

WOODWARD'S

DINNER
MENU

OPEN | 4PM - 11PM

APPETIZERS

SOUP DU JOUR

cup 5 | bowl 7

CHARCUTERIE BOARD | 19

pepperoni, capicola, sopresatta, 3 assorted cheeses, grapes, almonds and spicy mustard

LOADED FRIES | 13

queso, bacon, jalapeño, green onion and sriracha ranch

SPICY CHEESE CURDS | 12

served with ranch

TRADITIONAL WINGS | 17

tossed in buffalo, bangin' buffalo, hot honey, bbq, asian bbq, or garlic parmesan served with ranch or bleu cheese dressing

STEAK BITES | 17

flank steak tossed in zip sauce, topped with fried onions and feta cheese, served with toast points

FRIED CALAMARI | 16

flash fried with banana peppers served with marinara and a spicy ranch sauce

BAVARIAN PRETZEL | 12

served with queso, dijon mustard and honey cinnamon dip

MUNA'S HUMMUS | 11

topped olive oil and paprika served with pita, slices of red pepper, carrots and celery

BALSAMIC BRUSSEL SPROUTS | 11

flash fried brussels tossed in a citrus vinaigrette topped with feta cheese, candied walnuts and balsamic glaze

BEER-BATTERED ONION RINGS | 11

served with spicy horseradish aioli

SANDWICHES

Served with chips or fries.

Sweet Fries | 1 *Truffle Fries* | 2 *Onion Rings* | 3

WOODWARD'S BURGER | 17

white cheddar, crispy onion strings, white bbq aioli, lettuce and tomato

STEAK SANDWICH | 17

mushroom, onion, swiss cheese and roasted garlic aioli on ciabatta hoagie

PORTOBELLO SANDWICH | 15

grilled, balsamic vinaigrette marinated, tomato, red onion, spinach and feta cheese on ciabatta hoagie

ITALIAN GRINDER | 16

pepperoni, capicola, sopressata, provolone, banana pepper and spinach toasted on ciabatta hoagie served with side of italian dressing

GRILLED CHICKEN SANDWICH | 16

grilled onion, marinated roma tomato, lettuce and red pepper aioli

HOT HONEY CHICKEN SANDWICH | 16

fried chicken breast, sriracha honey, lettuce, tomato and pickle chips

CRISPY CHICKEN WRAP | 16

lettuce, tomato, cheddar cheese, and mayo wrapped in flour tortilla

FISH SANDWICH | 16

deep fried cod on brioche bun with lettuce, tomato and tartar sauce

TURKEY CLUB | 15

swiss, lettuce, tomato and may on sourdough bread

PRETZEL PUB BURGER | 18

pretzel bun, grilled onions, NY onion cheddar, bacon and mayo

SALADS

Chicken | 7 *Shrimp or Steak* | 11 *Salmon* | 15

CLASSIC CAESAR | 11

romaine, shaved parmesan and herb croutons tossed in caesar dressing

COCONUT SHRIMP SALAD | 18

spinach, strawberries, pineapple, feta, tomato, onion and almonds served with raspberry vinaigrette

CHICKEN STRIP SALAD | 16

romaine, tomato, egg, cheddar, cucumber, red onion and herb croutons served with ranch dressing

STEAK AND WEDGE SALAD | 17

iceberg wedge, tomato, egg, bleu cheese crumbles, and crispy onion strings served with bleu cheese dressing

GARDEN SALAD | 11

romaine, tomato, cucumber, onion and herb croutons

**
Consuming raw or undercooked meats may increase your risk of food borne illness.



AUBURN HILLS MARRIOTT PONTIAC

3600 Centerpoint Pkwy | Pontiac, MI 48341 | 248-253-9800 | Marriott.com/DTWPO

MARRIOTT
BONVOY

FLATBREADS

PEPPERONI | 14

VEGGIE | 16

zucchini, squash, tomato, mushroom, red onion and red pepper

MARGHERITA | 14

garlic marinated tomato finished with basil and balsamic drizzle

MEAT LOVERS | 17

pepperoni, bacon, sausage and ham

HAWAIIAN | 16

ham, pineapple and bacon

STEAK | 17

roasted garlic aioli, mushroom, onion and jalapeño

BBQ CHICKEN | 16

grilled chicken, bbq sauce, bacon and red onion

SIDES

CHEF'S VEGGIES | 7

choice of asparagus, sautéed spinach, broccolini, or zucchini and squash medley

GARDEN OR CAESAR SALAD | 7

FRIED BRUSSEL SPROUTS | 8

CUCUMBER SALAD | 7

RICE PILAF | 5

FRENCH FRIES | 5

SWEET POTATO FRIES | 6

TRUFFLE PARM FRIES | 8

MASHED POTATOES | 5

FRESH FRUIT | 5

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ENTREES

FISH AND CHIPS | 19

served with fries, cole slaw, tartar sauce and lemon wedges

BABY BACK RIBS half | 15 full | 29

served with fries and coleslaw

GARLIC ROSEMARY LAMB CHOPS | 32

fresh rosemary and garlic marinated; cherry port compote served with roasted yukon gold potatoes and choice of chef's veggie

PORK SHANK | 30

asian bbq, shitake mushroom, broccolini and rice pilaf

14 OZ RIBEYE | 41

served with yukon gold mash, choice of chef's veggie, steak served with herb butter and zip sauce

8 OZ FILET | 41

served with yukon gold mash, choice of chef's veggie steak served with herb butter and zip sauce

BRAISED SHORT RIBS | 29

braised reduction gravy, yukon gold mashed potatoes and choice of chef's veggie

CHICKEN TENDERS | 18

butter milk battered; served with fries and choice of dipping sauce

MARNIER ORANGE CHICKEN | 26

carrots, onion, red pepper, pineapple, rice pilaf and grand marnier orange sauce

SEARED SEA SCALLOPS | 33

corn succotash, creole cream sauce and jalapeño corn bread

SEARED SUMMER SALMON | 29

pineapple ginger chutney, roasted yukon gold potatoes and choice of chef's veggie

GARLIC LINGUINE ALFREDO | 14

served with garlic toast; add grilled or blackened chicken | 7 or shrimp | 11

PORK BELLY TACOS | 20

chipotle marinated, pineapple pico de gallo and lime cream

SWEETS

CARAMEL DOUGHNUT BITES | 6

bite size pieces of bread pudding topped with a caramel sauce and cinnamon sugar

PEANUT BUTTER PIE | 6

made in araham cracker crust, topped with chocolate, peanuts and chocolate chips

NY STYLE CHEESECAKE | 8

topped with your choice of raspberry, chocolate, or caramel

KEY LIME PIE | 6

topped with raspberry syrup

BERRY TORTE | 7

shortcrust pastry, custard spongecake, blackberry, raspberry, currant and apricot jelly

