

BREAKFAST MENU served 6am-11am

COMPLETE BREAKFAST

All-American ~ two eggs, any style served with crisp hash browns, choose smoked bacon, sausage, turkey sausage or ham; choose toast, juice and coffee or hot tea | 12

Good Start ~ choice of cereal with banana or fresh fruit; choose toast or fruit muffin, choose juice and coffee or hot tea | 10

Continental ~ basket of assorted breakfast pastries; choose juice and coffee or hot tea | 10

MODERN CLASSICS

Egg White Frittata ~ turkey sausage*, avocado, tomato [350 cal.] | 14

Eggs Benedict ~ two poached eggs*, toasted English muffin, Canadian bacon, hollandaise sauce | 14

Buttermilk Pancakes ~ whipped butter, warm maple syrup | 11

Belgian Waffle ~ fresh berries and crème fraiche | 11

Sunrise Panini ~ pork sausage, fried egg, cheddar | 11

Ratatouille Quiche ~ eggplant, yellow squash, roasted red pepper, mozzarella | 11

The Denver Omelet ~ aged cheddar, ham, mushrooms, peppers, onion, crisp hash browns | 12

Egg White Omelet ~ spinach, tomato, goat cheese, crisp hash browns | 12

BREAKFAST SIDES

Toasted Bagel, cream cheese | 4

Crisp Hash Brown Potatoes | 4

Smoked Bacon, Pork or Turkey Sausage Links, or Grilled Ham | 6

Fresh Fruit Platter, yogurt | 11

Oatmeal, brown sugar, raisins, milk [440 cal] | 6

Yogurt and Granola Parfait, fresh berries [500 cal] | 7

Cold Cereal, sliced banana, milk | 4

*Note: Please alert your order taker prior to ordering if you have any concerns regarding food allergies. Consuming raw or undercooked eggs, meats, poultry, seafood or shellfish may increase your risk of foodborne illness, especially if you have certain medical conditions.

ALL DAY MENU served 11am-11pm

SOUPS & STARTERS

Red Pepper Tomato Bisque | 8

Petite grilled cheese

Scratch Soup of the Day | 7

Firecracker Shrimp | 16

Jumbo gulf sautéed shrimp, spiced orange-honey glaze

Wings 2 Ways | 11

Dry Smoke Rub and Honey Buffalo, celery and carrot

Crudité | 8

Fresh raw vegetables, choice of ranch or blue cheese dressing

Chef's Cheese Board | 14

Display of domestic and imported cheese, fruit garnish

SALADS

House Chopped Salad | 11

Romaine, english cucumber, tomato, red onion, banana pepper, feta, champagne vinaigrette

Traditional Caesar | 9

Romaine, parmesan, crouton, grape tomato

Classic Wedge | 10

Flash-pickled diced red onion, diced tomato, green onion, smoked bacon, house blue cheese

~add to any salad grilled chicken, seared salmon or grilled shrimp | 8

Southern Fried Chicken Salad | 16

Red onion, cheddar, grape tomato, honey mustard

SANDWICHES

~Sandwiches include choice of french fries or sweet potato fries~

Delta Chicken Panini | 11

Caramelized onions, mozzarella, pesto aioli

Burger To The Beat | 13

1/3 pounder, smoked bacon, sharp cheddar, house bbq sauce, crispy onions

Cry Baby BBQ | 11

Smoked pulled pork, southern slaw, house-spiced bbq sauce

Turkey Bacon Avocado Club | 10

Turkey, smoked bacon, avocado, lettuce, tomato, mayo

ALL DAY MENU served 11am-11pm

PIZZA

Memphis Margherita | 14

House bbq marinara, fresh mozzarella, tomato, red onion, cilantro

Vegetable Voilà | 15

Zucchini, eggplant, red pepper, mushroom, red onion, parmesan

Chicken and Tomato Basil Bruschetta | 15

Grilled chicken, red onion, tomato, parsley, basil, garlic, olive oil, parmesan

Style to Your Beat | 9 ~ sauce and cheese ~ plus | 2.5 per topping:
pepperoni, sausage, bacon, ham, grilled chicken, mushrooms, bell pepper, banana pepper, red onion, pineapple or extra cheese (mozzarella, feta, goat, or parmesan)

