



## NORTH SHORE FARE LUNCH

### Signatures

**Soup and Half Sandwich Combination...11**  
Choice of ½ Turkey Club, ½ Tuna Salad, or 2 Beef Sliders  
*Served with signature pickles and potato chips*

#### Spit Roasted Chicken...13

Quarter chicken, gravy, green beans, mashed potato

#### Half chicken...18

#### Farmer's Meatloaf...14

Green beans, gravy, mashed potato

#### Turkey and Dumplings...14

Roasted turkey breast, carrots, celery, peas, dumpling

#### Rigatoni with Sausage...14

Spinach, tomato, parmesan cheese  
or substitute the sausage for mushrooms

#### Chicken Pasta Margherita...16

Orecchiette, spinach, tomato, butter sauce

#### Pan Seared Whitefish...18

Braised red cabbage, lemon butter sauce

#### Simply Grilled Fish ...18

Market vegetables, olive oil, lemon

#### 10oz Grilled Skirt Steak...22

Marriott steak butter, fries, garlic mayo

*An 18% gratuity will be added for parties of 6 or more*

*A \$5 Split Charge will be applied to any shared Entrées*

Consuming raw or undercooked meats, poultry, seafood,  
shellfish, or eggs may increase your risk of food borne illness,  
especially if you have certain medical conditions.

Lincolnshire Marriott Resort – 10 Marriott Drive – Lincolnshire, IL 60069

### Starters

**Chicken Noodle Soup...4** Cup/6 Bowl

**Seasonal Soup...4** Cup/6 Bowl

#### Chicken Wings...8

##### Classic

Buffalo hot sauce, bleu cheese dressing, celery  
...Or...

##### Door County

Cherry BBQ sauce, celery

#### Sliders...10

Three beef sliders, caramelized onion, pickle

#### Shrimp Cocktail...12

Cocktail sauce, lemon

#### Artichoke and Spinach Flatbread...9

Artichoke hearts, sautéed spinach, feta cheese

#### Margherita Flatbread...9

Tomato, mozzarella, fresh mozzarella, basil

#### Italian Sausage Flatbread...9

Tomato sauce, Italian sausage, mozzarella

### Salads

#### Roasted Beet...7

Feta cheese, citrus, micro greens, pistachios  
honey balsamic vinaigrette

#### Caesar Salad...7

Romaine lettuce, American grana cheese  
croutons, Caesar dressing

#### Market Salad...7

Handpicked lettuce, hard cooked egg, carrot  
tomato, cucumber, simple vinaigrette

#### Ranch Salad...7

Boston lettuce, tomato, cucumber, corn, cheddar cheese  
croutons, buttermilk ranch dressing

#### Spinach Salad...7

Baby spinach, tomato, red onion, enoki mushrooms  
honey mustard vinaigrette

### Sandwiches

*Served with signature pickles and potato chips*

#### Turkey Club...12

Roasted turkey, bacon, lettuce, tomato, mayonnaise

#### Tuna Salad...11

Tomato, lettuce, multigrain bread

#### Marriott Burger...11

Cheddar cheese, bacon

#### Grilled BBQ Chicken Breast...12

BBQ sauce, jack cheese, onion roll

#### Reuben...12

Corned beef, sauerkraut, baby swiss, thousand island dressing

#### Braised Beef...14

Horseradish cheddar cheese, onion marmalade, panini style

#### Caprese...12

Oven dried tomato, mozzarella, fresh mozzarella, basil, mayonnaise  
olive oil, balsamic vinegar, panini style

#### add LaQuercia prosciutto...14

### Entrée Salads

#### Caesar

Romaine lettuce, American grana cheese, croutons, Caesar dressing

#### Grilled Chicken...14

#### Grilled Shrimp...16

#### Cobb...14

Romaine lettuce, turkey, egg, avocado, farmstead bleu cheese  
tomato, bacon, buttermilk ranch dressing

