ABOUT OUR GRAPHIC PATTERNS

At Marriott Hotels, we are redesigning our spaces to create a modern and premium experience that invites reflection and inventive thinking. Our printed materials support this aesthetic by layering textures of natural materials, such as marble, sand, onyx and water, with intricate patterns. This juxtaposition creates an intriguing design tension that provides visual interest and invites reflection.
IN ROOM DINING
6:00 AM – 11:00 PM

BREAKFAST MENU
6:00 AM – 11:00 AM

ALL DAY MENU
11:00 AM – 9:00 PM

LATE NIGHT MENU
9:00 PM – 11:00 PM

ALCOHOL SERVED
10:00 AM – 11:00 PM

NOTE: Consuming raw or undercooked eggs, meats, poultry, seafood or shellfish may increase your risk of foodborne illness, especially if you have certain medical conditions. Before placing your order, please inform your server if a person in your party has a food allergy.
## Beverages

### Coffee/Tea
- Coffee 3
- Decaf Coffee 3
- Espresso 4
- Latte 4
- Tea 3

### Water/Juice/Soda
- Pepsi Products 3
- Orange Juice 4
- Apple Juice 4
- Cranberry Juice 4
- Bottled Water 3
- Bottled Sparkling Water 4

### Wine
- Proverb Chardonnay 6
- Sonoma Cutrer 14
- Pighin Pinot Grigio 12
- Segura Viudas Cava Sparkling Wine 7
- Proverb Cabernet Sauvignon 6
- H3 Cabernet Sauvignon 12
- Alamos Malbec 8

### Beer
- Coors Light 5
- Michelob Ultra 5
- Miller Lite 5
- Yuengling 5
- Holy City Washout Wheat 6
- Palmetto IPA 6

**Press the In-Room Dining Speed-Dial Button on the Phone to Order, or place your order from anywhere via the Marriott Bonvoy™ App at participating properties.**
BREAKFAST  6:00 AM – 11:00 AM

All American Breakfast  15
two eggs any style, bacon or sausage links, side of hash browns, toast. Includes juice and coffee

Egg White Bowl  16
seasoned potatoes, sautéed spinach, mushrooms and onions topped with avocado and salsa

Breakfast Burrito  14
scrambled eggs, sausage, peppers, onions, cheddar cheese, hash browns, sour cream and salsa on the side

Broken Yolk Sandwich  13
two eggs, bacon, cheddar, toasted sourdough, hash browns

Egg White Omelet (GF)  14
spinach, tomato, goat cheese, hash browns

Denver Omelet (GF)  15
ham, mushrooms, peppers, onions, cheddar, hash browns

Brioche French Toast  14
topped with powder sugar and maple syrup

Pancakes with Maple Syrup  13
butter and maple syrup

Oatmeal  6
brown sugar and raisins

Parfait  10

V - VEGETARIAN | GF - GLUTEN FREE
ALL DAY MENU 11:00 AM – 9:00 PM

APPETIZERS

Chicken Wings (6) (GF) 15
tossed in buffalo or sweet chili or BBQ sauce

Pepperoni Flatbread 12
pepperoni, mozzarella and provolone blend

Shrimp Chorizo Flatbread 16
cheddar, caramelized onions, sweet peppers

Charcuterie Board 24
assorted cured meats, artisan cheese, fig jam, pickled vegetables, candied pecans

Hummus (V) 12
celery, carrots, kalamata olives, charred pita bread

SALADS

Caesar Salad 13
hearts of romaine, smoked anchovy dressing, parmesan, garlic croutons

House Salad (V, GF) 10
mesclun mix, tomato, cucumber, carrots, red onion, house made lemon vinaigrette

Asian Salad (GF) 14
mesclun mix, mandarin oranges, sliced almonds, red peppers, sesame vinaigrette

All Salads can add protein for an additional charge*
(5 oz) Chicken 8
(5) Shrimp 10
(5 oz) Salmon 12

SOUP

She Crab Soup (GF) 12
topped with crab meat balsamic reduction

V - VEGETARIAN  |  GF - GLUTEN FREE
ALL DAY MENU (cont.)  11:00 AM – 9:00 PM

HANDHELD
Served with Fries or House Chips

Classic Cheese Burger* (7oz)  15
lettuce, tomatoes, red onion
with choice of cheese

Crispy Fish Sandwich  16
fried cod, havarti, lettuce,
tomato, tartar sauce

Fried Chicken Sandwich  15
provolone, pineapple chutney,
bibb lettuce, seranno aioli

Ultimate Club  16
oven roasted turkey, smoked ham,
crispy bacon, swiss cheese, lettuce,
tomato, dijon mayo

FORK AND KNIFE

Seared Airline Chicken  26
charred broccolini, mash
potato, pan gravy

Power Bowl (V)  20
quinoa, cremini mushrooms,
roasted butternut squash,
edamame, toasted cashew,
red peppers, avocado

DESSERT

Cake of the Day  10
chef inspired assorted cakes

Ricotta Cheesecake  10
mixed berry garnish

Creme Brulee  10
house made daily

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LATE NIGHT MENU  9:00 PM – 11:00 PM

Caesar Salad  11  
romaine lettuce, parmesan cheese, roasted garlic croutons

Asian Salad  14  
mesclun mix, mandarin oranges, sliced almonds, red peppers, wontons, sesame vinaigrette

Turkey Club Sandwich  11  
turkey club sandwich served with chips

Ham & Cheese Sandwich  11  
ham and cheese sandwich served with chips

Hummus (V)  12  
celery, carrots, kalamata olives, charred pita bread

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