice of potato salad, fries or Edamame

SHRIMP PO BOY

Blackened shrimp on a bed of pickled vegetables and arugula, drizzled with a Carolina style vinaigrette and served in a hoagie style bun with your choice of side 13.00

AVOCADO TURKEY WRAP

Smoked turkey, alfalfa sprouts, tomato and guacamole in a tomato basil wrap with a seasoned vinegar, dill + garlic spread, served with your choice of side 13.00

PULLED PORK

Confit style pork and house made slaw piled on a Brioche bun, served with your choice of side 13.00

TUNA TACO

A Naan bread shell encompassing grilled balsamic Ahi tuna with micro greens, avocado + scallions, drizzled with a garlic and dill mayonnaise 16.00

GRILLED CHICKEN SANDWICH

A boneless chicken breast, grilled and topped with tomatoes, arugula, caramelized onions + mushrooms, smoked Gouda cheese and a roasted garlic aioli, served on a pretzel bun 13.00

Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.