

# Marriott Meals

*"Where Your Dining is our learning"*

## DINNER SPECIALS ON TUESDAY, SEPTEMBER 17, 2024

**TOMATO BASIL BISQUE | \$3.50** | A velvety cream soup accented with fresh basil.

**ZUCCHINI ROULADE | \$3.50** | Mozzarella, tomato, and basil baked in zucchini strips, garnished with parmesan and a balsamic drizzle.

**GRILLED FLANK STEAK | \$8.50** | Tender slices of grilled flank steak drizzled with chimichurri sauce. Served with vegetable medley and baked potato.

**CITRUS-MISO SALMON | \$8.50** | A delicately seared filet of salmon glazed with citrus and miso, topped with green onions and citrus zest. Served with fragrant jasmine rice and a sautéed vegetable medley.

**FUDGE BROWNIE A LA MODE | \$3.50** | A decadent fudge brownie served with vanilla ice cream.

## STARTERS | \$3.50

**COCONUT-CARROT-GINGER SOUP | GF VEGAN** | A delightful and velvety creamed soup filled with a bounty of carrots with hints of ginger and coconut.

**ARTICHOKE DIP | GF** | A delicious blend of mozzarella and cream cheese, spinach, and artichoke. Served with freshly made corn tortilla chips.

**DUMBLEDFORF SALAD | GF DF** | Granny Smith apples, celery, almonds, dried cranberries tossed in a sweet & tangy sauce.

**GRATINATED ONION SOUP** | Caramelized onions, toasted baguette chips, topped with a cheese crust.

**RISOTTO BITES | GF** | Risotto, parmesan, and mozzarella fried with a gluten-free crust atop a homemade marinara.

**HOUSE SALAD | GF VEGAN** | Crisp greens, tomato, cucumber, red onion, and carrots. Served with your choice of dressing.

## ENTREES | \$8.50

**SHRIMP SCAMPI** | Garlic shrimp sautéed in a lemon-wine sauce with fresh basil, tomato, and parmesan cheese, served with angel hair pasta.

**COCONUT RISOTTO CAKES** | **GF VEGAN** | Savory and creamy coconut milk risotto cakes encased in a crispy gluten-free crust, served over a homemade marinara.

**PASTA SALSICCIA** | Penne tossed in a delicious and creamy sweet Italian sausage sauce topped with parmesan.

**CHICKEN CAESAR** | **GF** | Herb-marinated grilled chicken breast served over tossed Caesar salad with gluten-free garlic & herb croutons.

**PASTA MARINARA** | **VEGAN** | Penne served with a homemade marinara sauce.

### **RISOTTO BAR** | AVAILABLE GF OR VEGAN

Create your own risotto!

Select Style: Coconut Milk or Cow's Milk.

Select three fillings: Pesto, Mushrooms, Tomato, Peas, and Butternut Squash.

Add either Chicken, Shrimp, or Mussels to complete!

## DESSERTS | \$3.50

**SALTED CARAMEL CHEESECAKE** | **GF** | A light cheesecake topped with salted caramel.

**CHOCOLATE DECADENCE** | **GF** | A very rich flourless chocolate cake served with berry coulis.

**CLASSIC CRÈME BRÛLÉE** | **GF** | An elegant custard topped with caramelized sugar.

**COCONUT CRÈME BRÛLÉE** | **GF DF** | Our own delectable version of a classic dessert.

**FRESH-CUT FRUIT SALAD**



Marriott Meals

\*Before placing your order, please inform your server if a person in your party has a food allergy.

\*Consuming raw or undercooked meats, poultry, eggs, seafood, may increase risk of foodborne illness.

# Marriott Meals

*"Where Your Dining is our learning"*

## LUNCH SPECIALS FOR WEDNESDAY, SEPTEMBER 18, 2024

**TOMATO BASIL BISQUE | \$3.50** | A velvety cream soup accented with fresh basil.

**ZUCCHINI ROULADE | \$3.00** | Mozzarella, tomato, and basil baked in zucchini strips, garnished with parmesan and a balsamic drizzle.

**GRILLED FLANK STEAK & BLUE CHEESE SALAD | \$8.50** | Chilled slices of grilled flank steak along with blue cheese crumbles atop a bedding of crisp romaine embellished with fresh tomatoes, cucumbers, and red onions. Served with your choice of dressing.

**FUDGE BROWNIE A LA MODE | \$3.50** | A decadent fudge brownie served with vanilla ice cream.

## STARTERS | \$3.50

**COCONUT-CARROT-GINGER SOUP | GF VEGAN** | A delightful and velvety creamed soup filled with a bounty of carrots with hints of ginger and coconut.

**ARTICHOKE DIP | GF** | A delicious blend of mozzarella and cream cheese, spinach, and artichoke. Served with freshly made corn tortilla chips.

**DUMBLEDFORD SALAD | GF DF** | Granny Smith apples, celery, almonds, dried cranberries tossed in a sweet & tangy sauce.

**GRATINATED ONION SOUP** | Caramelized onions, toasted baguette chips, topped with a cheese crust.

**RISOTTO BITES | GF** | Risotto, parmesan, and mozzarella fried with a gluten-free crust atop a homemade marinara.

**HOUSE SALAD | GF VEGAN** | Crisp greens, tomato, cucumber, red onion, and carrots. Served with your choice of dressing.

## ENTREES | \$8.50

**SHRIMP SCAMPI** | Garlic shrimp sautéed in a lemon-wine sauce with fresh basil, tomato, and parmesan cheese, served with angel hair pasta.

**COCONUT RISOTTO CAKES** | **GF VEGAN** | Savory and creamy coconut milk risotto cakes encased in a crispy gluten-free crust, served over a homemade marinara.

**THE ISENBERGER** | Grilled hand-pressed burger and house-cut fries served with lettuce, tomato, and aioli. Selection of cheeses are available for the Isenberger.

**PASTA SALSICCIA** | Penne tossed in a delicious and creamy sweet Italian sausage sauce topped with parmesan.

**CHICKEN CAESAR** | **GF** | Herb-marinated grilled chicken breast served over tossed Caesar salad with gluten-free garlic & herb croutons. Also available wrapped in a Flour Tortilla with French Fries.

**PASTA MARINARA** | **VEGAN** | Penne served with a homemade marinara sauce.

**RISOTTO BAR** | **AVAILABLE GF OR VEGAN**

Create your own risotto!

Select Style: Coconut Milk or Cow's Milk.

Select three fillings: Pesto, Mushrooms, Tomato, Peas, and Butternut Squash.

Add either Chicken, Shrimp, or Mussels to complete!

## DESSERTS | \$3.50

**SALTED CARAMEL CHEESECAKE** | **GF** | A light cheesecake topped with salted caramel.

**CHOCOLATE DECADENCE** | **GF** | A very rich flourless chocolate cake served with berry coulis.

**CLASSIC CRÈME BRÛLÉE** | **GF** | An elegant custard topped with caramelized sugar.

**COCONUT CRÈME BRÛLÉE** | **GF DF** | Our own delectable version of a classic dessert.

**FRESH-CUT FRUIT SALAD**



Marriott Meals

\*Before placing your order, please inform your server if a person in your party has a food allergy.

\*Consuming raw or undercooked meats, poultry, eggs, seafood, may increase risk of foodborne illness.

# Marriott Meals

*"Where Your Dining is our learning"*

## DINNER SPECIALS FOR TUESDAY, SEPTEMBER 24, 2024

**BROCCOLI-CHEDDAR SOUP | \$3.50** | The fan-favorite for cheese lovers!

**RATATOUILLE | \$3.50** | A mélange of eggplant, tomatoes, zucchini, peppers, and onions, seasoned with fresh basil and garlic.

**CHICKEN PARMESAN | \$8.50** | A crispy chicken breast topped with tomato sauce and melted mozzarella cheese served over a bed of penne marinara.

**LEMON SALMON | \$8.50** | Tender filet of salmon layered with fresh lemon slices over a bed of jasmine rice pilaf and accompanied with vegetable medley.

**STRAWBERRY DREAM CAKE | \$3.50** | Strawberries and freshly whipped vanilla cream layered in between light sponge cake.

## STARTERS | \$3.50

**COCONUT-CARROT-GINGER SOUP | GF VEGAN** | A delightful and velvety creamed soup filled with a bounty of carrots with hints of ginger and coconut.

**ARTICHOKE DIP | GF** | A delicious blend of mozzarella and cream cheese, spinach, and artichoke. Served with freshly made corn tortilla chips.

**DUMBLEDORF SALAD | GF DF** | Granny Smith apples, celery, almonds, dried cranberries tossed in a sweet & tangy sauce.

**GRATINATED ONION SOUP** | Caramelized onions, toasted baguette chips, topped with a cheese crust.

**RISOTTO BITES | GF** | Risotto, parmesan, and mozzarella fried with a gluten-free crust atop a homemade marinara.

**HOUSE SALAD | GF VEGAN** | Crisp greens, tomato, cucumber, red onion, and carrots. Served with your choice of dressing.

