



Lump Crab and Artichoke Dip \$12
tortilla planks | bread shards

Rhode Island Style Calamari \$12
pepperoncini | lemon | marinara sauce

Hummus \$10
organic olive oil | celery | pita chips

Iron Skillet Mussels [low fat] \$12
garlic | lemon | white wine | parsley | crusty baguette

Sliders (4) \$12
angus beef | shredded lettuce | american cheese | pickle slice

Skillet Roasted Shrimp \$14
chilies | lemongrass | garlic | chorizo

Corn and Crab Chowder \$8
lump blue crab | corn | cream | touch of sherry

Three Onion Soup Gratin \$8
gruyere | parmesan | crouton

Soup du Jour \$7
cheddar planks

Spicy Fennel Sausage \$15
caramelized onion | bell peppers | gruyere | radicchio

Shrimp and Pancetta \$15
basil pesto | garlic | mozzarella

Classic \$13
mozzarella | basil | sliced tomato

Wild Mushroom \$14
shiitake | Portobello | shaved parmesan | garlic bechamel

Mediterranean \$14
feta cheese | roasted red peppers | kalamata olives | sun dried tomatoes

FRESH SALADS

Organic Baby Greens \$12
fresh mozzarella | lemon olive oil dressing | basil | garlic herb croutons | shaved parmesan

Beet Carpaccio \$9
arugula | smokey blue cheese | spiced walnuts | sherry vinaigrette

Classic Caesar \$9
crisp romaine | batard croutons | creamy dressing | parmesan cheese | add chicken \$6 | add steak \$8 | add shrimp \$10

Roasted Turkey Cobb Salad \$16
avocado | bacon | tomato | egg | gorgonzola | vinaigrette dressing

Mediterranean Chicken Salad \$16
marinated artichoke | roasted peppers | kalamata olives | roma tomatoes | garbanzo beans | feta cheese dressing

Sea Scallops Salad \$19
citrus soy vinaigrette | mizuno | snow peas | bean sprouts | daikon | rock shrimp croutons

SANDWICHES

Short Rib Ciabatta with Three Onion Soup \$15
caramelized onion | muenster cheese | fries

Marriott Burger \$14
angus beef | aged cheddar | bacon | fries

Hand Carved Roasted Turkey Breast \$13
sourdough | bacon | havarti cheese | mayonnaise | salt and pepper potato chips

"Tuscan Style" Caprese \$14
toasted brioche | buffalo mozzarella | pimento giardinara | pesto mayonnaise | potato salad

Classic Club \$13
toasted white bread | turkey | bacon | salt and pepper potato chips

Reuben \$13
carved corned beef | thousand island dressing | swiss | sauerkraut | rye bread | fries

Grilled Lemon Chicken [low cholesterol] \$14
jack cheese | vinaigrette tomatoes | fries | coleslaw

ENTREES

Grilled 12oz Ribeye Steak \$31
hand cut French fries | watercress salad | cabernet demiglace

Sage Marinated Organic Chicken \$23
lemon jus | wilted spinach | onion potato au gratin

Oven Roasted Duroc Pork Chop \$25
apples and fennel | fingerling potatoes | port wine glaze

Jumbo Lump Crab Cakes \$32
mustard caper sauce | old bay remoulade | spinach | fries

Lemongrass and Chili Glazed Salmon \$25
char-grilled corn salad | kamut blend wild rice

Sea Scallops \$26
wild mushroom ragout | herb risotto | citrus butter sauce

Sautéed Jumbo Shrimp and Scallops \$26
fresh made linguini | fire roasted tomatoes | fennel | basil sauce

Pan Seared Halibut \$25
mediterranean salsa | spinach and ricotta gnocchi | charred asparagus

Mashed Potatoes \$4

Homemade Macaroni & Cheese \$6

Lemon Grilled Asparagus \$4

Beer Battered Onion Rings \$6

Sea Salt Fries \$6

SIDES

Warm Apple Walnut Cobbler \$8
vanilla bean ice cream

Sundae in the South \$8
barrel aged bourbon pecan ice cream | nougatine | pecan brownie | butterscotch | whipped cream

Fresh Fruit Cheesecake \$8
berry compote | toasted almonds | whipped cream

Classic Key Lime Pie \$8
fresh lime wheel | whipped cream

Chocolate Cake \$8
bittersweet chocolate sauce | whipped cream

DESSERTS

This Symbol designates a signature item

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CONSUMER ADVISORY: consuming raw or undercooked foods (meat, poultry, seafood, shellfish, or eggs) may increase your risk of foodborne illness, especially if you have certain medical conditions
For parties of 6 or more, 20% gratuity will be added for your convenience