

savor

the day

Openers

Fried Calamari & Rock Shrimp

Chili pepper trio and lemon aioli 12

Island Spiced Chicken Wings

Jerk spiced and tossed in sweet and sour sauce 11.50

Honey-Hoisin Spiced Beef Lettuce Wraps

Served with crisp vegetable slaw 10

Skillet-Seared Potstickers

Vegetable gyoza, chili soy dipping sauce 11.50

Tomato and Fresh Mozzarella Salad

Basil, parmesan, extra virgin olive oil, aged balsamic drizzle 11

Home-Style Chicken Noodle Soup

Egg noodles in herbed vegetable broth 7

Seasonal Soup

Aromatic and classically crafted 6.50

Great Burgers

Served with choice of French fries or garden salad

All Beef Classic*

Half-pound patty, aged cheddar, tomato, and lettuce 11.50

Bleu Cheese and Bacon*

Flame grilled beef patty, smoked bacon and crumbled blue cheese 12.50

BBQ Onions and Cheddar*

All beef patty, topped with caramelized onions, BBQ sauce and cheddar 12.50

Favorites

Penne and Chicken Alfredo

Chicken sautéed with garlic, white wine, shallots, and broccoli tossed in a robust alfredo cream sauce 14

Santa Fe Grilled Chicken Quesadilla

Spicy pepper jack cheese, sour cream, guacamole and salsa 12.50

Traditional Turkey Club

Lettuce, tomato and bacon on toasted bread of your choice select french fries or garden salad 12

Grilled Portobello Mushroom Caprese on Ciabatta

Mozzarella, spinach and red pepper hummus 13

The Side Plate

Sea-Salted French Fries 5

Garlic Mashed Potatoes 5

Medley of Vegetables 5

Main Courses

Grilled New York Sirloin Steak*

Garlic mashed potatoes and mushroom demi 32.50

½ Rack of Ribs

With fries and house made cole slaw 21

Miso Mirin Glazed Salmon

Baby bok choy, white beans, corn and shiitake mushroom succotash 25.50

Whole Wheat Pasta Primavera

Zucchini, squash, broccoli and mushrooms tossed in a zesty marinara sauce 16

Char Grilled Chicken Breast

Madeira sauce, button mushrooms, dried apricots, market vegetables, fingerling potatoes 22

Chef's Inspiration

Our daily offering inspired by regionally farmed or seasonally harvested products, priced daily

Create Your Own Greenery

Select the protein and dressing to finish off your salad

Caesar Salad

Romaine tossed with shaved parmesan cheese and garlic croutons 10.50

Traditional Cobb Salad

Chopped lettuce, tomato, avocado, hard-boiled egg, bleu cheese, and bacon 11.50

Lentil and Brown Rice Salad

Tomato, cucumber, onions, crispy shallots, lemon vinaigrette 12.50

Choice of Proteins

Grilled Chicken 5

Shrimp 7

Seared Salmon 6

Choice of Dressings

Champagne vinaigrette, bleu cheese, low-fat ranch

Great Finishes

Warm Double-Chocolate Pecan Brownie

With vanilla ice cream 8

Raspberry Sorbet

Served with an assortment of fresh berries 8

New York Style Cheesecake

With strawberry sauce 8

Flourless Chocolate Torte

Raspberry sauce 8.50

Scoops of Ice Cream

Select from vanilla, chocolate or strawberry 6.50

Brighten your diet with Color Your Plate, a simple approach to eating right by adding colorful foods to your meals. Core Performance™, our partner in fitness, recommends adding three colors that come from fruits and vegetables to increase energy and maintain a balanced diet. Look for dishes marked with throughout your stay.

Learn more at sheraton.com/fitness

*Consuming raw or undercooked meat, seafood and eggs may increase your risk of food-borne illness.

We pride ourselves in providing gluten friendly menu choices. While we endeavor to carefully prepare those meals to accommodate a glutenfree diet please be aware that they may be prepared in an environment where gluten is present. Please ask your server to assist you in making your selection. Please consult your physician as to your personal health decisions.

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