



Salads

- Organic Baby Green Salad** 7
Sliced apple, blue cheese, candied walnuts and red wine vinaigrette.
- *Ahi Salad [carb conscious]** 15
Seared Ahi, field greens and Napa cabbage in a hoisin vinaigrette dressing.
- Chicken Caesar Salad** 12
Grilled chicken, hearts of romaine and asiago cheese with lemon pepper crostini in a delicate Caesar dressing.

- Asian BBQ Beef Salad** 14
Napa salad and crispy chopped vegetables with Asian barbeque beef and fried wontons in an orange sesame dressing.

- *Seared Salmon and Spinach Salad [carb conscious]** 14
Roasted beets, green beans, goat cheese, vine ripe tomatoes and candied walnuts with roasted shallot sherry vinaigrette.

- Caprese Salad** 12
Fresh buffalo mozzarella, vine ripened tomatoes, fresh basil, balsamic reduction, extra virgin olive oil, baby balsamic field greens and olive toast.

Appetizers

- Chicken Tortilla Soup**
Our signature...smoked bacon, pepper jack and avocado.
8

- Seasonal Soup**
Chef's Creation!
7

- Bruschetta Sampler**
Artichoke and feta cheese, vine ripe tomato and extra virgin olive oil, and portabella mushroom.
8

- Spicy Chicken Spring Rolls**
Spicy chicken, roasted corn, red peppers, black beans and cheese with a sweet chili sauce.
9

- Kung Pao Calamari**
Tender spicy calamari steak, quick fried with peanuts, chili peppers and scallions.
10

- Cabo Quesadilla**
Grilled chicken or steak, roasted red peppers, guacamole, sour cream, salsa, pepper jack, cheddar cheese.
12

- Crab Pops**
House made corn fritters fried to order with chunks of blue crab meat, served with chipotle aioli.
10

Sandwiches

- Ahi Sandwich** 15
Seared medium rare with pickled ginger wasabi slaw and served on a brioche with choice of fries or house chips.

- Marriott Angus Burger** 13
With maple pepper bacon and cheddar cheese, served with fries or house chips.

- The Classic Club** 12
Fresh roasted turkey, tomatoes, maple pepper bacon and iceberg lettuce on toasted white bread, served with fries or house chips.

Entrees

- Bass Ale Fried Fish and Chips** 14
Atlantic cod, tartar sauce, coleslaw and fries.

- Organic Herb Roasted Chicken Breast** 16
Marinated chicken breast with basil, garlic and olive oil, pan seared and served with Yukon Gold mashed potatoes and roasted root vegetables.

- Mushroom Ravioli** 16
Sautéed spinach and oven roasted tomato with a sambuca cream sauce and pomegranate reduction.

- Papparedelle Seafood Pasta** 21
Pan seared diver scallops, prawns and black mussels sautéed with a tarragon and basil cream sauce with oven roasted roma tomatoes.

- Garden Pasta** 15
Strozzapreti pasta with broccolini, sun dried tomato, capers, artichoke, shitake mushroom and a roasted red pepper pesto.

- 14 oz. Bone-in Ribeye Steak** 27
Garlic spinach, oven roasted tomato and choice of fries or loaded baked potato.

- 8 oz. Filet** 30
Yukon Gold mashed potatoes, grilled asparagus, and sautéed mushrooms.

- Add four grilled spiced prawns to your steak** 6

- Wok-Fired Honey Glazed Chicken** 15
Steamed rice and broccolini.

- *Pan Seared Salmon [low fat / low cholesterol]** 19
Citrus ponzu, steamed rice and blue lake green beans.

- *Oven Roasted Halibut [low fat]** 21
Mushroom ragout, fingerling potatoes and roasted root vegetables.

- BBQ Baby Back Ribs** 24
Napa slaw and sweet potato fries.

- Kobe Meatloaf** 16
Yukon Gold mashed potatoes and cipollini onion gravy.

Hot Shoppes®

Timeless classics since 1927!