## ENTREES | \$8.50

**SHRIMP SCAMPI** | Garlic shrimp sautéed in a lemon-wine sauce with fresh basil, tomato, and parmesan cheese, served with angel hair pasta.

**COCONUT RISOTTO CAKES** | **GF VEGAN** | Savory and creamy coconut milk risotto cakes encased in a crispy gluten-free crust, served over a homemade marinara.

**PASTA SALSICCIA** | Penne tossed in a delicious and creamy sweet Italian sausage sauce topped with parmesan.

**CHICKEN CAESAR** | **GF** | Herb-marinated grilled chicken breast served over tossed Caesar salad with gluten-free garlic & herb croutons.

**PASTA MARINARA** | **VEGAN** | Penne served with a homemade marinara sauce.

### **RISOTTO BAR** | AVAILABLE GF OR VEGAN

Create your own risotto!

Select Style: Coconut Milk or Cow's Milk.

Select three fillings: Pesto, Mushrooms, Tomato, Peas, and Butternut Squash.

Add either Chicken, Shrimp, or Mussels to complete!

## DESSERTS | \$3.50

**SALTED CARAMEL CHEESECAKE** | **GF** | A light cheesecake topped with salted caramel.

**CHOCOLATE DECADENCE** | **GF** | A very rich flourless chocolate cake served with berry coulis.

**CLASSIC CRÈME BRÛLÉE** | **GF** | An elegant custard topped with caramelized sugar.

**COCONUT CRÈME BRÛLÉE** | **GF DF** | Our own delectable version of a classic dessert.

**FRESH-CUT FRUIT SALAD**



Marriott Meals

\*Before placing your order, please inform your server if a person in your party has a food allergy.

\*Consuming raw or undercooked meats, poultry, eggs, seafood, may increase risk of foodborne illness.

# Marriott Meals

*"Where Your Dining is our learning"*

## LUNCH SPECIALS FOR WEDNESDAY, SEPTEMBER 25, 2024

**BROCCOLI-CHEDDAR SOUP | \$3.50** | The fan-favorite for cheese lovers!

**RATATOUILLE | \$3.50** | A mélange of eggplant, tomatoes, zucchini, peppers, and onions, seasoned with fresh basil and garlic.

**WEDGE SALAD | \$8.50** | A wedge of baby romaine topped generously with blue cheese crumbles, bacon slices, hard-boiled egg, dried cranberries, and cucumber slices. Served with your choice of dressing.

**STRAWBERRY DREAM CAKE | \$3.50** | Strawberries and freshly whipped vanilla cream layered in between light sponge cake.

## STARTERS | \$3.50

**COCONUT-CARROT-GINGER SOUP | GF VEGAN** | A delightful and velvety creamed soup filled with a bounty of carrots with hints of ginger and coconut.

**ARTICHOKE DIP | GF** | A delicious blend of mozzarella and cream cheese, spinach, and artichoke. Served with freshly made corn tortilla chips.

**DUMBLEDORF SALAD | GF DF** | Granny Smith apples, celery, almonds, dried cranberries tossed in a sweet & tangy sauce.

**GRATINATED ONION SOUP** | Caramelized onions, toasted baguette chips, topped with a cheese crust.

**RISOTTO BITES | GF** | Risotto, parmesan, and mozzarella fried with a gluten-free crust atop a homemade marinara.

**HOUSE SALAD | GF VEGAN** | Crisp greens, tomato, cucumber, red onion, and carrots. Served with your choice of dressing.

## ENTREES | \$8.50

**SHRIMP SCAMPI** | Garlic shrimp sautéed in a lemon-wine sauce with fresh basil, tomato, and parmesan cheese, served with angel hair pasta.

**COCONUT RISOTTO CAKES** | **GF VEGAN** | Savory and creamy coconut milk risotto cakes encased in a crispy gluten-free crust, served over a homemade marinara.

**THE ISENBERGER** | Grilled hand-pressed burger and house-cut fries served with lettuce, tomato, and aioli. Selection of cheeses are available for the Isenberger.

**PASTA SALSICCIA** | Penne tossed in a delicious and creamy sweet Italian sausage sauce topped with parmesan.

**CHICKEN CAESAR** | **GF** | Herb-marinated grilled chicken breast served over tossed Caesar salad with gluten-free garlic & herb croutons. Also available wrapped in a Flour Tortilla with French Fries.

**PASTA MARINARA** | **VEGAN** | Penne served with a homemade marinara sauce.

**RISOTTO BAR** | **AVAILABLE GF OR VEGAN**

Create your own risotto!

Select Style: Coconut Milk or Cow's Milk.

Select three fillings: Pesto, Mushrooms, Tomato, Peas, and Butternut Squash.

Add either Chicken, Shrimp, or Mussels to complete!

## DESSERTS | \$3.50

**SALTED CARAMEL CHEESECAKE** | **GF** | A light cheesecake topped with salted caramel.

**CHOCOLATE DECADENCE** | **GF** | A very rich flourless chocolate cake served with berry coulis.

**CLASSIC CRÈME BRÛLÉE** | **GF** | An elegant custard topped with caramelized sugar.

**COCONUT CRÈME BRÛLÉE** | **GF DF** | Our own delectable version of a classic dessert.

**FRESH-CUT FRUIT SALAD**



Marriott Meals

\*Before placing your order, please inform your server if a person in your party has a food allergy.

\*Consuming raw or undercooked meats, poultry, eggs, seafood, may increase risk of foodborne illness.



# Marriott Meals

*"Where Your Dining is our learning"*

## DINNER SPECIALS FOR TUESDAY, OCTOBER 1, 2024

**CLAM CHOWDER | \$3.50** | A hearty New England classic.

**CAPRESE SALAD | \$3.50** | Fresh mozzarella, tomatoes, and basil, drizzled with extra virgin olive oil and pesto.

**SALMON PICCATA | \$8.50** | Tender salmon sautéed and drizzled with a lemon-caper sauce accompanied by a fragrant jasmine rice pilaf and vegetable medley.

**CRISPY PORK FILET | \$8.50** | A crispy sautéed pork filet served with a warm apple compote and served with jasmine rice pilaf and vegetable medley.

**PROFITEROLES | \$3.50** | Choux à la crème filled with vanilla pastry cream and drizzled with chocolate.

## STARTERS | \$3.50

**COCONUT-CARROT-GINGER SOUP | GF VEGAN** | A delightful and velvety creamed soup filled with a bounty of carrots with hints of ginger and coconut.

**ARTICHOKE DIP | GF** | A delicious blend of mozzarella and cream cheese, spinach, and artichoke. Served with freshly made corn tortilla chips.

**DUMBLEDORF SALAD | GF DF** | Granny Smith apples, celery, almonds, dried cranberries tossed in a sweet & tangy sauce.

**GRATINATED ONION SOUP** | Caramelized onions, toasted baguette chips, topped with a cheese crust.

**RISOTTO BITES | GF** | Risotto, parmesan, and mozzarella fried with a gluten-free crust atop a homemade marinara.

**HOUSE SALAD | GF VEGAN** | Crisp greens, tomato, cucumber, red onion, and carrots. Served with your choice of dressing.

# Marriott Meals

*"Where Your Dining is our learning"*

## LUNCH SPECIALS WEDNESDAY, OCTOBER 2, 2024

**CLAM CHOWDER | \$3.50** | A hearty New England classic.

**CAPRESE SALAD | \$3.50** | Fresh mozzarella, tomatoes, and basil, drizzled with a pesto drizzle.

**CALI CHICKEN SALAD | \$8.50** | Tender slices of herb-marinated grilled chicken breast along with blue cheese crumbles top a bedding of crisp romaine embellished with bacon, fresh tomatoes, cucumbers, avocado, and red onions. Served with your choice of dressing.

**PROFITEROLES | \$3.50** | Choux à la crème filled with vanilla pastry cream and drizzled with chocolate.

### STARTERS | \$3.50

**COCONUT-CARROT-GINGER SOUP | GF VEGAN** | A delightful and velvety creamed soup filled with a bounty of carrots with hints of ginger and coconut.

**ARTICHOKE DIP | GF** | A delicious blend of mozzarella and cream cheese, spinach, and artichoke. Served with freshly made corn tortilla chips.

**DUMBLEDORF SALAD | GF DF** | Granny Smith apples, celery, almonds, dried cranberries tossed in a sweet & tangy sauce.

**GRATINATED ONION SOUP** | Caramelized onions, toasted baguette chips, topped with a cheese crust.

**RISOTTO BITES | GF** | Risotto, parmesan, and mozzarella fried with a gluten-free crust atop a homemade marinara.

**HOUSE SALAD | GF VEGAN** | Crisp greens, tomato, cucumber, red onion, and carrots. Served with your choice of dressing.

