

September 29 & 30

DINNER SPECIALS



Marriott Meals

TOMATO BASIL BISQUE | \$4.25 | A velvety cream soup accented with fresh basil.

ZUCCHINI ROULADE | \$4.25 | Mozzarella, tomato, and basil baked in zucchini strips, garnished with parmesan and a balsamic drizzle.

GRILLED FLANK STEAK | \$10.00 | Tender slices of grilled flank steak drizzled with chimichurri sauce. Served with vegetable medley and baked potato.

CITRUS-MISO SALMON | \$10.00 | 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 | \$4.25 | A decadent fudge brownie served with vanilla ice cream.

September 30

LUNCH SPECIALS



Marriott Meals

TOMATO BASIL BISQUE | \$4.25 | A velvety cream soup accented with fresh basil.

ZUCCHINI ROULADE | \$4.25 | Mozzarella, tomato, and basil baked in zucchini strips, garnished with parmesan and a balsamic drizzle.

GRILLED FLANK STEAK & BLUE CHEESE SALAD | \$10.00 | 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 | \$4.25 | A decadent fudge brownie served with vanilla ice cream.

October 6 & 7

DINNER SPECIALS



Marriott Meals

BROCCOLI-CHEDDAR SOUP | \$4.25 | The fan-favorite for cheese lovers!

RATATOUILLE | \$4.25 | A mélange of eggplant, tomatoes, zucchini, peppers, and onions, seasoned with fresh basil and garlic.

CHICKEN PARMESAN | \$10.00 | A crispy chicken breast topped with tomato sauce and melted mozzarella cheese served over a bed of penne marinara.

LEMON SALMON | \$10.00 | Tender filet of salmon layered with fresh lemon slices over a bed of jasmine rice pilaf and accompanied with vegetable medley.

STRAWBERRY DREAM CAKE | \$4.25 | Strawberries and freshly whipped vanilla cream layered in between light sponge cake.

October 7

LUNCH SPECIALS



Marriott Meals

BROCCOLI-CHEDDAR SOUP | \$4.25 | The fan-favorite for cheese lovers!

RATATOUILLE | \$4.25 | A mélange of eggplant, tomatoes, zucchini, peppers, and onions, seasoned with fresh basil and garlic.

WEDGE SALAD | \$10.00 | 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 | \$4.25 | Strawberries and freshly whipped vanilla cream layered in between light sponge cake.

October 13 & 14

DINNER SPECIALS



Marriott Meal:

CLAM CHOWDER | \$4.25 | A hearty New England classic.

CAPRESE SALAD | \$4.25 | Fresh mozzarella, tomatoes, and basil, drizzled with extra virgin olive oil and pesto.

SALMON PICCATA | \$10.00 | Tender salmon sautéed and drizzled with a lemon-caper sauce accompanied by a fragrant jasmine rice pilaf and vegetable medley.

CRISPY PORK FILET | \$10.00 | A crispy sautéed pork filet served with a warm apple compote and served with jasmine rice pilaf and vegetable medley.

PROFITEROLES | \$4.25 | Choux à la crème filled with vanilla pastry cream and drizzled with chocolate.

October 14

LUNCH SPECIALS



Marriott Meals

CLAM CHOWDER | \$4.25 | A hearty New England classic.

CAPRESE SALAD | \$4.25 | Fresh mozzarella, tomatoes, and basil, drizzled with a pesto drizzle.

CALI CHICKEN SALAD | \$10.00 | 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 | \$4.25 | Choux à la crème filled with vanilla pastry cream and drizzled with chocolate.

October 27 & 28

DINNER SPECIALS



Marriott Meals

BUTTERNUT BISQUE | \$4.25 | A velvety cream soup accented with cinnamon & nutmeg.

ZUCCHINI ROULADE | \$4.25 | Mozzarella, tomato, and basil baked in zucchini strips, garnished with parmesan and a balsamic drizzle.

GRILLED FLANK STEAK | \$10.00 | Tender slices of grilled flank steak drizzled with a chimichurri sauce served with a vegetable medley and garlic mashed potatoes.

