

to start to share

Creative Soup of the Day *Cup 6 Bowl 9*
Prepared fresh daily, French Baguette

Soup and Salad 13
A cup of our soup of the day, house green salad, mustard vinaigrette, French baguette

Classic Hummus 12
Vegetable crudité & grilled flat bread

Saffron Shrimp 15
Crispy shrimp tossed in a saffron aioli served with frisse

Crispy Calamari 15
Served with lemon aioli

Tuna Tartare 15
Avocado, pickled watermelon, fresh creamy horseradish

Cheese and Charcuterie Platter 15
Chef's daily selection of cheese and cured meats

Parmesan Truffle Fries 7
Served with spicy ketchup

Wok Charred Edamame 9
Togarashi, lime, soy sauce, garlic and sesame oil

House Made Potato Chips 8
Served with onion dip

Crispy Chicken Wings 13
Buffalo, BBQ, or Thai, served with blue cheese dip

Cheese Quesadilla 13
Flour tortilla, green onions, guacamole, salsa, sour cream
with chicken 15
with shrimp 16

Cobb Salad 16
Tossed Romaine, grilled chicken breast, egg, blue cheese, tomatoes, crisp bacon, blue cheese dressing

***Seared Ahi Tuna Salad 17**
California mix field greens, Japanese black pepper soy sauce with toasted black sesame seeds

Caesar Salad 11
Garlic croutons, Caesar dressing & shaved parmesan cheese
with grilled chicken 15
with grilled shrimp 17
with grilled salmon 17

Cali Green 14
Baby kale, frisse, grapes, quinoa, avocado, walnuts, citric vinaigrette dressing

Panzanella Salad 14
Mixed greens, baby heirloom tomatoes, cucumber, garlic crouton, baby mozzarella, basil vinaigrette dressing

big salads

During the 50's the great burger stands of America spread through the land serving what would become a staple in dining history. As homage to those stands and to our own company's Hot Shoppes heritage, we offer the great American hamburger.

***Marriott Burger 16**
The classic, fresh ground angus beef, cheddar cheese, crisp bacon, crisp lettuce, tomato and pickle on a toasted sesame bun

***Ultimate Burger 16**
Fresh ground angus beef, roasted garlic mayonnaise, cheddar cheese, crisp bacon, baby arugula, tomato and pickle on a toasted brioche bun

Kobe Beef Sliders 17
Grilled Kobe beef patties, garlic mayonnaise, sweet onion marmalade, cheddar cheese, crisp bacon on toasted Hawaiian buns

House Made Veggie Burger 15
Black bean and corn veggie patty, pepper jack cheese, pickle, avocado, lemon aioli on a toasted whole wheat bun

Grilled Natural Turkey Burger 15
Baby arugula, tomatoes, basil & fresh mozzarella, sundried tomato aioli, on a toasted whole wheat bun

Choose a side:
French fries, sweet potato fries, tomato cucumber salad

burger bar



CAFE 325

AMERICAN CUISINE

Las Vegas Marriott
325 Convention Center Dr., Las Vegas, NV 89109
Ph. (702)-650-2000

favorites

Spicy Jalapeño Grilled Chicken Sandwich 15
Jalapeño mayonnaise, pepper jack cheese, crisp lettuce, tomato, smoked bacon, avocado, whole wheat bun

Roasted Turkey BLT 15
Lemon pepper mayonnaise, toasted sourdough

Seared Chicken Breast 24
Taro root puree, baby carrots & asparagus, topped with citrus cumin gremolata

Pan Seared Salmon 26
Served with a pea puree, fennel citrus salad, fingerling potatoes

Seasonal Fresh Grilled Fish 26
Roasted fingerling potatoes, fresh grilled asparagus, mushrooms, spinach lemon pepper beurre blanc

Shrimp & Asparagus Risotto 18
Sautéed shrimp, asparagus, grape tomato in a classic style risotto

Rigatoni Bolognese 18
Italian sausage, ground beef, garlic crustini, topped with parmesan cheese

Braised Short Rib 26
Served with goat cheese and herb polenta, seasonal vegetables

Charbroiled New York Strip 31
Mashed potatoes, baby carrots & asparagus, fresh roasted garlic

Flat Breads 15
BBQ Chicken – bacon, green onions, jack & cheddar cheese, BBQ sauce
Caprese – fresh mozzarella, plum tomatoes, basil, balsamic reduction drizzle
Greek – Kalamata olives, spinach, grape tomatoes, feta and mozzarella cheese

Apple Cobbler 9
Caramelized golden delicious apples, almond streusel, covered with pastry dough, vanilla ice cream

Warm Chocolate Lava Cake 9
Served with vanilla ice cream

New York Style Cheesecake Brulée 9
Served with fresh berries and whipped cream

Coffee Crème Brulée 7
Served with whipped cream and chocolate shavings

House-made Banana Bread 9
Served with vanilla ice cream

desserts

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

*Thoroughly cooking food of animal origin, including but not limited to beef, eggs, fish, lamb, milk, poultry, or shellstock reduces the risk of food borne illness. Young children, the elderly, and individuals with certain health conditions may be at a higher RISK if these foods are consumed raw or undercooked.

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