## ENTREES | \$8.50

**SHRIMP SCAMPI** | Garlic shrimp sautéed in a lemon-wine sauce with fresh basil, tomato, and parmesan cheese, served with angel hair pasta.

**COCONUT RISOTTO CAKES** | **GF VEGAN** | Savory and creamy coconut milk risotto cakes encased in a crispy gluten-free crust, served over a homemade marinara.

**THE ISENBERGER** | Grilled hand-pressed burger and house-cut fries served with lettuce, tomato, and aioli. Selection of cheeses are available for the Isenberger.

**PASTA SALSICCIA** | Penne tossed in a delicious and creamy sweet Italian sausage sauce topped with parmesan.

**CHICKEN CAESAR** | **GF** | Herb-marinated grilled chicken breast served over tossed Caesar salad with gluten-free garlic & herb croutons. Also available wrapped in a Flour Tortilla with French Fries.

**PASTA MARINARA** | **VEGAN** | Penne served with a homemade marinara sauce.

**RISOTTO BAR** | **AVAILABLE GF OR VEGAN**

Create your own risotto!

Select Style: Coconut Milk or Cow's Milk.

Select three fillings: Pesto, Mushrooms, Tomato, Peas, and Butternut Squash.

Add either Chicken, Shrimp, or Mussels to complete!

## DESSERTS | \$3.50

**SALTED CARAMEL CHEESECAKE** | **GF** | A light cheesecake topped with salted caramel.

**CHOCOLATE DECADENCE** | **GF** | A very rich flourless chocolate cake served with berry coulis.

**CLASSIC CRÈME BRÛLÉE** | **GF** | An elegant custard topped with caramelized sugar.

**COCONUT CRÈME BRÛLÉE** | **GF DF** | Our own delectable version of a classic dessert.

**FRESH-CUT FRUIT SALAD**



Marriott Meals

\*Before placing your order, please inform your server if a person in your party has a food allergy.

\*Consuming raw or undercooked meats, poultry, eggs, seafood, may increase risk of foodborne illness.

# Marriott Meals

*"Where Your Dining is our learning"*

## LUNCH SPECIALS FOR WEDNESDAY, OCTOBER 9, 2024

**POTATO AND LEEK SOUP | \$3.50** | A hearty creamed soup filled with a blend of potatoes and leeks.

**MINI VEGETABLE QUICHE | \$3.50** | Scrumptious egg, onion, zucchini, bell peppers, and cheddar mixture baked in puff pastry.

**ASIAN SHRIMP SALAD | \$8.50** | Sautéed shrimp served over a crisp bed of romaine accompanied by almonds, sesame seeds, cilantro, mandarin oranges, and wonton strips served with a Tamari-sesame dressing.

**CHOCOLATE MOUSSE CAKE | \$3.50** | Decadent chocolate cake layered with rich mousse.

## STARTERS | \$3.50

**COCONUT-CARROT-GINGER SOUP | GF VEGAN** | A delightful and velvety creamed soup filled with a bounty of carrots with hints of ginger and coconut.

**ARTICHOKE DIP | GF** | A delicious blend of mozzarella and cream cheese, spinach, and artichoke. Served with freshly made corn tortilla chips.

**DUMBLEDFORF SALAD | GF DF** | Granny Smith apples, celery, almonds, dried cranberries tossed in a sweet & tangy sauce.

**GRATINATED ONION SOUP** | Caramelized onions, toasted baguette chips, topped with a cheese crust.

**RISOTTO BITES | GF** | Risotto, parmesan, and mozzarella fried with a gluten-free crust atop a homemade marinara.

**HOUSE SALAD | GF VEGAN** | Crisp greens, tomato, cucumber, red onion, and carrots. Served with your choice of dressing.

## ENTREES | \$8.50

**SHRIMP SCAMPI** | Garlic shrimp sautéed in a lemon-wine sauce with fresh basil, tomato, and parmesan cheese, served with angel hair pasta.

**COCONUT RISOTTO CAKES** | **GF VEGAN** | Savory and creamy coconut milk risotto cakes encased in a crispy gluten-free crust, served over a homemade marinara.

**THE ISENBERGER** | Grilled hand-pressed burger and house-cut fries served with lettuce, tomato, and aioli. Selection of cheeses are available for the Isenberger.

**PASTA SALSICCIA** | Penne tossed in a delicious and creamy sweet Italian sausage sauce topped with parmesan.

**CHICKEN CAESAR** | **GF** | Herb-marinated grilled chicken breast served over tossed Caesar salad with gluten-free garlic & herb croutons. Also available wrapped in a Flour Tortilla with French Fries.

**PASTA MARINARA** | **VEGAN** | Penne served with a homemade marinara sauce.

**RISOTTO BAR** | **AVAILABLE GF OR VEGAN**

Create your own risotto!

Select Style: Coconut Milk or Cow's Milk.

Select three fillings: Pesto, Mushrooms, Tomato, Peas, and Butternut Squash.

Add either Chicken, Shrimp, or Mussels to complete!

## DESSERTS | \$3.50

**SALTED CARAMEL CHEESECAKE** | **GF** | A light cheesecake topped with salted caramel.

**CHOCOLATE DECADENCE** | **GF** | A very rich flourless chocolate cake served with berry coulis.

**CLASSIC CRÈME BRÛLÉE** | **GF** | An elegant custard topped with caramelized sugar.

**COCONUT CRÈME BRÛLÉE** | **GF DF** | Our own delectable version of a classic dessert.

**FRESH-CUT FRUIT SALAD**



Marriott Meals

\*Before placing your order, please inform your server if a person in your party has a food allergy.

\*Consuming raw or undercooked meats, poultry, eggs, seafood, may increase risk of foodborne illness.

# Marriott Meals

*"Where Your Dining is our learning"*

## LUNCH SPECIALS FOR WEDNESDAY, OCTOBER 16, 2024

**BUTTERNUT BISQUE | \$3.50** | A velvety cream soup accented with cinnamon & nutmeg.

**ZUCCHINI ROULADE | \$3.50** | Mozzarella, tomato, and basil baked in zucchini strips, garnished with parmesan and a balsamic drizzle.

**GRILLED FLANK STEAK & BLUE CHEESE SALAD | \$8.50** | Chilled slices of grilled flank steak along with blue cheese crumbles atop a bedding of crisp romaine embellished with fresh tomatoes, cucumbers, and red onions. Served with your choice of dressing.

**PEANUT BUTTER & CHOCOLATE CHEESECAKE | \$3.50** | Chocolate cheesecake infused with peanut butter and topped with chocolate sauce.

## STARTERS | \$3.50

**COCONUT-CARROT-GINGER SOUP | GF VEGAN** | A delightful and velvety creamed soup filled with a bounty of carrots with hints of ginger and coconut.

**ARTICHOKE DIP | GF** | A delicious blend of mozzarella and cream cheese, spinach, and artichoke. Served with freshly made corn tortilla chips.

**DUMBLEDFORF SALAD | GF DF** | Granny Smith apples, celery, almonds, dried cranberries tossed in a sweet & tangy sauce.

**GRATINATED ONION SOUP** | Caramelized onions, toasted baguette chips, topped with a cheese crust.

**RISOTTO BITES | GF** | Risotto, parmesan, and mozzarella fried with a gluten-free crust atop a homemade marinara.

**HOUSE SALAD | GF VEGAN** | Crisp greens, tomato, cucumber, red onion, and carrots. Served with your choice of dressing.

## ENTREES | \$8.50

**SHRIMP SCAMPI** | Garlic shrimp sautéed in a lemon-wine sauce with fresh basil, tomato, and parmesan cheese, served with angel hair pasta.

**COCONUT RISOTTO CAKES** | **GF VEGAN** | Savory and creamy coconut milk risotto cakes encased in a crispy gluten-free crust, served over a homemade marinara.

**THE ISENBERGER** | Grilled hand-pressed burger and house-cut fries served with lettuce, tomato, and aioli. Selection of cheeses are available for the Isenberger.

**PASTA SALSICCIA** | Penne tossed in a delicious and creamy sweet Italian sausage sauce topped with parmesan.

**CHICKEN CAESAR** | **GF** | Herb-marinated grilled chicken breast served over tossed Caesar salad with gluten-free garlic & herb croutons. Also available wrapped in a Flour Tortilla with French Fries.

**PASTA MARINARA** | **VEGAN** | Penne served with a homemade marinara sauce.

**RISOTTO BAR** | **AVAILABLE GF OR VEGAN**

Create your own risotto!

Select Style: Coconut Milk or Cow's Milk.

Select three fillings: Pesto, Mushrooms, Tomato, Peas, and Butternut Squash.

Add either Chicken, Shrimp, or Mussels to complete!