#### Steak & Bleu Cheese...18

Handpicked lettuce, skirt steak, tomato, farmstead bleu cheese  
onion, crispy bread shards, honey balsamic vinaigrette

#### China Town Chop Salad...9

Cabbage, lo mein noodle, vegetables, cilantro-sesame vinaigrette

#### Roasted Chicken...14

#### Grilled Shrimp...16

#### Spinach Salmon Salad...19

Honey glazed salmon, baby spinach, tomato, red onion  
enoki mushrooms, honey mustard vinaigrette



## NORTH SHORE FARE DINNER

### Signatures

#### Farmer's Meatloaf...14

Green beans, mashed potato, gravy

#### Braised beef short rib...19

Root vegetables, mashed potato

#### Turkey and Dumplings...14

Roasted turkey breast, carrots, celery, peas, dumpling

#### Spit Roasted Chicken...13

Quarter chicken, gravy, green beans, mashed potato

#### Half Chicken...18

#### Rigatoni With Sausage...14

Spinach, tomato, parmesan cheese  
or substitute the sausage for mushrooms

#### Chicken Pasta Margherita...16

Orecchiette, spinach, tomato, butter sauce

### Sandwiches

*Served with signature pickles and potato chips*

#### Turkey Club...12

Roasted turkey, bacon, lettuce, tomato, mayonnaise

#### Marriott Burger...11

Cheddar cheese, bacon

#### Grilled BBQ Chicken Breast...12

BBQ sauce, jack cheese, onion roll

#### Reuben...12

Corned beef, sauerkraut, baby swiss, thousand island dressing

#### Caprese...12

Oven dried tomato, mozzarella, fresh mozzarella, basil, mayonnaise  
olive oil, balsamic vinegar, panini style  
add LaQuercia prosciutto...14

*An 18% gratuity will be added to parties of 6 or more*

*A \$5 Split Charge will be applied to any shared Entrées*

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

### Starters

#### Chicken Noodle Soup...4 Cup/6 Bowl

#### Seasonal Soup...4 Cup/6 Bowl

#### Chicken Wings...8

##### Classic

Buffalo hot sauce, bleu cheese dressing, celery  
...or...

##### Door County

Cherry BBQ sauce, celery

#### Sliders...10

Three beef sliders, caramelized onion, pickle

#### Shrimp Cocktail...12

Cocktail sauce, lemon

#### Artichoke and Spinach Flatbread...9

Artichoke hearts, sautéed spinach, feta cheese

#### Margherita Flatbread...9

Tomato, mozzarella, fresh mozzarella, basil

#### Italian Sausage Flatbread...9

Tomato sauce, Italian sausage, mozzarella

### Salads

#### Roasted Beet...7

Feta cheese, citrus, micro greens, pistachios  
honey balsamic vinaigrette

#### Caesar Salad...7

Romaine lettuce, American grana cheese  
croutons, Caesar dressing

#### Market Salad...7

Handpicked lettuce, hard cooked egg, carrot  
tomato, cucumber, simple vinaigrette

#### Ranch Salad...7

Boston lettuce, tomato, cucumber, corn, cheddar cheese  
croutons, buttermilk ranch dressing

#### Spinach Salad...7

Baby spinach, tomato, red onion, enoki mushrooms  
honey mustard vinaigrette

**Add a small salad to any Dinner Entrée for \$4**

### Entrée Salads

#### Caesar

Romaine lettuce, American grana cheese, croutons, Caesar dressing

#### Grilled Chicken...14

#### Grilled Shrimp...16

#### Cobb...14

Romaine lettuce, turkey, egg, avocado, farmstead bleu cheese  
tomato, bacon, buttermilk ranch dressing

#### Steak & Bleu Cheese...18

Handpicked lettuce, skirt steak, tomato, farmstead bleu cheese  
onion, crispy bread shards, honey balsamic vinaigrette

