



DINNER FEATURES

FISH & CHIPS	22	STEAK FRITES	38
Three Country Boy Cougar Bait Beer Battered Icelandic Cod, Served with Fresh Cut French Fries and House-made Tartar Sauce		7 oz Filet Mignon, Bourbon Peppercorn Au Poivre, Grilled Asparagus and Fresh Cut French Fries	
MISO COD	26	SHRIMP & GRITS	25
Icelandic Cod, Miso Glaze, Lemon Cous Cous with Cherry Tomatoes and Spinach, Roasted Asparagus and Carrots		Shrimp, Wiesenberger Cheddar Grit Cakes, Andouille Sausage, Holy Trinity Vegetables Sauce	
PAN SEARED SALMON	28	PASTA FRESCA PRIMAVERA	20
7 oz Fresh Atlantic Salmon, Basil Pesto Orzo, Grilled Asparagus		Sauteed Tomatoes, Mushrooms, Spinach, Garlic White Wine Cream Sauce, Linguine Pasta	
MARRIOTT BURGER	16	Add Chicken 7 / Shrimp 8 / Salmon 10	
Double Patted Smash Burger, Bacon, White American Cheese, Lettuce, Tomato, Onion, Pickle and Thousand Island on a Brioche Bun Served with a Choice of Side		GNOCCHI BOLOGNESE	22
VEGGIE BURGER	16	Fresh Potato Gnocchi Sauteed In our House-made Beef Bolognese Sauce	
Two Plant Based Smash Patties, Fire Roasted Black Bean Salsa and Queso on Brioche Bun Served with a Choice of Side		AL PASTOR TACOS	18
CHICKEN SANDWICH	16	Three Thin Sliced and Marinated Grilled Heritage Pork Corn Tortilla Tacos, Charred Pineapple, Onions, Cilantro, Red & Green Salsa Served with a Choice of Side	
<ul style="list-style-type: none"> • Classic Grilled or Fried with Lettuce, Tomato, Bacon, and Ranch • Buffalo with Blue Cheese Crumbles and Sriacha Aioli Served with a Choice of Side		SHRIMP TACOS	18
		Two Chipotle Grilled Shrimp Four Tortilla Tacos, Pineapple Salsa, Jalapeno Superfood Coleslaw, Sriracha Aioli Served with a Choice of Side	

SIDES 6

French Fries

Baked Potato

Parmesan Truffle Fries

Asparagus

Creamed Spinach

Roasted Baby Carrots

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



SHAREABLES

CHIPS & SALSA 8

House-made Salsa, Freshly Fried White Corn Chips
*Add Queso \$6

CHICKEN TENDERS 14

Hand Breaded, Lightly Fried and Served with House Made Honey Mustard

GARLIC CHEDDAR CHEESE CURDS 10

Served with House-made Marinara

FRIED GREEN TOMATOES 12

Hand Sliced Fresh Green Tomatoes, Lightly Fried and Finished with our House-made Remoulade and Pickled Onions

JUMBO CHICKEN WINGS 16

10 wings tossed in your choice of BBQ, Buffalo, Lemon Pepper, Hot Honey Garlic, Mango Habanero or teriyaki. Served with carrots and celery and your choice of blue cheese or ranch

HUMMUS PLATTER 16

Red Pepper Hummus, Fresh Cut Vegetables, Pita Chips

POTATO SKINS 14

Four Deep Fried Potato Skins, Cheddar Cheese, Bacon, Chives
Served with Sour Cream and Ranch

SOUPS & SALADS

ROOFTOP CHOP SALAD 10

Fresh Chopped Romaine and Spring Greens, Grape Tomato, Boiled Egg, Crispy Bacon, Crumbled Bleu Cheese, BBQ Potato Chips, Ranch Dressing
*No modifications

CAESAR SALAD 8

Romaine, Parmesan, Croutons, Caesar Dressing

HOUSE SALAD 8

Mixed Greens, Cucumbers, Cherry Tomatoes, Carrots

CALIFORNIA SHRIMP SALAD 18

Grilled Shrimp, Avocado, Marinated Artichoke Hearts, Cojita Cheese, Cherry Tomato, Chiptole Lime Vinaigrette

SALMON SALAD 17

Mixed Greens, Fresh Cut Strawberries, Cherry Tomatoes, Bleu Cheese Crumbles, Balsamic

PESTO BURRATA CAPRESE 17

Fresh Burrata, Pesto, Extra Virgin Olive Oil, Balsamic Reduction, Grilled Focaccia

ADD PROTEIN

Chicken 7 / Shrimp 8 / Salmon 10

SEASONAL SOUP 4 / 7

FRENCH ONION 7

20% service charge will be added to parties of 6 or more
If you have any concerns regarding food allergens, please alert your server prior to ordering