



# CAFE 325

AMERICAN CUISINE

to start to share

**Creative Soup of the Day** *Cup 6 Bowl 9*  
Prepared fresh daily, artisan roll

**Soup and Salad 15**  
A cup of our soup of the day, house green salad, mustard vinaigrette, artisan roll

**Classic Hummus 14**  
Vegetable crudité & grilled flat bread

**Crispy Calamari 16**  
Served with lemon aioli

**Tuna Tartare\* 17**  
Avocado, pickled watermelon, fresh creamy horseradish

**Cheese and Charcuterie Platter 16**  
Chef's daily selection of cheese and cured meats

**Parmesan Truffle Fries 9**  
Served with spicy ketchup

**House Made Potato Chips 9**  
Served with onion dip

**Crispy Chicken Wings 15**  
Buffalo, BBQ, or Thai, served with dip of choice

**Cheese Quesadilla 14**  
Flour tortilla, green onions, guacamole, salsa, sour cream  
*with chicken 16*  
*with shrimp\* 17*

**Cobb Salad 16**  
Tossed Romaine, grilled chicken breast, avocado, egg, blue cheese, tomatoes, crisp bacon, blue cheese dressing

**Seared Ahi Tuna Salad\* 19**  
California mix field greens, Japanese black pepper soy sauce, crispy wonton strips, carrots, toasted black sesame seeds

**Caesar Salad 14**  
Garlic croutons, Caesar dressing & shaved parmesan cheese  
*with grilled chicken 16*  
*with grilled shrimp\* 18*  
*with grilled salmon\* 18*

**Cali Green 16**  
Baby kale, frisse, grapes, quinoa, avocado, beets, walnuts, citrus vinaigrette dressing

**Panzanella Salad 16**  
Mixed greens, baby heirloom tomatoes, cucumber, garlic crouton, baby mozzarella, basil vinaigrette dressing

big salads

During the 50's the great burger stands of America spread through the land serving what would become a staple in dining history. As homage to those stands and to our own company's Hot Shoppes heritage, we offer the great American hamburger.

**Marriott Burger\* 18**  
The classic, fresh ground angus beef, cheddar cheese, crisp bacon, crisp lettuce, tomato and pickle on a toasted sesame bun

**Veggie Burger 18**  
Black bean and corn veggie patty, pepper jack cheese, pickle, avocado, lemon aioli on a toasted whole wheat bun

**Grilled Natural Turkey Burger 18**  
Baby arugula, tomatoes, basil & fresh mozzarella, sundried tomato aioli, on a toasted whole wheat bun

**Choose a side:**  
French fries, sweet potato fries, tomato cucumber salad

burger bar

favorites

**Spicy Jalapeño Grilled Chicken Sandwich 17**  
Jalapeño mayonnaise, pepper jack cheese, crisp lettuce, tomato, smoked bacon, avocado, whole wheat bun with fries

**Roasted Turkey BLT 17**  
Lemon pepper mayonnaise, toasted sourdough with fries & house side salad

**Seared Chicken Breast 28**  
Taro root puree, baby carrots & asparagus, topped with mushroom demi-glace

**Pan Seared Salmon\* 31**  
Served with a pea puree, fennel citrus salad, fingerling potatoes

**Seasonal Fresh Grilled Fish\* 30**  
Roasted fingerling potatoes, fresh grilled asparagus, mushrooms, spinach lemon pepper beurre blanc

**Shrimp & Asparagus Risotto\* 23**  
Sautéed shrimp, asparagus, grape tomato in a classic style risotto

**Rigatoni Bolognese 22**  
Italian sausage, ground beef, garlic crustini, topped with parmesan cheese

**12oz Pork Chop 30**  
Served with goat cheese and herb polenta, seasonal vegetables, & mushroom demi-glace

**Charbroiled New York Strip\* 37**  
Mashed potatoes, baby carrots & asparagus, fresh roasted garlic

**Flat Breads 18**  
**BBQ Chicken** – bacon, green onions, jack & cheddar cheese, BBQ sauce  
**Caprese** – fresh mozzarella, plum tomatoes, basil, balsamic reduction drizzle  
**Greek** – Kalamata olives, spinach, grape tomatoes, feta and mozzarella cheese

desserts

**Apple Cobbler 10**  
Caramelized golden delicious apples, walnuts, covered with pastry dough, vanilla ice cream

**Warm Chocolate Lava Cake 10**  
Served with vanilla ice cream

**New York Style Cheesecake Brûlée 10**  
Served with fresh berries and whipped cream

**Coffee Crème Brûlée 10**  
Served with whipped cream and chocolate shavings

**House-made Banana Bread 10**  
Served with vanilla ice cream

Please let us know of any dietary preferences or food allergies we should be aware of in the preparation of your meal.

\*Thoroughly cooking food of animal origin, including but not limited to beef, eggs, fish, lamb, milk, poultry, or shellfish reduces the risk of food borne illness. Young children, the elderly, and individuals with certain health conditions may be at a higher RISK if these foods are consumed raw or undercooked.

An 18% service charge will be added to parties of 6 or more