

# DINNER



to start to share

**The Daily Soup**

chef crafted cup \$3.5 bowl \$5

**Hummus**

grilled flatbread and crisp celery for dipping \$6

**Classic Onion Dip**

house made chips \$6

**Jack and Cheddar Stuffed Quesadilla**

with chicken and green onions \$10  
or skip the chicken, just the jack and cheddar \$8

**Crispy Flatbread**

Italian sausage and fontina \$9

**Crispy Boom Boom Shrimp**

sweet and spicy chili sauce, cucumber \$11

**Crispy Calamari**

old bay tartar sauce \$11

big salads

**Caesar**

chilled romaine tossed in traditional Caesar dressing with parmesan cheese and crunchy croutons \$7  
add herb grilled chicken \$12  
add lemon shrimp \$13

**Summer Tomato**

Heirloom tomatoes arugula, blue cheese \$9

**Iceberg Wedge**

blistered tomatoes, blue cheese, house cured bacon \$7

sandwiches

**Marriott Burger**

ground angus beef, cheddar cheese, crisp bacon \$12

**Ultimate Veggie Burger**

on a whole wheat bun, jack cheese, mustard and pickles \$10

**Roast Turkey BLT**

Lemon pepper mayo  
toasted sourdough \$11

Served with choice of Fries, creamy slaw or house made chips

entrees

**Market Fish**

seasonal vegetables and extra virgin olive oil \$25

**Parmesan Chicken Breast**

wilted arugula, capers, tomatoes, sour cream mashed potatoes \$22

**Roasted Tomato and Artichoke Tart**

seasonal vegetables \$19

**Rigatoni with Sausage**

spinach, tomatoes, shaved parmesan \$19  
or skip the sausage add mushrooms \$17

**Penne with Shrimp**

whole wheat pasta, seasonal vegetables \$22

**Seared Wreck Fish**

summer succotash \$25

**Pan Seared Pork Chop**

Sauté potatoes and blue cheese slaw \$26

cuts

**Grilled Filet Mignon** \$36

**Char Crusted New York Strip** \$30

**Kobe Ribeye** \$38

**Choose a sauce to accompany your steak** \$2  
peppercorn sauce • bearnaise sauce

\* All steaks served with Marriott steak butter

sides

**Baked Potato** \$5

**Saute Potatoes** \$5

**Sea Salt Fries** \$5

**Sour Cream Mashed Potatoes** \$5

**Seasonal Vegetables** \$5

**Saute Mushrooms** \$6

**Asparagus** \$6

Please let us know of any dietary preferences or food allergies we should be aware of in the preparation of your meal.

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



An 18% Service Gratuity Will Be Added For Parties of 8 or More

7499 Augusta National Drive  
Orlando, FL 32822

beer

<b>Budweiser</b>	\$5
<b>Bud Light</b>	\$5
<b>Miller Lite</b>	\$5
<b>Sierra Nevada</b>	\$5
<b>Michelob Ultra</b>	\$5
<b>Corona</b>	\$6
<b>Heineken</b>	\$6
<b>Stella Artois</b>	\$6
<b>Amstel Light</b>	\$6
<b>Corona Light</b>	\$6
<b>Guinness Draught</b>	\$6
<b>Blue Moon</b>	\$6
<b>Sam Adams Boston Lager</b>	\$6
<b>Sam Adams Seasonal</b>	\$6
<b>O'Doul's</b>	\$5

cocktails

<b>Verri Berri</b>	berry vodka, cranberry juice with a splash of sprite	\$8.25
<b>Lynchburg Lemonade</b>	bourbon, triple sec, sour mix, with splash of club soda	\$9.25
<b>Sangria</b>	white or red	\$10
<b>Vanilla Latte Martini</b>	kahlua, vanilla vodka, cream	\$10
<b>Purple Rain</b>	blue curacao, rum, pineapple juice, grenadine, sprite	\$9.25
<b>Citrus Crush</b>	choice of absolut vodka or absolut citron, triple sec, freshly squeeze orange juice	\$9.5
<b>Strawberry Ice Tea</b>	rum, vodka, gin, triple sec, tequila, sour mix, fresh strawberries, soda water	\$11

wines

**Sparkling Wines and Champagne**

Mumm Napa, "Brut Prestige", Napa Valley, Champagne	G \$12	B \$40
Segura Viudas Aria, Brut, Cava, Spain	G \$7	B \$26

**Blush**

Beringer, White Zinfandel, California	G \$7	B \$26
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**White Specialties**

Chateau Ste. Michelle, Riesling, Columbia Valley	G \$8	B \$32
Pighin Pinot Grigio, Grave del Friuli	G \$8	B \$32
Meridian Vineyards, Pinot Grigio, California	B \$34	
Brancott, Sauvignon Blanc, Marlborough	G \$9	B \$40
Kenwood, Sauvignon Blanc, Sonoma County	B \$35	

**Chardonnay**

Clos du Bois, Chardonnay, North Coast	B \$34	
Sterling, Chardonnay, "Vintner's Collection", Central Coast	G \$9	B \$40
Robert Mondavi Chardonnay, Napa Valley	B \$44	
Saintsbury Chardonnay, Carneros	B \$49	
Chateau St. Jean Chardonnay, Sonoma County	G \$10	B \$45
Ferrari-Carano "Tre Terre" Chardonnay, Russian River Valley	B \$82	

**Red Specialties**

Mark West, Pinot Noir, California	B \$40	
Kim Crawford Pinot Noir, Marlborough	G \$10	B \$44
La Crema, Pinot Noir, Sonoma Coast	G \$14	B \$60
Meridian Vineyards Merlot, California	G \$8	B \$32
Clos du Bois, Merlot, North Coast	G \$10	B \$44
St. Francis Vineyards, Merlot, Sonoma County	G \$12	B \$48

**Cabernet Sauvignon**

Columbia Crest "Grand Estates" Cabernet Sauvignon, Columbia Valley	B \$34	
Aquinas Cabernet Sauvignon, Napa Valley	B \$38	
Estancia, Cabernet Sauvignon, Paso Robles	G \$8	B \$32
Merryvale "Starmont" Cabernet Sauvignon, Napa Valley	B \$62	
Franciscan, Cabernet Sauvignon, Napa Valley	G \$16	B \$63
Rosemount "Diamond Label" Shiraz, Australia	B \$38	
Brazin "Old Vine" Zinfandel, Lodi	G \$9	B \$32