



starters

hearty chicken noodle soup

cup 3.25 bowl 4.25
homemade style noodles with plenty of chicken

chicken flautas

fresh corn tortillas filled with grilled chicken, peppers, black beans, roasted corn, cilantro and monterey jack cheese, fried to a golden brown, served with a mild salsa and sour cream 8.25

black bean cakes

with roasted poblano peppers and cumin-cilantro aioli topped with watermelon and cucumber salad 7.95

soup of the day

cup 3.25 bowl 4.25
each day our chef prepares a specialty soup

chicken quesadillas

large flour tortilla filled with chicken, cheddar cheese and green chilies, grilled golden brown and served with pico de gallo, guacamole and sour cream 8.50

crab salad tower

jumbo lump blue crab and roasted tomatoes layered with plantain chips and micro greens with lemon-basil vinaigrette 12.25

lone star chili

our house favorite, served with shredded cheddar cheese and diced red onions 4.75

salads & sandwiches

caesar salad

crisp romaine lettuce, creamy Caesar dressing, shredded romano and seasoned croutons 9.95
with grilled chicken, salmon or shrimp 11.95
(blackened upon request)

cobb salad

fresh garden greens, turkey, avocado, bacon, cheddar cheese, crumbled bleu cheese and hard boiled egg 9.95

black and bleu salad

crisp romaine lettuce tossed with our creamy caesar dressing, topped with sliced blackened sirloin, bacon, crumbled bleu cheese, hard boiled egg and fresh roma tomatoes 10.95

Texas double decker

double decker with ham, turkey, cheddar, swiss, tomato, bacon, lettuce and mayonnaise, served with kettle chips 8.95

grilled vegetable sandwich

served open faced with arugula and fresh mozzarella cheese on toasted focaccia bread with roasted fingerling potato salad or sweet potato fries 7.95

spicy shrimp salad

served with mango, papaya and avocado with a honey-lime vinaigrette and baby field greens 11.95

thai chicken salad

sambal seared chicken breast fanned over asian greens with crispy daikon slaw and rice noodles, garnished with mandarin oranges, cool english cucumbers and toasted sesame seeds featuring a miso, soy and plum vinaigrette 10.95

pepper roasted sirloin sandwich

thin sliced sirloin of beef on a toasted ciabatta hoagie with grilled onions and pepperjack cheese, served with french fries 10.95

rosemary grilled chicken breast

on toasted focaccia bread with dijonnaise, tapenade, ripe beefsteak tomatoes, crisp lettuce and provolone cheese 8.95

grilled chicken cobb salad sandwich

on toasted ciabatta hoagie with smokehouse pepper bacon, sliced egg, avocado, sliced cheddar cheese, lettuce and tomato with bleu cheese dressing 8.95

River City grille burger

a half pound angus beef patty grilled and served with lettuce, tomato, onion and pickle on a sesame seed bun, accompanied by french fries 8.95 **with cheese and/or bacon 9.95**



These items have been selected to meet the dietary needs of our guests. Your server will be happy to answer any questions you may have.

jumbo shrimp margarita

five gulf shrimp, tequila-lime seared, chilled and served with pico de gallo cocktail sauce
[low fat / carb conscious] 9.50

miso glazed salmon

served with lemongrass broth
[low fat / low cholesterol] 18.95

fresh fruit platter

the best of the season served with yogurt
[low fat / low cholesterol] 8.95

rivercity carb cutter

broiled ribeye steak with a caramelized shallot and syrah butter, served with a four cheese spinach bake and a nest of herb seasoned roast spaghetti squash [carb conscious] 26.95

We proudly offer Michelob Ultra as a carb conscious beverage.

SPECIAL REQUESTS – we'll do our best to accommodate your request.



the feature — priced daily

main plates

signature

cowboy steak with red chili onion straws

a 16 oz. usda choice bone-in ribeye cooked to your liking, served with whipped smoked sweet potatoes and a mustard “Shiner Bock” demi-glace 29.95

beef

Steaks served with your choice of madeira mushroom butter, brandy peppercorn sauce or roasted tomato and shallot demi-glace.