## DESSERTS | \$3.50

**SALTED CARAMEL CHEESECAKE** | **GF** | A light cheesecake topped with salted caramel.

**CHOCOLATE DECADENCE** | **GF** | A very rich flourless chocolate cake served with berry coulis.

**CLASSIC CRÈME BRÛLÉE** | **GF** | An elegant custard topped with caramelized sugar.

**COCONUT CRÈME BRÛLÉE** | **GF DF** | Our own delectable version of a classic dessert.

**FRESH-CUT FRUIT SALAD**



Marriott Meals

\*Before placing your order, please inform your server if a person in your party has a food allergy.

\*Consuming raw or undercooked meats, poultry, eggs, seafood, may increase risk of foodborne illness.

# Marriott Meals

*"Where Your Dining is our learning"*

## DINNER SPECIALS FOR TUESDAY, OCTOBER 22, 2024

**BROCCOLI-CHEDDAR SOUP | \$3.50** | The fan-favorite for cheese lovers!

**RATATOUILLE | \$3.50** | A mélange of eggplant, tomatoes, zucchini, peppers, and onions, seasoned with fresh basil and garlic.

**CRISPY PORK FILET | \$8.50** | A crispy sautéed pork filet served with a warm apple compote and served with jasmine rice pilaf and vegetable medley.

**CITRUS-MISO SALMON | \$8.50** | A delicately seared filet of salmon glazed with citrus and miso, topped with green onions and citrus zest. Served with fragrant jasmine rice and a sautéed vegetable medley

**FUDGE BROWNIE A LA MODE | \$3.50** | A decadent fudge brownie served with vanilla ice cream.

## STARTERS | \$3.50

**COCONUT-CARROT-GINGER SOUP | GF VEGAN** | A delightful and velvety creamed soup filled with a bounty of carrots with hints of ginger and coconut.

**ARTICHOKE DIP | GF** | A delicious blend of mozzarella and cream cheese, spinach, and artichoke. Served with freshly made corn tortilla chips.

**DUMBLEDORF SALAD | GF DF** | Granny Smith apples, celery, almonds, dried cranberries tossed in a sweet & tangy sauce.

**GRATINATED ONION SOUP** | Caramelized onions, toasted baguette chips, topped with a cheese crust.

**RISOTTO BITES | GF** | Risotto, parmesan, and mozzarella fried with a gluten-free crust atop a homemade marinara.

**HOUSE SALAD | GF VEGAN** | Crisp greens, tomato, cucumber, red onion, and carrots. Served with your choice of dressing.



## ENTREES | \$8.50

**SHRIMP SCAMPI** | Garlic shrimp sautéed in a lemon-wine sauce with fresh basil, tomato, and parmesan cheese, served with angel hair pasta.

**COCONUT RISOTTO CAKES** | **GF VEGAN** | Savory and creamy coconut milk risotto cakes encased in a crispy gluten-free crust, served over a homemade marinara.

**PASTA SALSICCIA** | Penne tossed in a delicious and creamy sweet Italian sausage sauce topped with parmesan.

**CHICKEN CAESAR** | **GF** | Herb-marinated grilled chicken breast served over tossed Caesar salad with gluten-free garlic & herb croutons.

**PASTA MARINARA** | **VEGAN** | Penne served with a homemade marinara sauce.

### **RISOTTO BAR** | AVAILABLE GF OR VEGAN

Create your own risotto!

Select Style: Coconut Milk or Cow's Milk.

Select three fillings: Pesto, Mushrooms, Tomato, Peas, and Butternut Squash.

Add either Chicken, Shrimp, or Mussels to complete!

## DESSERTS | \$3.50

**SALTED CARAMEL CHEESECAKE** | **GF** | A light cheesecake topped with salted caramel.

**CHOCOLATE DECADENCE** | **GF** | A very rich flourless chocolate cake served with berry coulis.

**CLASSIC CRÈME BRÛLÉE** | **GF** | An elegant custard topped with caramelized sugar.

**COCONUT CRÈME BRÛLÉE** | **GF DF** | Our own delectable version of a classic dessert.

**FRESH-CUT FRUIT SALAD**



Marriott Meals

\*Before placing your order, please inform your server if a person in your party has a food allergy.

\*Consuming raw or undercooked meats, poultry, eggs, seafood, may increase risk of foodborne illness.

# Marriott Meals

*"Where Your Dining is our learning"*

## LUNCH SPECIALS FOR WEDNESDAY, OCTOBER 23, 2024

**BROCCOLI-CHEDDAR SOUP | \$3.50** | The fan-favorite for cheese lovers!

**RATATOUILLE | \$3.50** | A mélange of eggplant, tomatoes, zucchini, peppers, and onions, seasoned with fresh basil and garlic.

**WEDGE SALAD | \$8.50** | A wedge of baby romaine topped generously with blue cheese crumbles, bacon slices, hard-boiled egg, dried cranberries, and cucumber slices. Served with your choice of dressing.

**FUDGE BROWNIE A LA MODE | \$3.50** | A decadent fudge brownie served with vanilla ice cream.

## STARTERS | \$3.50

**COCONUT-CARROT-GINGER SOUP | GF VEGAN** | A delightful and velvety creamed soup filled with a bounty of carrots with hints of ginger and coconut.

**ARTICHOKE DIP | GF** | A delicious blend of mozzarella and cream cheese, spinach, and artichoke. Served with freshly made corn tortilla chips.

**DUMBLEDFORF SALAD | GF DF** | Granny Smith apples, celery, almonds, dried cranberries tossed in a sweet & tangy sauce.

**GRATINATED ONION SOUP** | Caramelized onions, toasted baguette chips, topped with a cheese crust.

**RISOTTO BITES | GF** | Risotto, parmesan, and mozzarella fried with a gluten-free crust atop a homemade marinara.

**HOUSE SALAD | GF VEGAN** | Crisp greens, tomato, cucumber, red onion, and carrots. Served with your choice of dressing.

## ENTREES | \$8.50

**SHRIMP SCAMPI** | Garlic shrimp sautéed in a lemon-wine sauce with fresh basil, tomato, and parmesan cheese, served with angel hair pasta.

**COCONUT RISOTTO CAKES** | **GF VEGAN** | Savory and creamy coconut milk risotto cakes encased in a crispy gluten-free crust, served over a homemade marinara.

**THE ISENBERGER** | Grilled hand-pressed burger and house-cut fries served with lettuce, tomato, and aioli. Selection of cheeses are available for the Isenberger.

**PASTA SALSICCIA** | Penne tossed in a delicious and creamy sweet Italian sausage sauce topped with parmesan.

**CHICKEN CAESAR** | **GF** | Herb-marinated grilled chicken breast served over tossed Caesar salad with gluten-free garlic & herb croutons. Also available wrapped in a Flour Tortilla with French Fries.

**PASTA MARINARA** | **VEGAN** | Penne served with a homemade marinara sauce.

**RISOTTO BAR** | **AVAILABLE GF OR VEGAN**

Create your own risotto!

Select Style: Coconut Milk or Cow's Milk.

Select three fillings: Pesto, Mushrooms, Tomato, Peas, and Butternut Squash.

Add either Chicken, Shrimp, or Mussels to complete!

## DESSERTS | \$3.50

**SALTED CARAMEL CHEESECAKE** | **GF** | A light cheesecake topped with salted caramel.

**CHOCOLATE DECADENCE** | **GF** | A very rich flourless chocolate cake served with berry coulis.

**CLASSIC CRÈME BRÛLÉE** | **GF** | An elegant custard topped with caramelized sugar.

**COCONUT CRÈME BRÛLÉE** | **GF DF** | Our own delectable version of a classic dessert.

**FRESH-CUT FRUIT SALAD**



Marriott Meals

\*Before placing your order, please inform your server if a person in your party has a food allergy.

\*Consuming raw or undercooked meats, poultry, eggs, seafood, may increase risk of foodborne illness.

# Marriott Meals

*"Where Your Dining is our learning"*

## DINNER SPECIALS FOR TUESDAY, OCTOBER 29, 2024

**POTATO AND LEEK SOUP | \$3.50** | A hearty creamed soup filled with a blend of potatoes and leeks.

**CAPRESE SALAD | \$3.50** | Fresh mozzarella, tomatoes, and basil, drizzled with extra virgin olive oil and a balsamic reduction.

**CHICKEN PICCATA | \$8.50** | Tender chicken breast sautéed and drizzled with a lemon-caper sauce accompanied by jasmine rice pilaf and vegetable medley.

**LEMON SALMON | \$8.50** | Tender filet of salmon layered with fresh lemon slices served with jasmine rice pilaf and vegetable medley.

**PROFITEROLES | \$3.50** | Choux à la crème filled with vanilla pastry cream and drizzled with chocolate.

## STARTERS | \$3.50

**COCONUT-CARROT-GINGER SOUP | GF VEGAN** | A delightful and velvety creamed soup filled with a bounty of carrots with hints of ginger and coconut.

