

# Marriott Meals

*"Where Your Dining is our learning"*

## DINNER SPECIALS

**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.