



to start and share

Chicken Fingers and Fries

five chicken fingers, ranch dressing \$12.00

DEN Chicken Wings

eight chicken wings, plain or tossed in BBQ, Thai or Buffalo sauce, served with blue cheese or ranch dressing \$13.00

Chicken Quesadilla

with jack cheese, served with guacamole, pico de gallo and sour cream \$11.00

Crispy Boom Boom Shrimp

sweet and spicy chile sauce, served with cucumber and carrots \$14.00

Crispy Flatbread

marinated chicken over spicy BBQ with tomatoes, bacon, cheddar cheese and spinach \$12.00

Fish Tacos

fried or blackened tilapia, pico de gallo and lemon ranch \$10.00

soups and salads

Add chicken \$4.00 salmon (6oz.) \$6.00 shrimp (5) \$8.00

The Daily Soup

Chef-crafted \$5.00

Soup and Half Sandwich

soup of the day and half club sandwich \$11.00

Caesar Salad**

romaine, parmesan, croutons, tossed in Caesar dressing \$13.00

255 Cobb Salad

mixed greens, grilled chicken, egg, avocado, blue cheese crumbles, tomato and crisp bacon, choice of dressing \$15.00

Chop Salad**

romaine, iceberg, tomato, cucumber, onion, avocado, choice of dressing \$13.00

Roasted Salmon (6oz.) and Spinach Salad

goat cheese, strawberries, caramelized onions, balsamic vinaigrette \$19.00



**MARRIOTT
HOUSTON NORTH**

255 N. Sam Houston Parkway East
Houston, TX 77060
281-875-4000

burgers & more

all sandwiches are served with your choice of one side: French fries, sweet fries or parmesan potato chips

Marriott Burger*

sesame seed bun, cheddar cheese and crispy bacon \$15.00

Roasted Turkey Club Sandwich

turkey, bacon, Swiss cheese, lettuce, tomato with mayo on sourdough bread \$12.00

Texas-Style Ham and Cheese

ham and cheddar cheese on parmesan-crust Texas toast \$12.00

Portobello Philly Cheese Steak

sautéed onion, portobello mushrooms, mixed bell peppers and provolone \$14.00

DEN Grilled Chicken Sandwich

grilled chicken breast with avocado, provolone on sesame seed bun \$13.00

Artisanal Pizza

Pizza Margherita \$12.00 | **Pizza Marinara** \$11.00 | **Pizza Bianca** \$10.00

add protein for \$2: bacon, pepperoni, chicken, sausage

add cheese for \$2: ricotta, Gorgonzola, feta

add vegetable for \$2: broccolini, tomatoes, kalamata olives, eggplant, artichokes, mushrooms, roasted garlic, red onions

entrées

Chicken Alfredo Pasta

penne pasta and garlic bread \$15.00

Veggie Alfredo Pasta \$16.00 | **Shrimp (6) Alfredo Pasta** \$18.00

Meatloaf

mashed potatoes and mushroom & carrot gravy \$16.00

Spaghetti Meatballs

marinara sauce and garlic bread \$15.00

Half Rack of Ribs*

BBQ sauce, French fries and coleslaw \$18.00

Pan-Seared Tilapia

lemon-caper sauce, choice of two sides \$23.00

Omelet of Your Choice*

served with fruit cup and fries \$14.00

Shrimp Carbonara

sautéed shrimp (6), linguine, parmesan, bacon, peas, tomato cream sauce, garlic bread \$18.00

10oz. Ribeye* **

French fries, green beans, peppercorn demi \$30.00

10oz. New York Steak* **

mashed potatoes, broccoli, mushrooms, demi \$28.00

8oz. Citrus Salmon*

chardonnay cream sauce, choice of two sides \$27.00

vegetarian & vegan options

Corn Risotto

sweet corn and rice slow-cooked with sautéed mushrooms, cherry tomatoes and macadamia nuts \$14.00

Eggplant Meatballs and Zucchini Noodles

vegetable "meat"-balls with eggplant and parmesan cheese, onion, carrots and peppers over a bed of spiralized zucchini noodles \$17.00

**Gluten-free item

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please let us know of any dietary preferences or food allergies we should be aware of in the preparation of your meal. We are happy to modify any of our dishes to your satisfaction.
(An 18% gratuity will be added to groups of six or more)



sides \$3.50

- French Fries**
- Mashed Potatoes**
- Green Beans**
- Mixed Vegetables**
- Broccoli**
- Sweet Fries**
- Fruit Cup**
- Mac & Cheese**
- Rice Pilaf**

sweet sides \$7.00

- Key Lime Pie**
with whipped cream
- Chocolate Mousse Trilogy**
- Colossal Cheesecake**
with berry compote
- House Bread Pudding**
with vanilla ice cream
- Skillet Cookie**
buttery cookie dough, white chocolate,
pretzel bites, sea salt and Heath toffee pieces with
vanilla Häagen-Dazs and a caramel drizzle

pie bar \$7.00

- Big Apple Pie**
America's favorite treat, rich and buttery,
bursting with fresh apples and cinnamon
- Key Lime Pie**
traditional Floridian dessert, graham cracker crust,
tart Key lime filling
- Chocolate Peanut Butter Pie**
thick graham cracker-peanut butter crust,
silky dark chocolate mousse,
creamy peanut butter filling



wines

Our wines are listed progressively, and grouped by varietal. Wines within each varietal are listed in a simple progression starting with those that are mild in taste and progressing to wines that are drier and stronger.

