

Marriott Meals

"Where Your Dining is our learning"

DINNER SPECIALS

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.