

BREAKFAST

SERVED DAILY FROM 6:30 AM TO 10:30 AM



LIGHTER OPTIONS

GREEK YOGURT 100 cal. 5

Blueberry / strawberry / vanilla

SEASONAL FRUIT CUP 5

SEASONAL FRUIT PLATE 150 cal. 8

OATMEAL 7

Brown sugar / almonds / raisins

MAINS

ALL AMERICAN 19

Two eggs scrambled or fried / choice of bacon or pork sausage / choice of white or wheat toast / hash browns / choice of hot beverage and juice

BAKED GOUDA SANDWICH 15

Two fried eggs / Gouda cheese / tomato / served on ciabatta roll, with hash browns

BREAKFAST BURRITO 15

Scrambled eggs / chorizo / hash browns / onion / pepper jack cheese / salsa

BELGIUM WAFFLES 15

Served with maple syrup

BUTTERMILK PANCAKES 15

Served with maple syrup

HAM AND CHEDDAR CHEESE OMELET 18

Served with hash browns / wheat or white toast

AVOCADO TOAST 350 cal. 16

Multigrain bread / scrambled egg whites / served with chicken sausage and fresh fruit

SIDES

White Toast 3 | Wheat Toast 3 | Bacon 6 | Pork Sausage 6 | Chicken Sausage 6 | Hashbrown Potatoes 7 | Side of Two Eggs 4

HOT BEVERAGES

Starbucks Coffee 5 | Starbucks Decaf Coffee 5 | Hot Tea 5 | Hot Chocolate 5

JUICE

Fresh Orange Juice 5 | Apple Juice 5 | Grapefruit Juice 5

AURORA

RESTAURANT & BAR

dinner served daily 11am - 4pm

SHAREABLES



MINNESOTA CHEESE CURDS

VG

battered & deep-fried cheese curds
fire roasted pimento tomato sauce

11.00

CRISPY BRUSSELS SPROUTS

GF | DF

deep fried brussels sprouts
parmesan | lemon aioli

14.00

IDAHO STEAK FRIES

GF | VG | VEGAN UPON REQUEST

twice cooked potatoes | rosemary
garlic | shaved parmesan
hickory smoked ketchup

12.00

HANDHELDS

WALLEYE PO-BOY SANDWICH

deep fried walleye | tomatoes romaine
pickles | spicy mayo

16.00



STEAK SANDWICH

flat iron | chimichurri garlic aioli
gouda cheese | roasted peppers

27.00

TURKEY CLUB

3 slices of bread | dijonnaise | bacon
tomato | iceberg lettuce

18.00

FORK & KNIFE



MARRIOTT BURGER

substitute veggie burger +2.00

brioche bun | cheddar cheese | crispy bacon
tomato jam | iceberg lettuce

20.00

MUSHROOM & PEA RISOTTO

GF IVG VEGAN UPON REQUEST

arborio rice | english peas | mushrooms
parmesan cheese | fresh basil

19.00

FIRE ROASTED CHICKEN

GF

bone-in chicken breast | english pea puree
spicy corn succotash | apple cider gastrique

25.00

PASTA BOLOGNESE

ground chuck | tomato sauce | basil
shaved parmesan

20.00

SOUPS & SALADS

ADD ON: CHICKEN +\$6.00 | SAL. MON +\$10.00

STEAK +\$12.00 | SHRIMP +\$12.00

TOMATO BASIL

VG | VEGAN UPON REQUEST

roasted tomato | basil
herb croutons

cup 7.00 bowl 70.00

COBB

GF | VEGAN UPON REQUEST

romaine lettuce | bleu cheese bacon | avocado hard boiled
eggs | cherry tomatoes | ranch dressing

18.00

CLASSIC CAESAR

GF

romaine lettuce | parmesan cheese
herb croutons | caesar dressing

14.00



RED WINE POACHED PEAR

GF | VEGAN UPON REQUEST

locally sourced artisanal greens | red wine poached pears
bleu cheese | shaved onions

honey citrus vinaigrette

15.00

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS

Minneapolis Marriott City Center
30 South 7th Street, Minneapolis, Minnesota, USA, 55402
Tel: +1 612-349-4000

AURORA

RESTAURANT & BAR

dinner served daily 5pm - 11pm

SHAREABLES



MINNESOTA CHEESE CURDS

VG

battered & deep-fried cheese curds
fire roasted pimento tomato sauce
11.00

FIRE ROASTED HERB SHRIMP

GF | DF

herb marinated jumbo shrimp
grilled lemon | lemon aioli
18.50

CRISPY BRUSSELS SPROUTS

GF | VG

deep fried brussels sprouts
parmesan | lemon aioli
14.00

PORK WINGS

DF

crispy pork shank | sweet chili sauce |
cilantro spinach & garlic
23.00

PAN SEARED SCALLOPS

GF

apple & fennel mousseline crispy
brussels sprouts | smoked bacon
| lemon sage brown butter 20.00



WALLEYE PICATTA

GF

locally sourced walleye dipped in egg | pan
seared | butter white wine | garlic | capers
16.00

IDAHO STEAK FRIES

GF | VG | VEGAN UPON REQUEST

twice cooked potatoes | rosemary
garlic | shaved parmesan
hickory smoked ketchup
12.00

