

Marriott Meals

"Where Your Dining is our learning"

DINNER SPECIALS FOR FEBRUARY 25 & 26, 2025

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, FEBRUARY 26, 2025

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.

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 MARCH 4 & 5, 2025

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, MARCH 5, 2025

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.

GRATINETED 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 MARCH 11 & 12, 2025

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.

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, MARCH 12, 2025

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"

DINNER SPECIALS FOR WEDNESDAY, MARCH 26, 2025

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"

LUNCH SPECIALS FOR WEDNESDAY, MARCH 26, 2025

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"

DINNER SPECIALS FOR APRIL 1 & 2, 2025

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 | \$8.50 | Tender slices of grilled flank steak drizzled with a chimichurri sauce served with a vegetable medley and garlic mashed potatoes.

SALMON PICCATA | \$8.50 | Tender salmon sautéed and drizzled with a lemon-caper sauce accompanied with vegetable medley and garlic mashed potatoes.

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.

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, APRIL 2, 2025

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.

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 APRIL 8 & 9, 2025

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.

CRISPY TILAPIA | \$8.50 | A crispy tilapia filet served with a classic tartar sauce alongside a vegetable medley and jasmine rice.

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, APRIL 9, 2025

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.

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 APRIL, 15 & 16, 2025

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, APRIL 16, 2025

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"

DINNER SPECIALS FOR APRIL 22 & 23, 2025

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.

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

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

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.

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, APRIL 23, 2025

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.

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 APRIL 29 & 30, 2025

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.

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, APRIL 30, 2025

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.

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 ON MAY 6 & 7, 2025

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, MAY 7, 2025

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.