



# café325

325 convention center drive las vegas, nv. 89109 (located in the Marriott)

## TO START & SHARE

**the daily soup** \$8

**soft lettuces** \$9  
blistered tomatoes, bread shards and red wine mustard vinaigrette

**summer tomato salad** \$9  
with onions and gorgonzola

**hummus** \$10  
grilled flatbread and crisp celery for dipping  
*-a low cholesterol choice*

**chilled shrimp** \$13  
sharp horseradish cocktail sauce

**shrimp, avocado and lime cocktail** \$13  
baja style

**classic onion dip** \$9  
with fresh made chips

**sea salt fries** \$7  
horseradish aioli

**jack and cheddar stuffed quesadilla** \$13  
with chicken and green onions in a large flour tortilla

## SALADS / SANDWICHES

**caesar salad** \$9  
chilled romaine tossed in traditional caesar dressing with parmesan cheese and crunchy croutons  
add herb grilled chicken +\$3  
add lemon grilled shrimp +\$5

**cobb salad** \$14  
kitchen tossed, romaine, grilled chicken, egg, avocado, blue cheese, tomatoes and crisp bacon, choice of dressing  
*-a carb conscious selection*

**tortilla grilled shrimp salad** \$14  
lime and fresh salsa

**sesame chicken salad** \$14  
tossed greens, mandarin oranges, walnuts, grilled chicken, and avocado all topped on a crisp flatbread

**omelet of your choice\*** \$13  
with green salad and fries

**marriott burger\*** \$13  
the classic on a butter toasted sesame bun, fresh ground angus beef, cheddar cheese, crisp bacon, lettuce, onion, tomato

**roast turkey BLT** \$13  
lemon pepper mayo, toasted sourdough

**portobello mushroom sandwich** \$12  
avocado and fontina cheese on a toasted ciabatta

*"please let us know of any dietary preferences or food allergies we should be aware of in preparation of your meal. we are happy to modify any of our dishes to your satisfaction."*

## ENTREES

"all entrées below come with your choice of soup or salad and bread service"

**simply grilled fish\*** \$20  
market vegetables and extra virgin olive oil

**pan seared salmon filet\*** \$22  
warm green beans and potato salad, mustard vinaigrette

**grilled filet mignon\*** \$30  
garlic sautéed mushrooms, crisp fries and steak butter

**flat iron steak\*** \$23  
sautéed mushrooms and crisp fries

**house made meatloaf\*** \$20  
with sour cream mashed potatoes and mushroom sauce

**parmesan chicken breast** \$22  
wilted arugula, capers and tomatoes, simple mashed potatoes

**rigatoni with sausage** \$17  
spinach, tomatoes, shaved parmesan  
skip the sausage add mushrooms - *low cholesterol choice*

**whole wheat pasta with shrimp** \$18  
and market vegetables  
*- low cholesterol choice*

## SIDES

**market fresh vegetable** \$5  
*-low fat*

**creamy slaw** \$5

**pasta with tomatoes and parmesan** \$5

**sea salt baked potato** \$5

**ripe sliced tomatoes** \$5  
*-low fat*

**mashed potatoes** \$5

## DESSERTS

**warm apple & walnut cobbler** \$7  
vanilla ice cream

**key lime pie** \$6  
hand whipped cream

**ice creams and sorbet** \$5  
traditional and seasonal flavors

**affogato** \$6  
scoop of vanilla ice cream, espresso shot

**chocolate bundt cake** \$6

*\* "thoroughly cooking food of animal origin, including but not limited to beef, eggs, fish, lamb, milk, poultry, or shellstock reduces the risk of food borne illness. Young children, the elderly, and individuals with certain health conditions may be at a higher RISK if these foods are consumed raw or undercooked."*

executive chef ED TOLEDO

## WINES

### sparkling wines and champagne

segura viudas, brut reserva, sonoma,  
california 187btl \$10

mumm napa, brut, "prestige chefs de caves", napa valley,  
nv, california b \$60

### blush

beringer, white zinfandel, "special select",  
california b \$28 g \$7

### white specialties

chateau ste. michelle, riesling, columbia valley,  
washington b \$38

meridian vineyards, pinot grigio,  
california b \$36 g \$9

brancott, sauvignon blanc, marlborough,  
new zealand b \$48

kenwood, sauvignon blanc, sonoma county,  
california b \$40 g \$10

### chardonnay

clos du bois, chardonnay, north coast,  
california b \$36 g \$9

la terre, chardonnay,  
california b \$32 g \$8

sterling, chardonnay, "vintner's collection", central coast,  
california b \$52

la crema, chardonnay, sonoma coast,  
california b \$56 g \$14

### red specialties

mark west, pinot noir, sonoma county,  
california b \$36 g \$9

la crema, pinot noir, russian river valley,  
california b \$78

beaulieu vineyard, merlot, "century cellars",  
california b \$32 g \$8

clos du bois, merlot, north coast,  
california b \$48 h \$26 g \$12

st. francis vineyards, merlot, sonoma county,  
california b \$64 g \$16

ravenswood, zinfandel, "vintner's blend",  
california b \$40 g \$10

### cabernet sauvignon

beaulieu vineyard, cabernet sauvignon, "century cellars",  
california b \$32 g \$8

estancia, cabernet sauvignon, "keyes canyon ranches",  
paso robles, california b \$52

franciscan, cabernet sauvignon, napa valley,  
california b \$76

## BEERS

blue moon belgian white \$6 ¼

samuel adams boston lager \$6 ¼

sierra nevada pale ale \$6 ¼

corona extra \$6 ¼

guinness draught \$6 ¼

heineken \$6 ¼

stella artois lager \$6 ¼

corona light \$6 ¼

newcastle \$6 ¼

michelob ultra \$6

coors light \$6

bud light \$6

miller light \$6

budweiser \$6

fat tire \$6 ¼

o'doul's –non alcoholic \$6

## COCKTAILS

### strawberry rita \$10 ¾

jose cuervo gold tequila, strawberries  
and a sugar rim

### mandarin cosmopolitan \$12 ¼

a traditional cosmopolitan made  
with absolut mandrin vodka

### wild berry mojito \$10 ¾

bacardi superior rum with  
fresh mint and wild berries

### long island iced tea \$12 ¼

the traditional iced tea with  
fresh squeezed lemon juice