**ARTICHOKE DIP | GF** | A delicious blend of mozzarella and cream cheese, spinach, and artichoke. Served with freshly made corn tortilla chips.

**DUMBLEDORF SALAD | GF DF** | Granny Smith apples, celery, almonds, dried cranberries tossed in a sweet & tangy sauce.

**GRATINATED ONION SOUP** | Caramelized onions, toasted baguette chips, topped with a cheese crust.

**RISOTTO BITES | GF** | Risotto, parmesan, and mozzarella fried with a gluten-free crust atop a homemade marinara.

**HOUSE SALAD | GF VEGAN** | Crisp greens, tomato, cucumber, red onion, and carrots. Served with your choice of dressing.

## ENTREES | \$8.50

**SHRIMP SCAMPI** | Garlic shrimp sautéed in a lemon-wine sauce with fresh basil, tomato, and parmesan cheese, served with angel hair pasta.

**COCONUT RISOTTO CAKES** | **GF VEGAN** | Savory and creamy coconut milk risotto cakes encased in a crispy gluten-free crust, served over a homemade marinara.

**PASTA SALSICCIA** | Penne tossed in a delicious and creamy sweet Italian sausage sauce topped with parmesan.

**CHICKEN CAESAR** | **GF** | Herb-marinated grilled chicken breast served over tossed Caesar salad with gluten-free garlic & herb croutons.

**PASTA MARINARA** | **VEGAN** | Penne served with a homemade marinara sauce.

**RISOTTO BAR** | **AVAILABLE GF OR VEGAN**

Create your own risotto!

Select Style: Coconut Milk or Cow's Milk.

Select three fillings: Pesto, Mushrooms, Tomato, Peas, and Butternut Squash.

Add either Chicken, Shrimp, or Mussels to complete!

## DESSERTS | \$3.50

**SALTED CARAMEL CHEESECAKE** | **GF** | A light cheesecake topped with salted caramel.

**CHOCOLATE DECADENCE** | **GF** | A very rich flourless chocolate cake served with berry coulis.

**CLASSIC CRÈME BRÛLÉE** | **GF** | An elegant custard topped with caramelized sugar.

**COCONUT CRÈME BRÛLÉE** | **GF DF** | Our own delectable version of a classic dessert.

**FRESH-CUT FRUIT SALAD**



Marriott Meals

\*Before placing your order, please inform your server if a person in your party has a food allergy.

\*Consuming raw or undercooked meats, poultry, eggs, seafood, may increase risk of foodborne illness.

# Marriott Meals

*"Where Your Dining is our learning"*

## LUNCH SPECIALS FOR WEDNESDAY, OCTOBER 30, 2024

**POTATO AND LEEK SOUP | \$3.50** | A hearty creamed soup filled with a blend of potatoes and leeks

**CAPRESE SALAD | \$3.50** | Fresh mozzarella, tomatoes, and basil, drizzled with extra virgin olive oil and a balsamic reduction.

**CALI CHICKEN SALAD | \$8.50** | Tender slices of herb-marinated grilled chicken breast along with blue cheese crumbles top a bedding of crisp romaine embellished with bacon, fresh tomatoes, cucumbers, avocado, and red onions. Served with your choice of dressing.

**PROFITEROLES | \$3.50** | Choux à la crème filled with vanilla pastry cream and drizzled with chocolate.

## STARTERS | \$3.50

**COCONUT-CARROT-GINGER SOUP | GF VEGAN** | A delightful and velvety creamed soup filled with a bounty of carrots with hints of ginger and coconut.

**ARTICHOKE DIP | GF** | A delicious blend of mozzarella and cream cheese, spinach, and artichoke. Served with freshly made corn tortilla chips.

**DUMBLEDORF SALAD | GF DF** | Granny Smith apples, celery, almonds, dried cranberries tossed in a sweet & tangy sauce.

**GRATINATED ONION SOUP** | Caramelized onions, toasted baguette chips, topped with a cheese crust.

**RISOTTO BITES | GF** | Risotto, parmesan, and mozzarella fried with a gluten-free crust atop a homemade marinara.

**HOUSE SALAD | GF VEGAN** | Crisp greens, tomato, cucumber, red onion, and carrots. Served with your choice of dressing.

## ENTREES | \$8.50

**SHRIMP SCAMPI** | Garlic shrimp sautéed in a lemon-wine sauce with fresh basil, tomato, and parmesan cheese, served with angel hair pasta.

**COCONUT RISOTTO CAKES** | **GF VEGAN** | Savory and creamy coconut milk risotto cakes encased in a crispy gluten-free crust, served over a homemade marinara.

**THE ISENBERGER** | Grilled hand-pressed burger and house-cut fries served with lettuce, tomato, and aioli. Selection of cheeses are available for the Isenberger.

**PASTA SALSICCIA** | Penne tossed in a delicious and creamy sweet Italian sausage sauce topped with parmesan.

**CHICKEN CAESAR** | **GF** | Herb-marinated grilled chicken breast served over tossed Caesar salad with gluten-free garlic & herb croutons. Also available wrapped in a Flour Tortilla with French Fries.

**PASTA MARINARA** | **VEGAN** | Penne served with a homemade marinara sauce.

**RISOTTO BAR** | **AVAILABLE GF OR VEGAN**

Create your own risotto!

Select Style: Coconut Milk or Cow's Milk.

Select three fillings: Pesto, Mushrooms, Tomato, Peas, and Butternut Squash.

Add either Chicken, Shrimp, or Mussels to complete!

## DESSERTS | \$3.50

**SALTED CARAMEL CHEESECAKE** | **GF** | A light cheesecake topped with salted caramel.

**CHOCOLATE DECADENCE** | **GF** | A very rich flourless chocolate cake served with berry coulis.

**CLASSIC CRÈME BRÛLÉE** | **GF** | An elegant custard topped with caramelized sugar.

**COCONUT CRÈME BRÛLÉE** | **GF DF** | Our own delectable version of a classic dessert.

**FRESH-CUT FRUIT SALAD**



Marriott Meals

\*Before placing your order, please inform your server if a person in your party has a food allergy.

\*Consuming raw or undercooked meats, poultry, eggs, seafood, may increase risk of foodborne illness.

# Marriott Meals

*"Where Your Dining is our learning"*

## LUNCH SPECIALS FOR WEDNESDAY, NOVEMBER 6, 2024

**CLAM CHOWDER | \$3.50** | A Hearty New England classic.

**ZUCCHINI ROULADE | \$3.50** | Mozzarella, tomato, and basil baked in zucchini strips, garnished with parmesan and a balsamic drizzle.

**ASIAN SHRIMP SALAD | \$8.50** | Sautéed shrimp served over a crisp bed of romaine accompanied by almonds, sesame seeds, cilantro, mandarin oranges, and wonton strips served with a Tamari-sesame dressing.

**PEANUT BUTTER & CHOCOLATE CHEESECAKE | \$3.50** | Chocolate cheesecake infused with peanut butter and topped with chocolate sauce.

## STARTERS | \$3.50

**COCONUT-CARROT-GINGER SOUP | GF VEGAN** | A delightful and velvety creamed soup filled with a bounty of carrots with hints of ginger and coconut.

**ARTICHOKE DIP | GF** | A delicious blend of mozzarella and cream cheese, spinach, and artichoke. Served with freshly made corn tortilla chips.

**DUMBLEDORF SALAD | GF DF** | Granny Smith apples, celery, almonds, dried cranberries tossed in a sweet & tangy sauce.

**GRATINATED ONION SOUP** | Caramelized onions, toasted baguette chips, topped with a cheese crust.

**RISOTTO BITES | GF** | Risotto, parmesan, and mozzarella fried with a gluten-free crust atop a homemade marinara.

**HOUSE SALAD | GF VEGAN** | Crisp greens, tomato, cucumber, red onion, and carrots. Served with your choice of dressing.



## ENTREES | \$8.50

**SHRIMP SCAMPI** | Garlic shrimp sautéed in a lemon-wine sauce with fresh basil, tomato, and parmesan cheese, served with angel hair pasta.

**COCONUT RISOTTO CAKES** | **GF VEGAN** | Savory and creamy coconut milk risotto cakes encased in a crispy gluten-free crust, served over a homemade marinara.

**THE ISENBERGER** | Grilled hand-pressed burger and house-cut fries served with lettuce, tomato, and aioli. Selection of cheeses are available for the Isenberger.

**PASTA SALSICCIA** | Penne tossed in a delicious and creamy sweet Italian sausage sauce topped with parmesan.

**CHICKEN CAESAR** | **GF** | Herb-marinated grilled chicken breast served over tossed Caesar salad with gluten-free garlic & herb croutons. Also available wrapped in a Flour Tortilla with French Fries.

