

LUNCH



to start to share

The Daily Soup

chef crafted
cup \$3.5 bowl \$5

Hummus

grilled flatbread and crispy celery for dipping \$6

Classic Onion Dip

house made chips \$6

Jack and Cheddar Stuffed Quesadilla

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

Crispy Flatbread

Italian sausage and fontina \$9

House Salad

Cucumber, tomato, seasonal greens
Citrus dressing \$7

Caesar Salad

parmesan cheese and crunchy croutons \$7
add herb grilled chicken \$12
add lemon shrimp \$13

Black & Blue Salad

blackened skirt steak, tomatoes, blue cheese
and balsamic onions \$13

Cobb Salad

kitchen tossed, grilled chicken, egg
Avocado, blue cheese, tomatoes,
Bacon and red wine vinaigrette \$13

big salads

burger bar

During the 50's the great burger stands of America spread through the land serving what would become a staple in dining history. As homage to those stands and to our own company's Hot Shoppes heritage, we offer the great American hamburger.

Marriott Burger

the classic on a butter toasted bun, fresh ground angus beef, cheddar cheese, crisp bacon \$12

Ultimate Veggie Burger

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

Tex Mex Chipotle Burger

on toasted bun, pepper jack cheese, avocado and chipotle lime mayonnaise \$11

California Turkey Burger, served on a whole wheat bun topped with pepper jack, iceberg and guacamole \$11

Choose a side :

French Fries	Tomato and Cucumber Salad
Sweet Potato Fries	Creamy Slaw
Potato Chips	Pickle Chips

sandwiches

Blackened Grouper Sandwich

old bay tartar sauce \$11

Skirt Steak Dip

portobello mushrooms, swiss cheese, french onion dip \$12

Grilled Lemon Chicken

ciabatta, jack cheese, lettuce and tomato \$12

Classic Club

house roasted turkey, crisp bacon on toasted white bread \$12

Fish Taco's

slaw , salsa and fresh lime \$11

- choose side from burger bar •

desserts

Angel Food Cake

Strawberries and cream \$6

Key Lime Pie

hand whipped cream \$6

Bettie's Bread Pudding

bourbon sauce \$6

Ice Cream Selection \$5

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

Marriott®
ORLANDO AIRPORT

**7499 Augusta National Drive
Orlando, FL 32822**

beer

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

cocktails

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

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