	<u>6 oz.</u>	<u>9 oz.</u>	<u>Bottle</u>
sparkling/champagne			
Mumm Napa, Brut, Rosé, Prestige, Napa Valley, California (750ml)	—	—	\$58.00
Moët & Chandon Impérial, France, (750ml)	—	—	\$95.00
La Marca, Prosecco, Treviso, Veneto, Italy (750ml)	\$10.00	—	\$38.50
Michelle by Domaine Ste. Michelle, Brut, Washington (750ml)	\$11.00	—	\$42.00
white zinfandel			
Beringer Main & Vine, California	\$ 7.00	\$10.00	\$27.00
riesling			
Chateau Ste. Michelle, Columbia Valley, Washington	\$ 9.00	\$13.00	\$32.00
sauvignon blanc			
Brancott Estate, Marlborough, New Zealand	\$10.00	\$14.00	\$36.50
Esk Valley, Marlborough, New Zealand	\$13.00	\$18.50	\$48.00
Matua Valley, Marlborough, New Zealand	\$ 8.00	\$11.50	\$32.00
Rodney Strong, Estate Vineyards, Charlotte's Home, California	—	—	\$43.00
pinot grigio			
Canyon Road, California	\$ 7.00	\$10.00	\$27.00
Beringer, California Collection	—	—	\$27.00
Stellina di Notte, Italy	\$10.00	\$14.00	\$36.50
Kendall-Jackson, Vintner's Reserve, California	—	—	\$42.00
chardonnay			
Canyon Road, California	\$ 7.00	\$10.00	\$27.00
Josh Cellars, California	—	—	\$32.00
Kendall-Jackson, Vintner's Reserve, California	\$11.00	\$15.50	\$43.00
La Crema, Sonoma Coast, California	—	—	\$58.00
Mirassou, California	\$ 9.00	\$13.00	\$36.50
Rodney Strong, Chalk Hill Estate, California	—	—	\$44.00
Sonoma-Cutrer, Russian River Valley, California	\$16.00	\$22.50	\$59.00
rosé			
Fleur de Mer, Côtes de Provence, France	—	—	\$59.00
Noble Vines, 515, Central Coast, California	\$11.00	\$15.50	\$39.50
pinot noir			
Canyon Road, California	\$ 7.00	\$10.00	\$27.00
Erath Vineyards, Oregon	\$12.00	\$17.00	\$50.50
Meiomi, Monterey-Santa Barbara-Sonoma Counties, California	\$12.00	\$17.00	\$48.00
La Crema, Sonoma Coast, California	—	—	\$63.00
Mirassou, California	\$ 9.00	\$13.00	\$36.50
"A" by Acacia, California	—	—	\$43.00
merlot			
Canyon Road, California	\$ 7.00	\$10.00	\$27.00
Chateau St. Jean, California	\$10.00	\$14.00	\$36.50
Decoy by Duckhorn, Sonoma County, California	—	—	\$67.50
red specialties			
Don Miguel Gascón Malbec, Argentina	\$11.00	\$15.50	\$41.50
Rodney Strong, Uppshot, Sonoma County, California	—	—	\$74.00
19 Crimes., Red Blend, South Eastern Australia	\$11.00	\$15.50	\$40.50
cabernet sauvignon			
Avalon, California	\$ 9.00	\$13.00	\$32.00
Beringer, Knights Valley, California	—	—	\$72.00
Canyon Road, California	\$ 7.00	\$10.00	\$27.00
Clos du Bois Classic, California	—	—	\$36.50
Emblem, Napa Valley, California	\$20.00	\$28.50	\$79.00
Josh Cellars, California	—	—	\$43.00
Kendall-Jackson, Vintner's Reserve, California	—	—	\$48.00
Louis M. Martini, California	\$15.00	\$21.50	\$54.50
Oberon, Napa Country, California	—	—	\$63.00
Rodney Strong, Alexander Valley Estate, California	—	—	\$63.00
The Federalist, Lodi, California	\$13.00	\$18.50	\$49.00
zinfandel			
Ravenswood, California	\$10.00	\$14.00	\$39.50

beers

domestic \$6.00

Bud Light - Budweiser - Coors Light - Miller Lite - Michelob Ultra

craft \$6.00

Samuel Adams Seasonals - Lagunitas IPA - Angry Orchard Hard Cider

import \$6.00

Corona Extra - Corona Light - Dos Equis - Modelo Especial - Heineken - Guinness