Mighty Mo

Two hamburger patties on a double decker sesame seed bun with lettuce, American cheese and special sauce with fries and coleslaw
12

Teen Twist

Grilled ham, American cheese and tomato with shredded lettuce and tartar sauce served on a steak roll with fries and coleslaw
12



Beverages

Bottled water.....	4.00 sm / \$6.00 lg
<i>Evian, Fiji, or San Pellegrino</i>	
Milk, Chocolate Milk, Hot Chocolate.....	\$2.95
Gevalia Coffee or Decaf Coffee	\$3.25
Espresso.....	\$3.95
Cappuccino or Café Latte.....	\$4.50
Republic of Tea (Carb Conscious).....	\$4.00
<i>Blackberry Sage, Pomegranate, Decaf Ginger Peach</i>	
Fountain Drinks.....	\$3.25
<i>Pepsi, Diet Pepsi, Mountain Dew, Sierra Mist, Mug Root Beer, Pink Lemonade</i>	
Red Bull.....	\$3.95
Classic Milk Shake.....	\$4.50
<i>Chocolate, vanilla, or strawberry</i>	
Selection of Domestic Beers.....	\$5.50
<i>Budweiser, Bud Light, Coors Light, Miller Lite, Michelob Ultra, O'Doul's non-alcoholic</i>	
Imported Beers.....	\$6.00
<i>Amstel Light, Bass Ale, Guinness Draught, Becks, Corona Extra, Heineken, Heineken Light, Newcastle Brown Ale, Negra Modelo, Stella Artois Lager</i>	
Handcrafted Beers.....	\$6.00
<i>Anchor Steam, Blue Moon Belgium White, Firestone Double Barrel Ale, Samuel Adams Boston Lager, Samuel Adams Seasonal, Sierra Nevada Pale Ale, Fat Tire Amber Ale, Widmer Hefeweizen</i>	
Organic Beers.....	\$6.50
<i>Butte Creek Pilsner, Butte Creek Pale Ale, Wolaver's India Pale Ale, Wolaver's Brown Ale</i>	

Wines by the Glass and Bottle

	Split	Bottle
Champagne/Sparkling Wine		
Mumm Cuvee, Napa Valley	9.00	36.00
Piper-Heidsieck, Brut	14.00	
Moet Chandon, White Star	16.00	64.00
Sauvignon Blanc		
Veramonte, Casablanca Valley	8.50	34.00
Drylands, Marlborough, New Zealand	11.00	44.00
Chardonnay		
Stag's Leap Cellars, "Hawks Crest", Monterey	8.50	34.00
Glen Carlou, South Africa	10.00	40.00
Cuvasion, Carneros	13.00	52.00
Alternative Whites		
Luna, Pinot Grigio, Napa	9.50	38.00
Saint M, Riesling, Pfalz, Germany	10.00	40.00
Sokol Blosser Evolution, Oregon	12.00	48.00
Pinot Noir		
Estancia, Central Coast, California	12.00	48.00
Acacia, Carneros	14.00	56.00
Domaine Chandon, Carneros	16.00	64.00
Merlot		
Horse Heaven Hills, Washington	9.50	38.00
Three Rivers Winery, Washington	12.00	48.00
Provenance, Napa	15.00	55.00
Cabernet Sauvignon		
Lockwood Vineyard, Monterey	9.00	36.00
Gundlach-Bundschu, Sonoma Valley	11.00	44.00
Francis Ford Coppola, Alexander Valley	15.00	60.00
Chateau St. Jean, Sonoma County	16.00	64.00
Alternative Reds		
Michele Chiarlo, Barbera, Italy	10.00	40.00
Tintara, Shiraz, South Australia	12.00	48.00
"Domingo Molina," Malbec, Cafayate Valley	13.00	52.00
Artezin, Zinfandel, Dry Creek Valley	15.00	60.00
Parducci, Petite Sirah, Mendocino County	15.00	60.00

Hot Shoppes Beverages



A&W Root Beer Float	5
<i>A&W Root Beer with Vanilla Ice Cream</i>	
Orange Freeze	5
<i>Fresh Orange Juice blended with Orange Sherbet</i>	

Desserts

Cheesecake
Topped with fresh berries.
8

Berries and Chambord
Served with vanilla bean ice cream.
7

Crème Brulee
Vanilla bean crème brûlée.
7

Pure Chocolate Fondue
Dark chocolate ganache served with fresh berries, homemade pound cake, mini fudge brownies and marshmallows for dipping.
9

Warm Apple Tart
Baked daily and served à la mode.
8

Banana Chocolate Bread Pudding
Crème à l'anglaise and whiskey sauce.
7

Little Devil
Fudge brownie, vanilla bean ice cream with chocolate fudge and whipped cream.
8

Profiterole Trio
Cappuccino, pistachio and vanilla ice cream topped with chocolate fudge and caramel almond brittle.
8