SALMON PICCATA | \$10.00 | Tender salmon sautéed and drizzled with a lemon-caper sauce accompanied with vegetable medley and garlic mashed potatoes.

PEANUT BUTTER & CHOCOLATE CHEESECAKE | \$4.25 | Chocolate cheesecake infused with peanut butter and topped with chocolate sauce.

October 28

LUNCH SPECIALS



Marriott Meals

BUTTERNUT BISQUE | \$4.25 | A velvety cream soup accented with cinnamon & nutmeg.

ZUCCHINI ROULADE | \$4.25 | Mozzarella, tomato, and basil baked in zucchini strips, garnished with parmesan and a balsamic drizzle.

GRILLED FLANK STEAK & BLUE CHEESE SALAD | \$10.00 | 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 | \$4.25 | Chocolate cheesecake infused with peanut butter and topped with chocolate sauce.

November 4

DINNER SPECIALS



Marriott Meals

BROCCOLI-CHEDDAR SOUP | \$4.25 | The fan-favorite for cheese lovers!

RATATOUILLE | \$4.25 | A mélange of eggplant, tomatoes, zucchini, peppers, and onions, seasoned with fresh basil and garlic.

CRISPY PORK FILET | \$10.00 | A crispy sautéed pork filet served with a warm apple compote and served with jasmine rice pilaf and vegetable medley.

CITRUS-MISO SALMON | \$10.00 | 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 | \$4.25 | A decadent fudge brownie served with vanilla ice cream.

November 4

LUNCH SPECIALS



Marriott Meals

BROCCOLI-CHEDDAR SOUP | \$4.25 | The fan-favorite for cheese lovers!

RATATOUILLE | \$4.25 | A mélange of eggplant, tomatoes, zucchini, peppers, and onions, seasoned with fresh basil and garlic.

WEDGE SALAD | \$10.00 | 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 | \$4.25 | A decadent fudge brownie served with vanilla ice cream.

November 10

DINNER SPECIALS



Marriott Meals

POTATO AND LEEK SOUP | \$4.25 | A hearty creamed soup filled with a blend of potatoes and leeks.

CAPRESE SALAD | \$4.25 | Fresh mozzarella, tomatoes, and basil, drizzled with extra virgin olive oil and a balsamic reduction.

CHICKEN PICCATA | \$10.00 | Tender chicken breast sautéed and drizzled with a lemon-caper sauce accompanied by jasmine rice pilaf and vegetable medley.

LEMON SALMON | \$10.00 | Tender filet of salmon layered with fresh lemon slices served with jasmine rice pilaf and vegetable medley.

PROFITEROLES | \$4.25 | Choux à la crème filled with vanilla pastry cream and drizzled with chocolate.

November 17 & 18

DINNER SPECIALS



Marriott Meals

CLAM CHOWDER | \$4.25 | A Hearty New England classic.

ZUCCHINI ROULADE | \$4.25 | Mozzarella, tomato, and basil baked in zucchini strips, garnished with parmesan and a balsamic drizzle.

CHICKEN PARMESAN | \$10.00 | A crispy chicken breast topped with tomato sauce and melted mozzarella cheese served over a bed of penne marinara.

LEMON SALMON | \$10.00 | Tender filet of salmon layered with fresh lemon slices over a jasmine rice pilaf and accompanied with vegetable medley.

PEANUT BUTTER & CHOCOLATE CHEESECAKE | \$4.25 | Chocolate cheesecake infused with peanut butter and topped with chocolate sauce.

November 18

LUNCH SPECIALS



Marriott Meals

CLAM CHOWDER | \$4.25 | A Hearty New England classic.

ZUCCHINI ROULADE | \$4.25 | Mozzarella, tomato, and basil baked in zucchini strips, garnished with parmesan and a balsamic drizzle.

ASIAN SHRIMP SALAD | \$10.00 | 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 | \$4.25 | Chocolate cheesecake infused with peanut butter and topped with chocolate sauce.

November 24

DINNER SPECIALS



Marriott Meals

TOMATO BASIL BISQUE | **\$4.25** | A velvety cream soup accented with fresh basil.