**PASTA MARINARA** | **VEGAN** | Penne served with a homemade marinara sauce.

**RISOTTO BAR** | **AVAILABLE GF OR VEGAN**

Create your own risotto!

Select Style: Coconut Milk or Cow's Milk.

Select three fillings: Pesto, Mushrooms, Tomato, Peas, and Butternut Squash.

Add either Chicken, Shrimp, or Mussels to complete!

## DESSERTS | \$3.50

**SALTED CARAMEL CHEESECAKE** | **GF** | A light cheesecake topped with salted caramel.

**CHOCOLATE DECADENCE** | **GF** | A very rich flourless chocolate cake served with berry coulis.

**CLASSIC CRÈME BRÛLÉE** | **GF** | An elegant custard topped with caramelized sugar.

**COCONUT CRÈME BRÛLÉE** | **GF DF** | Our own delectable version of a classic dessert.

**FRESH-CUT FRUIT SALAD**



Marriott Meals

\*Before placing your order, please inform your server if a person in your party has a food allergy.

\*Consuming raw or undercooked meats, poultry, eggs, seafood, may increase risk of foodborne illness.

# Marriott Meals

*"Where Your Dining is our learning"*

## DINNER SPECIALS FOR TUESDAY, NOVEMBER 12, 2024

**TOMATO BASIL BISQUE | \$3.50** | A velvety cream soup accented with fresh basil.

**MINI VEGETABLE QUICHE | \$3.50** | Scrumptious egg, onion, zucchini, bell peppers, and cheddar mixture baked in puff pastry.

**GRILLED FLANK STEAK | \$8.50** | Tender slices of grilled flank steak drizzled with chimichurri sauce. Served with vegetable medley and garlic mashed potatoes.

**CITRUS-MISO SALMON | \$8.50** | A delicately seared filet of salmon glazed with citrus and miso, topped with green onions and citrus zest. Served with fragrant jasmine rice and a sautéed vegetable medley.

**CHOCOLATE MOUSSE CAKE | \$3.50** | Decadent chocolate cake layered with rich mousse.

## STARTERS | \$3.50

**COCONUT-CARROT-GINGER SOUP | GF VEGAN** | A delightful and velvety creamed soup filled with a bounty of carrots with hints of ginger and coconut.

**ARTICHOKE DIP | GF** | A delicious blend of mozzarella and cream cheese, spinach, and artichoke. Served with freshly made corn tortilla chips.

**DUMBLEDFORD SALAD | GF DF** | Granny Smith apples, celery, almonds, dried cranberries tossed in a sweet & tangy sauce.

**GRATINATED ONION SOUP** | Caramelized onions, toasted baguette chips, topped with a cheese crust.

**RISOTTO BITES | GF** | Risotto, parmesan, and mozzarella fried with a gluten-free crust atop a homemade marinara.

**HOUSE SALAD | GF VEGAN** | Crisp greens, tomato, cucumber, red onion, and carrots. Served with your choice of dressing.

## ENTREES | \$8.50

**SHRIMP SCAMPI** | Garlic shrimp sautéed in a lemon-wine sauce with fresh basil, tomato, and parmesan cheese, served with angel hair pasta.

**COCONUT RISOTTO CAKES** | **GF VEGAN** | Savory and creamy coconut milk risotto cakes encased in a crispy gluten-free crust, served over a homemade marinara.

**PASTA SALSICCIA** | Penne tossed in a delicious and creamy sweet Italian sausage sauce topped with parmesan.

**CHICKEN CAESAR** | **GF** | Herb-marinated grilled chicken breast served over tossed Caesar salad with gluten-free garlic & herb croutons.

**PASTA MARINARA** | **VEGAN** | Penne served with a homemade marinara sauce.

### **RISOTTO BAR** | AVAILABLE GF OR VEGAN

Create your own risotto!

Select Style: Coconut Milk or Cow's Milk.

Select three fillings: Pesto, Mushrooms, Tomato, Peas, and Butternut Squash.

Add either Chicken, Shrimp, or Mussels to complete!

## DESSERTS | \$3.50

**SALTED CARAMEL CHEESECAKE** | **GF** | A light cheesecake topped with salted caramel.

**CHOCOLATE DECADENCE** | **GF** | A very rich flourless chocolate cake served with berry coulis.

**CLASSIC CRÈME BRÛLÉE** | **GF** | An elegant custard topped with caramelized sugar.

**COCONUT CRÈME BRÛLÉE** | **GF DF** | Our own delectable version of a classic dessert.

**FRESH-CUT FRUIT SALAD**



Marriott Meals

\*Before placing your order, please inform your server if a person in your party has a food allergy.

\*Consuming raw or undercooked meats, poultry, eggs, seafood, may increase risk of foodborne illness.

# Marriott Meals

*"Where Your Dining is our learning"*

## LUNCH SPECIALS FOR WEDNESDAY, NOVEMBER 13, 2024

**TOMATO BASIL BISQUE | \$3.50** | A velvety cream soup accented with fresh basil.

**MINI VEGETABLE QUICHE | \$3.50** | Scrumptious egg, onion, zucchini, bell peppers, and cheddar mixture baked in puff pastry.

**GRILLED FLANK STEAK & BLUE CHEESE SALAD | \$8.50** | Chilled slices of grilled flank steak along with blue cheese crumbles atop a bedding of crisp romaine embellished with fresh tomatoes, cucumbers, and red onions. Served with your choice of dressing.

**CHOCOLATE MOUSSE CAKE | \$3.50** | Decadent chocolate cake layered with rich mousse.

## STARTERS | \$3.50

**COCONUT-CARROT-GINGER SOUP | GF VEGAN** | A delightful and velvety creamed soup filled with a bounty of carrots with hints of ginger and coconut.

**ARTICHOKE DIP | GF** | A delicious blend of mozzarella and cream cheese, spinach, and artichoke. Served with freshly made corn tortilla chips.

**DUMBLEDFORF SALAD | GF DF** | Granny Smith apples, celery, almonds, dried cranberries tossed in a sweet & tangy sauce.

**GRATINATED ONION SOUP** | Caramelized onions, toasted baguette chips, topped with a cheese crust.

**RISOTTO BITES | GF** | Risotto, parmesan, and mozzarella fried with a gluten-free crust atop a homemade marinara.

**HOUSE SALAD | GF VEGAN** | Crisp greens, tomato, cucumber, red onion, and carrots. Served with your choice of dressing.

## ENTREES | \$8.50

**SHRIMP SCAMPI** | Garlic shrimp sautéed in a lemon-wine sauce with fresh basil, tomato, and parmesan cheese, served with angel hair pasta.

**COCONUT RISOTTO CAKES** | **GF VEGAN** | Savory and creamy coconut milk risotto cakes encased in a crispy gluten-free crust, served over a homemade marinara.

**THE ISENBERGER** | Grilled hand-pressed burger and house-cut fries served with lettuce, tomato, and aioli. Selection of cheeses are available for the Isenberger.

**PASTA SALSICCIA** | Penne tossed in a delicious and creamy sweet Italian sausage sauce topped with parmesan.

**CHICKEN CAESAR** | **GF** | Herb-marinated grilled chicken breast served over tossed Caesar salad with gluten-free garlic & herb croutons. Also available wrapped in a Flour Tortilla with French Fries.

**PASTA MARINARA** | **VEGAN** | Penne served with a homemade marinara sauce.

**RISOTTO BAR** | **AVAILABLE GF OR VEGAN**

Create your own risotto!

Select Style: Coconut Milk or Cow's Milk.

Select three fillings: Pesto, Mushrooms, Tomato, Peas, and Butternut Squash.

Add either Chicken, Shrimp, or Mussels to complete!

## DESSERTS | \$3.50

**SALTED CARAMEL CHEESECAKE** | **GF** | A light cheesecake topped with salted caramel.

**CHOCOLATE DECADENCE** | **GF** | A very rich flourless chocolate cake served with berry coulis.

**CLASSIC CRÈME BRÛLÉE** | **GF** | An elegant custard topped with caramelized sugar.

**COCONUT CRÈME BRÛLÉE** | **GF DF** | Our own delectable version of a classic dessert.

**FRESH-CUT FRUIT SALAD**



Marriott Meals

\*Before placing your order, please inform your server if a person in your party has a food allergy.

\*Consuming raw or undercooked meats, poultry, eggs, seafood, may increase risk of foodborne illness.

# Marriott Meals

*"Where Your Dining is our learning"*

## DINNER SPECIALS FOR TUESDAY, NOVEMBER 19, 2024

**BUTTERNUT BISQUE | \$3.50** | A velvety cream soup accented with cinnamon & nutmeg.

**RATATOUILLE | \$3.50** | A mélange of eggplant, tomatoes, zucchini, peppers, and onions, seasoned with fresh basil and garlic.