#### China Town Chop Salad...9

Cabbage, lo mein noodle, vegetables, cilantro-sesame vinaigrette

#### Roasted Chicken...14

#### Grilled Shrimp...16

#### Spinach Salmon Salad...19

Honey glazed salmon, baby spinach, tomato, red onion  
enoki mushrooms, honey mustard vinaigrette

### Fresh Catch

#### Fish and Chips...18

Crispy fried tilapia, french fries, coleslaw, tartar sauce

#### Pan Seared Whitefish...18

Braised red cabbage, lemon butter sauce

#### Herb-Roasted Salmon...19

Potatoes, carrots, sugar snap peas, herb butter

#### Simply Grilled Fish...18

Market vegetables, olive oil, lemon

### From The Ranch

*Served with choice of two sides : baked potato, mashed potato, french fries  
coleslaw, green beans, asparagus, mushrooms, or braised red cabbage*

#### 10oz Grilled Skirt Steak...22

Chimichurri sauce

#### 8oz Grilled Center Cut Filet...28

Marriott steak butter

#### 12oz Grilled Strip Steak...25

Marriott steak butter

#### Fork Tender Pork Ribs...21

BBQ sauce

# Wine

## Champagne

- Segura Viudas, “Aria” Estate Brut, *San Sadurni d’Anoia, Spain*
- Mumm Napa, “Brut Prestige”(187ml), *Napa Valley, California*
- Mumm Napa, “Brut Prestige”, *Napa Valley, California*
- Piper-Heidsieck, Brut, *Champagne, France*

## Blush

- Beringer, White Zinfandel, *California*

## White

- Pighin Pinot Grigio, Grave del Friuli, *Friuli, Italy*
- Meridian Vineyards, Pinot Grigio, *California*
- Polka Dot, Riesling, *Pflaz Germany*
- Chateau Ste. Michelle, Riesling, *Columbia Valley, Washington*
- Casamatta, Bibi Graetz, Vermentino, *Tuscany, Italy*
- Kenwood Vineyards, Sauvignon Blanc, *Sonoma County, California*
- Brancott, Sauvignon Blanc, *Marlborough, New Zealand*
- Sterling, Chardonnay, *Central Coast California*
- Clos du Bois, Chardonnay, *North Coast, California*
- Saintsbury, Chardonnay, *Carneros, California*
- Chateau St. Jean, Chardonnay, *Sonoma County, California*
- Ferrari – Carano “Tre Terre”, Chardonnay, *Russian River Valley, Calidornia*
- Robert Mondavi Winery, Chardonnay, *Napa Valley, California*

## Red

- Kim Crawford, Pinot Noir, *Marlborough, New Zealand*
- Mark West, Pinot Noir, *California*
- La Crema, Pinot Noir, *Sonoma Coast, California*
- Casamatta, Bibi Graetz, Sangiovese Blend, *Tuscany, Italy*
- Clos du Bois, Merlot, *North Coast, California*
- Meridian Vineyards, Merlot, *California*
- St. Francis Vineyards, Merlot, *Sonoma County, California*
- Rosemount Estate, Shiraz, *South Eastern Australia*
- San Telmo, Malbec, *Mendoza, Argentina*
- Columbia Crest “Grand Estates”, Cabernet Sauvignon, *Columbia Valley, Washington*
- Aquinas, Cabernet Sauvignon, *Napa Valley, California*
- Penfolds, Cabernet Sauvignon, *South Eastern Australia*
- Merryvale “Starmount”, Cabernet Sauvignon, *Napa Valley, California*
- Estancia, Cabernet Sauvignon, *Paso Robles, California*
- Franciscan, Cabernet Sauvignon, *Napa Valley, California*

