



Marriott
HARTFORD/WINDSOR
AIRPORT

starters

roasted corn and clam chowder

cup 3.95 bowl 4.95

pan fried maryland lump crab cake

with spicy creole remoulade 11.95

grilled chicken and smoked cheddar quesadilla

guacamole, caramelized onions, salsa and sour cream 10.95

soup of the day

cup 3.95 bowl 4.95

spicy rock shrimp

lightly breaded and flash-fried, with a buffalo style hot sauce and bleu cheese 11.25

martini shrimp cocktail

four jumbo shrimp with citrus cocktail sauce 10.95



thai-inspired seared ahi tuna [low-fat, low cholesterol]
with papaya-salad and sweet chili lime sauce 12.95

salads & sandwiches

all sandwiches are served with cole slaw and your choice of french fries, kettle chips or carrots and celery

organic baby spinach salad

grilled portobellos, roasted red peppers, bacon, chopped egg and balsamic vinaigrette 10.95

grilled black angus beef salad*

sliced rare steak on baby greens with fresh mozzarella, roma tomatoes and buttermilk-herb dressing 12.95

caesar salad

crisp romaine leaves with grated parmesan and garlic croutons 9.95

with grilled or blackened chicken 11.95



black angus burger**

half pound angus patty with lettuce, tomato and red onion on a kaiser roll 9.95

with cheese and/or bacon 10.95

philly cheese steak

shaved steak grilled with peppers and onions, topped with melted american cheese 10.25

tuscan chicken sandwich

grilled chicken breast on herb focaccia with pesto mayo, field greens, roma tomato and red onion 9.95



windsor club

smoked turkey, bacon, lettuce, tomato and mayonnaise on toasted white 9.95

sides

all sides 3.50

baked russet potato • mashed red bliss potatoes

rice pilaf • vegetable of the day



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

we proudly offer Michelob Ultra and Pepsi One as low carb beverage alternatives



these items may be prepared in smaller portions for half price for children 12 and under.

*thoroughly cooking meats, poultry, seafood, shellfish and eggs greatly reduces the risk of foodborne illness.



the  features — priced daily

main plates

all main plates served with our bottomless house salad, warm rolls and butter

beef

our steaks are dusted with special seasonings and high heat broiled til crusted!

char-broiled 12 oz. ribeye steak*

with red mashed potatoes and the vegetable of the day 28.95

filet mignon*

10 ounce usda choice, seasoned and grilled to order, with mashed red bliss potatoes and the vegetable of the day 32.50

n. y. strip steak*

14 ounces of center cut black Angus, char-broiled and served with a baked potato and the vegetable of the day 29.95

chicken

slow roasted half chicken

marinated and slow roasted, glazed with a Sam Adams Ale barbecue sauce 24.95

prosciutto wrapped chicken breast

pan roasted, finished with marsala and fresh sage 22.95

seafood

grilled atlantic salmon*

with a bourbon-citrus glaze, rice pilaf and today's fresh vegetable 23.95

almond crusted atlantic cod

fresh cod topped with crushed almonds, baked to a golden brown, served with lemon-chive hollandaise, rice pilaf and vegetable of the day 21.95

pasta

tri-color rotini with rock shrimp and bay scallops

with creamy alfredo sauce, fresh basil and roma tomatoes 21.95

mediterranean whole wheat penne

organic whole wheat penne tossed with lots of garlic and olive oil, artichoke hearts, roasted red peppers, kalamata olives and crumbled feta cheese 18.95

grilled chicken fusilli

chunks of grilled chicken breast with roasted mushrooms and onions in a light pomodoro sauce 19.95

specialties

roast pork tenderloin

tender pork, pan roasted and served with mashed red potatoes and a tart caramelized peach chutney 24.95

rivercity grille chateau steak*

a fork-tender chuck tenderloin grilled and thinly sliced, served with mashed red potatoes and a savory cabernet-rosemary sauce 27.95

miso glazed salmon [low-fat, low cholesterol]

seared; with lemongrass broth, baby bok choy and white rice 23.95

porcini-crust n.y. strip steak* [carb conscious]

with bleu cheese-spinach gratin and charred vidalia onion-arugula salad 28.95

desserts

ben and jerry's ice cream 4.95

n.y. style cheesecake 6.25

chef's dessert selection priced daily

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