

Marriott Meals

"Where Your Dining is our learning"

DINNER SPECIALS

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.