ENTREES

Grilled Salmon | 24

Spinach orzo, red pepper coulis

Filet Mignon | 34

Port wine-balsamic demi-glace, roasted garlic mashed potato, grilled asparagus

Portobello Risotto | 14

Extra virgin olive oil, fontina

Mesa Meat Loaf | 18

Porcini mushrooms, sweet tomato jam, garlic mashed potatoes

Sweet-Fire Porterhouse Pork Chop | 26

Bananas fritas, apple butter, roasted fresh vegetables

Penne al Fresco | 16

Penne pasta, zucchini, red pepper, tomato, basil, lemon, romano

~add grilled chicken, seared salmon or grilled shrimp | 8

SIDES

Braised Spinach | 5

Stone Ground Cheddar Cheese Grits | 6

Roasted Local Vegetable Medley | 7

Grilled Asparagus | 6

Garlic Mashed Potatoes | 5

*A 20% service charge and a \$3.00 delivery fee, as well as, appropriate sales tax will be added to your check.

To place an order, dial "0" for the At Your Service Representative. Marriott Memphis East | 5795 Poplar Ave Memphis, TN 38119 901.682.0080 To place an order, dial "0" for the At Your Service Representative.

DESSERTS

Italian Bread Pudding | 8

Bianca cream sauce, raspberry

Chocolate Molten Lava Cake | 8

Salted caramel sauce

Crème Brulee | 8

Fresh berries

Chocolate Milk Shake | 5

BEVERAGES

Starbucks® Pike Place Coffee | 6 (Small Carafe) / | 9 (Large Carafe)

Espresso, Cappuccino, or Latte | 4

Tazo ® Hot Teas | 3 Milk, Chocolate Milk, Hot Chocolate | 3

Pepsi Branded Soft Drinks | 3.5 Ice Tea (Sweet or Unsweet) | 3.5

Red Bull and Sugar-Free Red Bull | 4 Fresh Orange Juice | 4.5

Apple, Cranberry, Grapefruit, V-8® or Tomato | 3.5

Acqua Panna Spring Water or San Pellegrino Sparkling Water | 5

KIDS MENU

BREAKFAST served daily 6am-11am

Pancakes | 7

Warm maple syrup

2 Eggs Your Way | 7

Bacon, toast, fruit cup

Yogurt and Granola Parfait | 7

Cold Cereal, sliced banana, milk | 4

ALL-DAY served daily 11am-11pm

Grilled Cheese | 8

French fries or Fresh Fruit Cup

Mac-n- Cheese | 8

Fresh Fruit Cup

PB&J | 7

Bananas fritas

Fried Chicken Tenders | 8

French Fries or Fresh Fruit Cup

~For Children 12 Years and under; each item includes your choice of juice, milk or soft drink

DOMESTIC BEER

Budweiser, Bud Light, Coors Light, Michelob Ultra, Miller Lite, Yeungling Lager, St. Pauli's Girl NA | 4

IMPORTED & CRAFT BEER

Amstel Light, Angry Orchard Hard Cider, Blue Moon, Corona Extra, Corona Light, Heineken, Ghost River Golden Ale, Newcastle Brown Ale, Sam Adams Boston Lager, Stella Artois, Yazoo Pale Ale | 5.25

CHAMPAGNE & SPARKLING WINE

	Gls	Btl
Pierre Chainier Brut Seduction, France	10	38
Mionetto Prosecco, Italy	10	40
Chandon Brut Classic, California (187ml)		18
Chandon Brut Classic, California		62

WHITE WINE

Beringer White Zinfandel, California	7	28
Chateau Ste. Michelle Riesling, Columbia Valley	9	36
Seven Daughters Moscato, California	11	42
Stellina Di Notte Pinot Grigio, Italy	9	34
New Harbor Sauvignon Blanc, California	9	34
Clos du Bois Chardonnay, California (375 ml)		26
Columbia Crest "H3" Chardonnay, Wash.	11	42
Coppola "Director's Cut" Chardonnay, Russian River	13	50
Sonoma Cutrer "Russian River Ranches" Chardonnay	16	62
Rombauer Vineyards Chardonnay, Caneros		98

RED WINE

Penfold's Koonunga Hill Shiraz, Australia	10	38
Dona Paula Estate Malbec, Argentina	13	50
A by Acacia Pinot Noir, California	10	38
Erath Pinot Noir, Oregon	15	60
Clos du Bois Merlot, California (375 ml)		26
Seven Falls Merlot, California	12	48
Folie A Deux Merlot, Napa	13	52
Ravenswood Vintner's Zinfandel, California	10	38
Estancia Cabernet Sauvignon, California	10	38
Columbia Crest "H3" Cabernet Sauvignon, Wash.	12	48
Chateau St. Jean Cabernet Sauvignon, California	13	50



In-Room Dining Menu

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