

-Hot Starters-

French Onion Soup

Vidalia Onions, Gruyère Gratinée

\$5

Lobster Bisque

Maine Lobster, Brandy, Crème Fraîche

\$6

Onion Rings

Honey Mustard

\$5

Crispy Monterey Calamari

Spicy Marinara & Pesto

\$12

Jumbo Lump Crab Cakes

Fennel Salad,

Grain Mustard Dressing

\$12

-Cold Starters-

Traditional Cobb Salad

Iceberg, Bacon, Tomato, Turkey, Egg, Blue Cheese, French Dressing

\$15

Caesar Salad

Romaine Lettuce, Herbed Croutons, shaved Parmesan

\$9

Add Chicken \$3 Add Top Sirloin \$8

Meritage Salad

Mesclun Greens, Endive, Goat Cheese, Banyuls Vinaigrette

\$6 Small \$13 Large

Jumbo Prawns

Cocktail Sauce, Citrus Fennel Salad

\$12

-Golfers Favorites-

*Marriott Burger

Bacon, Lettuce, Tomato, Onion, Pickle, Cheddar

\$14

Applewood Smoked Turkey

Prosciutto, Brie Cheese, Apple, Arugula, Sourdough

\$14

*French Dip

Thinly Sliced Prime Rib, Swiss Cheese, Caramelized Onions, Baguette, Au Jus

\$14

Balsamic Grilled Portobello

Oven Roasted Tomato, Avocado, Grilled Onion, Watercress, Focaccia

\$13

Grilled Free Range Chicken

Tomato, Lettuce, Hass Avocado, Pesto, Whole Grain Bread

\$14

Egg Salad Sandwich

Pickled Onion, Roasted Tomato, Multigrain Bread

\$13

Hickory Smoked Pulled Pork

Molasses Barbeque, Kansas Style Coleslaw, Potato Bun

\$15

*Bistro burger

Fresh Ground Beef, Fried Egg, Pancetta, Horseradish Cheddar,

Ancho Mayo

\$15

-Entrees-

*Fish & Chips

Four Peaks Beer Battered Cod, Tartar Sauce

\$14

*Salmon Niçoise

Fingerling Potato, Green Beans, Cherry Tomatoes, Kalamata Olives, Capers, Citrus Vinaigrette

\$15

*Top Sirloin

8 oz. Brandt Farms, Parmesan-Garlic Fries

\$16



*These items are served cooked-to-order and can be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of a food-borne illness. We are pleased to accommodate all dietary needs and restrictions. A gluten free menu is available upon request. An 18% Gratuity will be added for parties of 8 or more