Glass Bottle

- 34
- 16
- 55
- 65
- 8
- 30
- 12
- 46
- 8
- 30
- 9
- 34
- 8
- 30
- 8
- 30
- 9
- 34
- 10
- 38
- 9
- 34
- 9
- 34
- 12
- 48
- 11
- 42
- 78
- 54
- 58
- 10
- 38
- 14
- 54
- 8
- 30
- 38
- 30
- 38
- 30
- 38
- 38
- 9
- 35
- 50
- 12
- 46
- 18
- 68

# Beer

## Draft


- Miller Lite 6
- Samuel Adams Boston Lager 7
- Stella Artois 7
- Goose Island 312 7
- Honey Wheat Lager...our very own 7

## Domestic Bottles

- Budweiser 6
- Bud Light 6
- Coors Light 6
- Miller Genuine Draft 6
- Miller Genuine Draft 64 6
- Miller Lite 6
- Michelob Light 6
- Michelob Ultra 6
- O’Douls (non alcoholic) 6
- Bluemoon 7
- Bluemoon Seasonal 7
- Goose Island Honkers Ale 7
- Goose Island IPA 7
- Goose Island Sofie 9
- Goose Island Matilda 9
- Goose Island Pere Jacques 9
- George Killians Red 7
- Leinenkugel Original 7
- Leinenkugel Seasonal 7
- Samuel Adams Bostons Lager 7
- Samuel Adams Light 7
- Samuel Adams Seasonal 7
- Sierra Nevada 7

## Imported Bottles

- Amstel Light 7
- Beck’s 7
- Corona Extra 7
- Corona Light 7
- Heineken 7
- Heineken Light 7
- New Castle Brown Ale 7
- Guinness 7

 we feature local spirits to reduce our environmental impact and support our local economy

# Signature Cocktails

## The Great Margarita

Our delicious margarita made with Grand Marnier®

## Pomegranate Ginger Martini

Our signature martini, made with Pama® Liqueur and A hint of ginger

## Mandarin Metropolitan

Absolut® Mandarin Vodka, cranberry juice, freshly squeezed lime juice

## Tropical Sunrise

Absolut® Mango, pineapple juice, Sierra Mlst

## Blueberry Lemon Drop Martini

Smirnoff® Blueberry Vodka, Caravella® limoncello, freshly squeezed lemon and lime juice, blueberries

## Chocolate Martini

Absolut® Vanilia Vodka with Godiva® Dark and White Chocolate Liqueur

## Citronage Cosmo

Patron® Citronge, cranberry juice, freshly squeezed lemon and lime juice

## Sweet Peach Martini

Smirnoff® Vodka, peach schnapps, orange juice and a splash of grenadine

## Blue Margarita

Patron, Blue Curaco, freshly squeezed lime juice and simple syrup

## Key Lime Martini

Absolut® Vanilia Vodka, Malibu, freshly squeezed lime juice, splash of half & half

## Mangotini

Absolut® Mango, triple sec and mango puree

## Raspberry Truffle

Absolut® Raspberri, Chambord® Black Raspberry, Godiva® white Chocolate Liqueur and half & half

## Cherry Drop

Death’s Door® Vodka (Wisconsin), cherry juice, freshly squeezed lemon juice

## Templeton Manhattan

Templeton® Rye Whiskey (Iowa), sweet vermouh, dash of bitters

# Refreshers

Iced Tea	4	Fresh Mint Lemonade	4
Peach Iced Tea	4	Red Bull	5
Pepsi	4	Diet Red Bull	5
Diet Pepsi	4	Evian	5
Sierra Mist	4	San Pellegrino	5
Root Beer	4	Milk	4
Apple Juice	4	Chocolate Milk	4
Orange Juice	4	V-8 Juice	4
Tomato Juice	4		

# Coffee

WE PROUDLY BREW STARBUCK’S

Regular Coffee	4	Decaffeinated	4
Espresso	3	Double Espresso	5
Macchiato	5	Cappuccino	5
Latte	5	Mocha	5
TAZO® Hot Teas	4		