N. Y. strip steak

a 14 oz. center cut, seasoned, grilled to your liking, served with a loaded baked potato and chef’s selection of fresh vegetables 28.95

filet

a 10 oz. usda choice filet seasoned, broiled to your liking, served with the mashed potato of the day and chef’s selection of fresh vegetables 30.95

flat iron steak

a 12 oz. blade cut, garlic-chili and olive oil marinated and broiled to your liking, served with mashed potato of the day and chef’s selection of fresh vegetables 25.95

pasta

jumbo shrimp and ravioli

pan seared jumbo shrimp with sun-dried tomato, spinach and three-cheese ravioli in a sherried tomato bisque and asiago crisp 19.95

veal and fettuccini

sautéed veal medallions on a bed of fettuccini with a brandied wild mushroom and sage cream with fontina gratinee 20.95

basil pesto fettuccini primavera

choice garden vegetables lightly sautéed in a lemon scented olive oil tossed with penne pasta and basil pesto alfredo sauce 15.95
add our rosemary and garlic grilled chicken breast for 3.00
or jumbo grilled shrimp for 4.00

seafood

macadamia nut crusted gulf snapper

with a mango ginger butter sauce, chef’s selection of fresh vegetables and rice pilaf 20.95

fresh grilled salmon

topped with lemon butter, served with chef’s selection of fresh vegetables and mashed potato of the day 18.95

sautéed Texas redfish

served with tomatillo and green chili salsa and an orange and black bean sauce with wild rice pilaf and fresh vegetables 18.95

sesame seared tuna steak

on grilled tomatoes and scallions with sticky jasmine rice, papaya and a chili-lime vinaigrette 19.95

roasted halibut

with yellow tomato provencal sauce, whipped peruvian potatoes and fresh vegetables 20.95

chicken

rosemary grilled breast of chicken

with a wild mushroom jus and pesto oil, served with the chef’s selection of fresh vegetables and rice pilaf 17.25

pan roasted breast of chicken

with a port wine, apple and cinnamon sauce, served with whipped peruvian potatoes and fresh vegetables 17.95

chicken breast saltimbocca

sautéed butterfly chicken breast stuffed with prosciutto, sage and fontina cheese in a light tomato cream served with the chef’s selection of fresh vegetables and mashed potatoes of the day 18.95

specialties

pork chop

a 16 oz. brown sugar marinated grilled double thick chop with caramelized shallots and Jack Daniel’s demi-glace, served with maple whipped sweet potatoes and fresh vegetables 23.95

Texas two step

half rack of smoked and grilled St. Louis bbq ribs paired with a mesquite grilled 10 oz. ribeye steak, served with a loaded baked potato, steamed asparagus and a side of our own ancho honey bbq sauce 31.95

sides

today’s mashed potatoes 3.25

steamed asparagus with lemon butter 3.75

baked spinach au gratin 3.50

steamed broccoli 3.25

baked potato 3.25

sautéed wild mushrooms and onions 3.50

roasted fingerling potato salad 3.50

with grilled portobello mushrooms & toasted walnuts

Thoroughly cooking meats, poultry, seafood, shellfish, or eggs reduces the risk of foodborne illness.

To: Gary Britton / Wayne Thomas

From: **CLEVELAND MENU PRINTING** Operator: PM

PHONE: **216-241-5256** FAX: **1-216-241-5696** No. of Pages: 3

CLEVELAND MENU PRINTING • 1441 EAST 17th STREET • CLEVELAND, OH 44114
1-800-356-6368

PLEASE MARK ALL CHANGES CLEARLY!

Please print and indicate in the right margin, exactly where changes are to be made, and mark these changes on the proof itself.

PLEASE CIRCLE CHANGES!!!

PROOF # 5

Date: 12-6-06

Job Reference No.

For: Marriott Ft. Worth South

112476

River City Lunch & Dinner Inserts

Refer to this number when calling about your order.

The enclosed proof is sent for your approval, and we cannot print until it is returned. Neither paper nor the printing of proofs shows appearance of the finished product.

To avoid delay of the job, PLEASE MARK ALL CORRECTIONS or CHANGES, or mark your O.K. on this proof and return promptly, along with the original copy and all previous proofs.

Read carefully, especially for **names, addresses and foreign words**, and mark all alterations on margins.

We cannot be responsible for errors, except such as those which are marked on returned proof.

Mark "O.K." "O.K. with alterations" or "Send additional proof," as the case may be, signing your name, so we may know the proof has reached the proper person.

RETURN ORIGINAL COPY WITH PROOF

An observance of these few hints will prevent errors.

Alterations from original copy may require an additional charge for time and material.

O.K. O.K. with alterations Send additional proof

Signature

Date

**YOU MUST SIGN and RETURN this FORM
Accompanied with the PROOF
Before We Can Proceed**