**CHICKEN PICCATA | \$8.50** | Tender chicken breast sautéed and drizzled with a lemon-caper sauce accompanied by a fragrant jasmine rice pilaf and vegetable medley.

**LEMON TILAPIA | \$8.50** | Tender filet of tilapia layered with fresh lemon slices over a bed of fragrant jasmine rice pilaf and vegetable medley.

**STRAWBERRY DREAM CAKE | \$3.50** | Strawberries and freshly whipped vanilla cream layered in between light sponge cake.

## STARTERS | \$3.50

**COCONUT-CARROT-GINGER SOUP | GF VEGAN** | A delightful and velvety creamed soup filled with a bounty of carrots with hints of ginger and coconut.

**ARTICHOKE DIP | GF** | A delicious blend of mozzarella and cream cheese, spinach, and artichoke. Served with freshly made corn tortilla chips.

**DUMBLEDORF SALAD | GF DF** | Granny Smith apples, celery, almonds, dried cranberries tossed in a sweet & tangy sauce.

**GRATINATED ONION SOUP** | Caramelized onions, toasted baguette chips, topped with a cheese crust.

**RISOTTO BITES | GF** | Risotto, parmesan, and mozzarella fried with a gluten-free crust atop a homemade marinara.

**HOUSE SALAD | GF VEGAN** | Crisp greens, tomato, cucumber, red onion, and carrots. Served with your choice of dressing.

## ENTREES | \$8.50

**SHRIMP SCAMPI** | Garlic shrimp sautéed in a lemon-wine sauce with fresh basil, tomato, and parmesan cheese, served with angel hair pasta.

**COCONUT RISOTTO CAKES** | **GF VEGAN** | Savory and creamy coconut milk risotto cakes encased in a crispy gluten-free crust, served over a homemade marinara.

**PASTA SALSICCIA** | Penne tossed in a delicious and creamy sweet Italian sausage sauce topped with parmesan.

**CHICKEN CAESAR** | **GF** | Herb-marinated grilled chicken breast served over tossed Caesar salad with gluten-free garlic & herb croutons.

**PASTA MARINARA** | **VEGAN** | Penne served with a homemade marinara sauce.

### **RISOTTO BAR** | AVAILABLE GF OR VEGAN

Create your own risotto!

Select Style: Coconut Milk or Cow's Milk.

Select three fillings: Pesto, Mushrooms, Tomato, Peas, and Butternut Squash.

Add either Chicken, Shrimp, or Mussels to complete!

## DESSERTS | \$3.50

**SALTED CARAMEL CHEESECAKE** | **GF** | A light cheesecake topped with salted caramel.

**CHOCOLATE DECADENCE** | **GF** | A very rich flourless chocolate cake served with berry coulis.

**CLASSIC CRÈME BRÛLÉE** | **GF** | An elegant custard topped with caramelized sugar.

**COCONUT CRÈME BRÛLÉE** | **GF DF** | Our own delectable version of a classic dessert.

**FRESH-CUT FRUIT SALAD**



Marriott Meals

\*Before placing your order, please inform your server if a person in your party has a food allergy.

\*Consuming raw or undercooked meats, poultry, eggs, seafood, may increase risk of foodborne illness.

# Marriott Meals

*"Where Your Dining is our learning"*

## LUNCH SPECIALS FOR WEDNESDAY, NOVEMBER 20, 2024

**BUTTERNUT BISQUE | \$3.50** | A velvety cream soup accented with cinnamon & nutmeg.

**RATATOUILLE | \$3.50** | A mélange of eggplant, tomatoes, zucchini, peppers, and onions, seasoned with fresh basil and garlic.

**WEDGE SALAD | \$8.50** | A wedge of baby romaine topped generously with blue cheese crumbles, bacon slices, hard-boiled egg, dried cranberries, and cucumber slices. Served with your choice of dressing.

**STRAWBERRY DREAM CAKE | \$3.50** | Strawberries and freshly whipped vanilla cream layered in between light sponge cake.

### STARTERS | \$3.50

**COCONUT-CARROT-GINGER SOUP | GF VEGAN** | A delightful and velvety creamed soup filled with a bounty of carrots with hints of ginger and coconut.

**ARTICHOKE DIP | GF** | A delicious blend of mozzarella and cream cheese, spinach, and artichoke. Served with freshly made corn tortilla chips.

**DUMBLEDORF SALAD | GF DF** | Granny Smith apples, celery, almonds, dried cranberries tossed in a sweet & tangy sauce.

**GRATINATED ONION SOUP** | Caramelized onions, toasted baguette chips, topped with a cheese crust.

**RISOTTO BITES | GF** | Risotto, parmesan, and mozzarella fried with a gluten-free crust atop a homemade marinara.

**HOUSE SALAD | GF VEGAN** | Crisp greens, tomato, cucumber, red onion, and carrots. Served with your choice of dressing.



## ENTREES | \$8.50

**SHRIMP SCAMPI** | Garlic shrimp sautéed in a lemon-wine sauce with fresh basil, tomato, and parmesan cheese, served with angel hair pasta.

**COCONUT RISOTTO CAKES** | **GF VEGAN** | Savory and creamy coconut milk risotto cakes encased in a crispy gluten-free crust, served over a homemade marinara.

**THE ISENBERGER** | Grilled hand-pressed burger and house-cut fries served with lettuce, tomato, and aioli. Selection of cheeses are available for the Isenberger.

**PASTA SALSICCIA** | Penne tossed in a delicious and creamy sweet Italian sausage sauce topped with parmesan.

**CHICKEN CAESAR** | **GF** | Herb-marinated grilled chicken breast served over tossed Caesar salad with gluten-free garlic & herb croutons. Also available wrapped in a Flour Tortilla with French Fries.

**PASTA MARINARA** | **VEGAN** | Penne served with a homemade marinara sauce.

**RISOTTO BAR** | **AVAILABLE GF OR VEGAN**

Create your own risotto!

Select Style: Coconut Milk or Cow's Milk.

Select three fillings: Pesto, Mushrooms, Tomato, Peas, and Butternut Squash.

Add either Chicken, Shrimp, or Mussels to complete!

## DESSERTS | \$3.50

**SALTED CARAMEL CHEESECAKE** | **GF** | A light cheesecake topped with salted caramel.

**CHOCOLATE DECADENCE** | **GF** | A very rich flourless chocolate cake served with berry coulis.

**CLASSIC CRÈME BRÛLÉE** | **GF** | An elegant custard topped with caramelized sugar.

**COCONUT CRÈME BRÛLÉE** | **GF DF** | Our own delectable version of a classic dessert.

**FRESH-CUT FRUIT SALAD**



Marriott Meals

\*Before placing your order, please inform your server if a person in your party has a food allergy.

\*Consuming raw or undercooked meats, poultry, eggs, seafood, may increase risk of foodborne illness.

# Marriott Meals

*"Where Your Dining is our learning"*

## DINNER SPECIALS FOR TUESDAY, NOVEMBER 26, 2024

**POTATO AND LEEK SOUP | \$3.50** | A hearty creamed soup filled with a blend of potatoes and leeks.

**MINI VEGETABLE QUICHE | \$3.50** | Scrumptious egg, onion, zucchini, bell peppers, and cheddar mixture baked in puff pastry.

**CHICKEN MARSALA | \$8.50** | A delicious mushroom and marsala wine sauce poured over a sautéed chicken breast served with vegetable medley and garlic mashed potatoes.

**CITRUS-MISO SALMON | \$8.50** | A delicately seared filet of salmon glazed with citrus and miso, topped with green onions and citrus zest. Served with fragrant jasmine rice and a sautéed vegetable medley.

**CHOCOLATE MOUSSE CAKE | \$3.50** | Decadent chocolate cake layered with rich mousse.

## STARTERS | \$3.50

**COCONUT-CARROT-GINGER SOUP | GF VEGAN** | A delightful and velvety creamed soup filled with a bounty of carrots with hints of ginger and coconut.

**ARTICHOKE DIP | GF** | A delicious blend of mozzarella and cream cheese, spinach, and artichoke. Served with freshly made corn tortilla chips.

**DUMBLEDORF SALAD | GF DF** | Granny Smith apples, celery, almonds, dried cranberries tossed in a sweet & tangy sauce.

**GRATINATED ONION SOUP** | Caramelized onions, toasted baguette chips, topped with a cheese crust.

**RISOTTO BITES | GF** | Risotto, parmesan, and mozzarella fried with a gluten-free crust atop a homemade marinara.

**HOUSE SALAD | GF VEGAN** | Crisp greens, tomato, cucumber, red onion, and carrots. Served with your choice of dressing.

## ENTREES | \$8.50

**SHRIMP SCAMPI** | Garlic shrimp sautéed in a lemon-wine sauce with fresh basil, tomato, and parmesan cheese, served with angel hair pasta.

