Appetizers

CHARRED BUFFALO WINGS, Fresh wings charred, served with celery sticks and chunky blue cheese 14

SHRIMP COCKTAIL, Served with a tangy cocktail sauce 19

SEARED JUMBO LUMP CRAB CAKE, Crushed Avocado, Heirloom Tomato, Pea Green and Meyer Lemon Aioli 17

GRILLED CAJUN SHRIMP AND WHITE CHEDDAR GRITS With Chorizo, Bell Pepper and Onion Jus 16

BEAU'S CALAMARI NAPOLITANA, Flour dusted and sautéed with lemon, garlic, scallion, sweet peppers, crushed red pepper and sherry 17

MOZZARELLA STICKS, House Made with Marinara 14

LOBSTER BISQUE, Lobster, mushrooms, sherry Cup 10 Bowl 18

SOUP DU JOUR Cup 6, Bowl 8

Salads

CAESAR SALAD, Romaine, garlic herb croutons, anchovies 11

BABY FIELD GREENS, Shaved fennel, apple, feta, toasted almonds and Champagne vinaigrette 13

BEET SALAD, Roasted beets, feta cheese, prosciutto crips tossed with arugula and baby spinach in a sherry grain mustard vinaigrette 16

CHERRIES, NUTS AND BERRIES Mixed Greens, Seasonal Fresh Berries, Caramelized Pecans, Gorgonzola and Poppy Seed Dressing 15

WEDGE SALAD Bacon, tomato, egg, blue cheese and white French dressing 13

ADD THE FOLLOWING: Chicken 9, *Steak 11, *Salmon 11, *Shrimp 5 each

*Consuming raw or undercooked meat, seafood and eggs may increase your risk of food-borne illness. © 2021 Marriot Hotels & Resorts Worldwide, Inc.

Entrees

8 OZ. ANGUS CHOPPED SIRLOIN, Sautéed peppers, mushrooms, onions and seasonal potatoes 20

STIR FRY VEGETABLES, Sweet Soy sauce over sticky rice 21 Add Chicken 9, Steak* 11, Salmon* 11, Shrimp 5 each

SLIM AND TRIM* Cottage Cheese, Sliced Tomato and Fresh Fruit With your choice of 8 oz. Ground Angus or Grilled Salmon 19

PANKO CRUSTED LAKE PERCH, Tarragon Tarter, and French Fries 24

Sandwiches All sandwiches served with chips

TURKEY OR CORNED BEEF REUBEN, On rye 14

GRILLED CHICKEN BREAST, with sweet pepper, provolone, and truffle aioli 14

HALF POUND ANGUS CHEESEBURGER 15

SWEET POTATO WRAP, Spiced and roasted sweet potato, Cilantro pesto, Tomato, Avocado, Red Onion and Arugula 15

GRILLED SALMON ALT* On Multigrain with Greens, Avocado, Sprouts, Tomato and Meyer Lemon Aioli 17

PANKO CRUSTED LAKE PERCH SANDWICH, Tarragon Tarter, and French Fries 15

ADD FRENCH FRIES OR FRESH FRUIT 2.95

Before placing your order, please inform your server if a person in your party has a food allergy. *Consuming raw or undercooked meat, seafood and eggs may increase your risk of food-borne illness. © 2021 Marriot Hotels & Resorts Worldwide, Inc. All menu pricing reflects cash payment. A 3% convenience fee will be applied to your bill when paying with a credit card.

WHITE/BLUSH/ SPARKLING WINES

Asti Spumante Martini & Rossi ITA	8/30
LaMarca Prosecco ITA 187ml	9
Bonfadini Nobilium Brut ITA	15/60
McNabb Ridge Pesca Dolce CA	8/30
Carlo & Sylvia Moscato ITA	8/32
Hogue Late Harvest Riesling WA	8/30
Urban Riesling	9/36
Santi Apostoli Pinot Grigio ITA	8/32
Maryhill Winery Pinot Gris WA	8/34
Sunday Mountain Sauvignon Blanc NZL	8/32
Trione Vineyards Sauvignon Blanc CA	13/52
Beringer White Zinfandel CA	8/30
Coehlo Pinot Noir Rose OR	9/36
House Chardonnay CA	8/30
Barnard Griffin Chardonnay WA	10/39
Sonoma Cutrer Chardonnay CA	13/52
Monticello Chardonnay CA	18/72

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Red Wines

San Jacopo Chianti Classico ITA	8/32
Ondalan Rioja SPA	10/42
Compton Pinot Noir OR	13/52
Row Eleven Pinot Noir CA	11/42
Folly of the Beast Pinot Noir CA	10/35
Elqui Red Blend CHL	9/34
Dunham Cellars Three-Legged Red Blend	11/46
WA Hourglass HG III Red Blend CA	15/60
Blue Rock Baby Blue Red Blend CA	17/69
House Merlot CA	8/30
Relvelry Merlot WA	10/42
Diamandes Perlitas Malbec ARG	10/42
House Cabernet CA	8/30
Langa Cellars Mankas II Cabernet CA	8/32
Valley of the Moon Cabernet CA	13/52
Cartello Syrah CA	16/64
Gregory James Dry Creek Zinfandel CA	10/42

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Beer Selections

BEERS ON DRAFT

Stella Artois 6 Great Lakes Seasonal 7 Great Lakes Dortmunder 6 Guinness Stout 6.50 Coors Light 5 Local Handle 7 Blue Moon 6 Fat Tire 6.50

CRAFT AND IMPORTED BOTTLED BEERS

Modelo Negra 6 Great Lakes IPA 6.5 Sam Adams Boston Lager 6 Labatt Blue 6 Heineken 6 Corona 6 Corona Light 6 Amstel Light 6 Non Alcoholic 5 High Noon 7 Truly 6 *Ask the bartender for our current IPA, Cider and Seltzer selections

DOMESTIC BOTTLES

Budweiser 5 Bud Light 5 Coors Light 5 Miller Lite 5 Michelob Ultra 5 Yuengling 5

Cocktails

ITALIAN ICE MARTINI Absolut Citron Vodka, Limoncello, lemonade, sugared lemon 12

POMEGRANATE MARTINI Three Olive's pomegranate Vodka, Cointreau, cranberry juice, pomegranate syrup, lime juice 11

CLASSIC MARTINI Absolut Vodka, splash of Cinzano Vermouth, jumbo olives 11

CLASSIC MOJITO Bacardi Superior Rum, fresh mint, sugar, lime 11

ESPRESSO MARTINI Absolut Vanilla Vodka, Bailey's, light Crème de Cacao, Kahlua, espresso 11

ELECTRIC LEMONADE Absolut Citron Vodka, Blue Curacao, lemonade, fresh lemon 12

DIRTY MARTINI

Skyy Vodka, splash of Dry Vermouth, olive juice, olives on a stick 10

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THE FRENCH KISS MARTINI

Grey Goose Vodka, Chambord, Grand Marnier 12

CHOCOLATE MARTINI

Absolut Vanilla Vodka, Bailey's, Dark Crème de Cacao, Chocolate sauce 12

BLUE MARGARITINI

Patron silver, Cointreau, lime juice, sweet and sour mix, peach schnapps, and a splash of blue Curacao 12

UPPER MANHATTAN

Makers Mark Bourbon, sweet vermouth, and a cherry 12

RED APPLE MARTINI

Absolut Juice Apple Vodka, Sour Apple Schnapps, cranberry juice, and a cherry 10

FLIRTINI

Absolut Vodka, Cointreau, pineapple juice, and champagne 12

COSMOPOLITAN

Absolut Vodka, Triple Sec, cranberry juice, fresh lime 11

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