MINI VEGETABLE QUICHE | **\$4.25** | Scrumptious egg, onion, zucchini, bell peppers, and cheddar mixture baked in puff pastry.

GRILLED FLANK STEAK | **\$10.00** | Tender slices of grilled flank steak drizzled with chimichurri sauce. Served with vegetable medley and garlic mashed potatoes.

CITRUS-MISO SALMON | **\$10.00** | 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 | **\$4.25** | Decadent chocolate cake layered with rich mousse.

November 24

LUNCH SPECIALS



Marriott Meals

TOMATO BASIL BISQUE | \$4.25 | A velvety cream soup accented with fresh basil.

MINI VEGETABLE QUICHE | \$4.25 | Scrumptious egg, onion, zucchini, bell peppers, and cheddar mixture baked in puff pastry.

GRILLED FLANK STEAK & BLUE CHEESE SALAD | \$10.00 | 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 | \$4.25 | Decadent chocolate cake layered with rich mousse.

December 1 & 2

DINNER SPECIALS



Marriott Meals

BUTTERNUT BISQUE | \$4.25 | A velvety cream soup accented with cinnamon & nutmeg.

RATATOUILLE | \$4.25 | A mélange of eggplant, tomatoes, zucchini, peppers, and onions, seasoned with fresh basil and garlic.

CHICKEN PICCATA | \$10.00 | Tender chicken breast sautéed and drizzled with a lemon-caper sauce accompanied by a fragrant jasmine rice pilaf and vegetable medley.

LEMON TILAPIA | \$10.00 | Tender filet of tilapia layered with fresh lemon slices over a bed of fragrant jasmine rice pilaf and vegetable medley.

STRAWBERRY DREAM CAKE | \$4.25 | Strawberries and freshly whipped vanilla cream layered in between light sponge cake.

December 2

LUNCH SPECIALS



Marriott Meals

BUTTERNUT BISQUE | \$4.25 | A velvety cream soup accented with cinnamon & nutmeg.

RATATOUILLE | \$4.25 | A mélange of eggplant, tomatoes, zucchini, peppers, and onions, seasoned with fresh basil and garlic.

WEDGE SALAD | \$10.00 | 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 | \$4.25 | Strawberries and freshly whipped vanilla cream layered in between light sponge cake.

December 8 & 9

DINNER SPECIALS



Marriott Meals

POTATO AND LEEK SOUP | \$4.25 | A hearty creamed soup filled with a blend of potatoes and leeks.

MINI VEGETABLE QUICHE | \$4.25 | Scrumptious egg, onion, zucchini, bell peppers, and cheddar mixture baked in puff pastry.

CHICKEN MARSALA | \$10.00 | A delicious mushroom and marsala wine sauce poured over a sautéed chicken breast served with vegetable medley and garlic mashed potatoes.

CITRUS-MISO SALMON | \$10.00 | 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 | \$4.25 | Decadent chocolate cake layered with rich mousse.

December 8

LUNCH SPECIALS



Marriott Meals

POTATO AND LEEK SOUP | \$4.25 | A hearty creamed soup filled with a blend of potatoes and leeks.

MINI VEGETABLE QUICHE | \$4.25 | Scrumptious egg, onion, zucchini, bell peppers, and cheddar mixture baked in puff pastry.

ASIAN SHRIMP SALAD | \$10.00 | 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 | \$4.25 | Decadent chocolate cake layered with rich mousse.

December 15

DINNER SPECIALS



Marriott Meals

TOMATO BASIL BISQUE | \$4.25 | A velvety cream soup accented with fresh basil.

ZUCCHINI ROULADE | \$4.25 | Mozzarella, tomato, and basil baked in zucchini strips, garnished with parmesan and a balsamic drizzle.

GRILLED FLANK STEAK | \$10.00 | Tender slices of grilled flank steak drizzled with chimichurri sauce. Served with vegetable medley and baked potato.

CITRUS-MISO SALMON | \$10.00 | 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 | \$4.25 | A decadent fudge brownie served with vanilla ice cream.