**COCONUT RISOTTO CAKES** | **GF VEGAN** | Savory and creamy coconut milk risotto cakes encased in a crispy gluten-free crust, served over a homemade marinara.

**PASTA SALSICCIA** | Penne tossed in a delicious and creamy sweet Italian sausage sauce topped with parmesan.

**CHICKEN CAESAR** | **GF** | Herb-marinated grilled chicken breast served over tossed Caesar salad with gluten-free garlic & herb croutons.

**PASTA MARINARA** | **VEGAN** | Penne served with a homemade marinara sauce.

### **RISOTTO BAR** | AVAILABLE GF OR VEGAN

Create your own risotto!

Select Style: Coconut Milk or Cow's Milk.

Select three fillings: Pesto, Mushrooms, Tomato, Peas, and Butternut Squash.

Add either Chicken, Shrimp, or Mussels to complete!

## DESSERTS | \$3.50

**SALTED CARAMEL CHEESECAKE** | **GF** | A light cheesecake topped with salted caramel.

**CHOCOLATE DECADENCE** | **GF** | A very rich flourless chocolate cake served with berry coulis.

**CLASSIC CRÈME BRÛLÉE** | **GF** | An elegant custard topped with caramelized sugar.

**COCONUT CRÈME BRÛLÉE** | **GF DF** | Our own delectable version of a classic dessert.

**FRESH-CUT FRUIT SALAD**



Marriott Meals

\*Before placing your order, please inform your server if a person in your party has a food allergy.

\*Consuming raw or undercooked meats, poultry, eggs, seafood, may increase risk of foodborne illness.

# Marriott Meals

*"Where Your Dining is our learning"*

## DINNER SPECIALS FOR TUESDAY, DECEMBER 3, 2024

**POTATO AND LEEK SOUP | \$3.50** | A hearty creamed soup filled with a blend of potatoes and leeks.

**CAPRESE SALAD | \$3.50** | Fresh mozzarella, tomatoes, and basil, drizzled with extra virgin olive oil and a balsamic reduction.

**CHICKEN PICCATA | \$8.50** | Tender chicken breast sautéed and drizzled with a lemon-caper sauce accompanied by jasmine rice pilaf and vegetable medley.

**LEMON SALMON | \$8.50** | Tender filet of salmon layered with fresh lemon slices served with jasmine rice pilaf and vegetable medley.

**PROFITEROLES | \$3.50** | Choux à la crème filled with vanilla pastry cream and drizzled with chocolate.

## STARTERS | \$3.50

**COCONUT-CARROT-GINGER SOUP | GF VEGAN** | A delightful and velvety creamed soup filled with a bounty of carrots with hints of ginger and coconut.

**ARTICHOKE DIP | GF** | A delicious blend of mozzarella and cream cheese, spinach, and artichoke. Served with freshly made corn tortilla chips.

**DUMBLEDORF SALAD | GF DF** | Granny Smith apples, celery, almonds, dried cranberries tossed in a sweet & tangy sauce.

**GRATINATED ONION SOUP** | Caramelized onions, toasted baguette chips, topped with a cheese crust.

**RISOTTO BITES | GF** | Risotto, parmesan, and mozzarella fried with a gluten-free crust atop a homemade marinara.

**HOUSE SALAD | GF VEGAN** | Crisp greens, tomato, cucumber, red onion, and carrots. Served with your choice of dressing.

## ENTREES | \$8.50

**SHRIMP SCAMPI** | Garlic shrimp sautéed in a lemon-wine sauce with fresh basil, tomato, and parmesan cheese, served with angel hair pasta.

**COCONUT RISOTTO CAKES** | **GF VEGAN** | Savory and creamy coconut milk risotto cakes encased in a crispy gluten-free crust, served over a homemade marinara.

**PASTA SALSICCIA** | Penne tossed in a delicious and creamy sweet Italian sausage sauce topped with parmesan.

**CHICKEN CAESAR** | **GF** | Herb-marinated grilled chicken breast served over tossed Caesar salad with gluten-free garlic & herb croutons.

**PASTA MARINARA** | **VEGAN** | Penne served with a homemade marinara sauce.

### **RISOTTO BAR** | AVAILABLE GF OR VEGAN

Create your own risotto!

Select Style: Coconut Milk or Cow's Milk.

Select three fillings: Pesto, Mushrooms, Tomato, Peas, and Butternut Squash.

Add either Chicken, Shrimp, or Mussels to complete!

## DESSERTS | \$3.50

**SALTED CARAMEL CHEESECAKE** | **GF** | A light cheesecake topped with salted caramel.

**CHOCOLATE DECADENCE** | **GF** | A very rich flourless chocolate cake served with berry coulis.

**CLASSIC CRÈME BRÛLÉE** | **GF** | An elegant custard topped with caramelized sugar.

**COCONUT CRÈME BRÛLÉE** | **GF DF** | Our own delectable version of a classic dessert.

**FRESH-CUT FRUIT SALAD**



Marriott Meals

\*Before placing your order, please inform your server if a person in your party has a food allergy.

\*Consuming raw or undercooked meats, poultry, eggs, seafood, may increase risk of foodborne illness.

# Marriott Meals

*"Where Your Dining is our learning"*

## LUNCH SPECIALS FOR WEDNESDAY, DECEMBER 4, 2024

**POTATO AND LEEK SOUP | \$3.50** | A hearty creamed soup filled with a blend of potatoes and leeks

**CAPRESE SALAD | \$3.50** | Fresh mozzarella, tomatoes, and basil, drizzled with extra virgin olive oil and a balsamic reduction.

**CALI CHICKEN SALAD | \$8.50** | Tender slices of herb-marinated grilled chicken breast along with blue cheese crumbles top a bedding of crisp romaine embellished with bacon, fresh tomatoes, cucumbers, avocado, and red onions. Served with your choice of dressing.

**PROFITEROLES | \$3.50** | Choux à la crème filled with vanilla pastry cream and drizzled with chocolate.

## STARTERS | \$3.50

**COCONUT-CARROT-GINGER SOUP | GF VEGAN** | A delightful and velvety creamed soup filled with a bounty of carrots with hints of ginger and coconut.

**ARTICHOKE DIP | GF** | A delicious blend of mozzarella and cream cheese, spinach, and artichoke. Served with freshly made corn tortilla chips.

**DUMBLEDORF SALAD | GF DF** | Granny Smith apples, celery, almonds, dried cranberries tossed in a sweet & tangy sauce.

**GRATINATED ONION SOUP** | Caramelized onions, toasted baguette chips, topped with a cheese crust.

**RISOTTO BITES | GF** | Risotto, parmesan, and mozzarella fried with a gluten-free crust atop a homemade marinara.

**HOUSE SALAD | GF VEGAN** | Crisp greens, tomato, cucumber, red onion, and carrots. Served with your choice of dressing.

## ENTREES | \$8.50

**SHRIMP SCAMPI** | Garlic shrimp sautéed in a lemon-wine sauce with fresh basil, tomato, and parmesan cheese, served with angel hair pasta.

**COCONUT RISOTTO CAKES** | **GF VEGAN** | Savory and creamy coconut milk risotto cakes encased in a crispy gluten-free crust, served over a homemade marinara.

**THE ISENBERGER** | Grilled hand-pressed burger and house-cut fries served with lettuce, tomato, and aioli. Selection of cheeses are available for the Isenberger.

**PASTA SALSICCIA** | Penne tossed in a delicious and creamy sweet Italian sausage sauce topped with parmesan.

**CHICKEN CAESAR** | **GF** | Herb-marinated grilled chicken breast served over tossed Caesar salad with gluten-free garlic & herb croutons. Also available wrapped in a Flour Tortilla with French Fries.

**PASTA MARINARA** | **VEGAN** | Penne served with a homemade marinara sauce.

**RISOTTO BAR** | **AVAILABLE GF OR VEGAN**

Create your own risotto!

Select Style: Coconut Milk or Cow's Milk.

Select three fillings: Pesto, Mushrooms, Tomato, Peas, and Butternut Squash.

Add either Chicken, Shrimp, or Mussels to complete!

## DESSERTS | \$3.50

**SALTED CARAMEL CHEESECAKE** | **GF** | A light cheesecake topped with salted caramel.

**CHOCOLATE DECADENCE** | **GF** | A very rich flourless chocolate cake served with berry coulis.

**CLASSIC CRÈME BRÛLÉE** | **GF** | An elegant custard topped with caramelized sugar.

**COCONUT CRÈME BRÛLÉE** | **GF DF** | Our own delectable version of a classic dessert.

**FRESH-CUT FRUIT SALAD**



Marriott Meals

\*Before placing your order, please inform your server if a person in your party has a food allergy.

\*Consuming raw or undercooked meats, poultry, eggs, seafood, may increase risk of foodborne illness.