

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



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

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

SOUP

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

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

(5oz) Salmon 12

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

Blackened Salmon* 30

linguine, broccolini, roasted
red pepper, alfredo

Shrimp and Grits (GF) 26

stone ground grits, sautéed
peppers, oven roasted tomato,
tasso pork cream

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

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