CAJUN SHRIMP & GRITS

GF

jumbo shrimp | cheddar grits
taso ham | bell peppers
cajun cream sauce | cilantro
22.50

EGGS IN PURGATORY

DF | VG | GF UPON REQUEST

fire roasted tomato & bell pepper
ragout | basil | roasted garlic
eggs sunny side up
19.00

FORK & KNIFE



MARRIOTT BURGER

substitute veggie burger +2.00
brioche bun | cheddar cheese | crispy bacon
tomato jam | iceberg lettuce
20.00

MUSHROOM & PEA RISOTTO

GF | VG | VEGAN UPON REQUEST

arborio rice | english peas | mushrooms
parmesan cheese | fresh basil
19.00

FIRE ROASTED CHICKEN

GF

bone-in chicken breast | english pea puree
spicy corn succotash | apple cider gastrique
25.00



STEAK CHIMICHURRI

GF

marinated & grilled flat iron | grilled onions |
cherry tomatoes | chimichurri
32.00

SOUPS & SALADS

ADD ON: CHICKEN +\$6.00 | SALMON +\$10.00
STEAK +\$12.00 | SHRIMP +\$12.00

TOMATO BASIL

VG | VEGAN UPON REQUEST

roasted tomato | basil
herb croutons
cup 7.00 bowl 70.00

COBB

GF | VEGAN UPON REQUEST

romaine lettuce | bleu cheese bacon | avocado hard boiled
eggs | cherry tomatoes | ranch dressing
18.00

CLASSIC CAESAR

GF

romaine lettuce | parmesan cheese
herb croutons | caesar dressing
14.00



RED WINE POACHED PEAR

GF | VEGAN UPON REQUEST

locally sourced artisanal greens | red wine poached pears
bleu cheese | shaved onions
honey citrus vinaigrette
15.00

DESSERT

LEMON PANNA COTTA

lemon zest | blueberry compote
12.00

CHOCOLATE BREAD PUDDING

vanilla butter | chocolate chunks
12.00

FLOURLESS CHOCOLATE CAKE

chocolate | fudge
9.00



MARRIOTT MINNEAPOLIS CITY CENTER

SIGNATURE COCKTAILS

All cocktails are hand-crafted with freshly squeezed juice

Splrit-Forward Cocktails

Aurora Old Fashioned 17
(Bourbon Old Fashioned)

Bulleit Bourbon | Orange-Infused Syrup | Angostura Bitters

Smoked Tequila Old Fashioned 21

Petron Reposado Tequila | Pineapple-Infused Syrup | Angostura Bitters | Cherry-wood Smoked

612 Minhanntan 15

(Bourbon Manhattan)
Maker's Mark Bourbon | Sweet Vermouth | Angostura Bitters

REFRESHING COCKTAILS

Frenchmen Street 15

(French 75)

Bombay Sapphire Gin | Lemon Juice | Sugar | Bubbles

Honey Dipper 16

(Bee's Knees)

Woodford Reserve Bourbon | Lemon Juice | Honey | Sea Salt

Daisy Chain 16

(Margarita)

Don Julio Blanco Tequila | Norseman Orange liqueur | Lime Juice | Sugar

Mana Mule 15

(Vodka or Tequila Mule)

Jose Cuervo Tradicional Tequila or Prairie Vodka | Fever-Tree Ginger Beer | Lime Juice | Sugar

Harvest Moon 14

(Aperol Spritz)

Aperol | Prosecco | Soda Water

SIGNATURE MARTINIS

So Fresh and So Clean 16

(Gin Martini)

Tanqueray Gin | Dry Vermouth | Regan's Orange Bitters

Delta Spirit 16

(Aviation)

Aviation Gin | Luxardo Maraschino | Creme de Violette | Lemon Juice | Sugar

Pink Slipper 16

(Cosmopolitan)

Ketel One Vodka | Norseman Orange Liqueur | Lime Juice | Sugar | Cranberry Juice

Espress Yourself 16

(Espresso Martini)

Absolut Vanilla Vodka | Espresso | Kahlua | Bailey's

NON-ALCOHOLIC

MOCKTAILS

Garden Buck 11

Lyre's White Cane Spirit | Ginger Beer | Cranberry Juice | Sugar

No Rum Runner 11

Lyre's White cane Spirit | Red Bull Yellow Edition | Pineapple Juice | Sugar

Pepsi Products 5

Red Bull 5

Acqua Panna 7

S. Pellegrino 7

BEERS ON DRAFT

Miller lite 9

Milwaukee, WI
ABV 4.2%

Big Island Blonde Ale 10

Excelsior, MN
ABV 5.1%

Indeed Day Tripper Pale Ale 10

Minneapolis, MN
ABV 5.4%

War Pigs Foggy Geezer Hazy IPA 11

Munster, IN
ABV 7.5%

Seasonal Beer 10

Stella Artois Pilsner 9

Leuven, Belgium
ABV 5.0%

Summit EPA 10

St. Paul, MN
ABV 5.7%

Castle Danger Cream Ale 10

Two Harbors, MN
ABV 5.5%

Surly Furious IPA 10

Minneapolis, MN
ABV 6.7%

Fair State Pilsner 10

Minneapolis, MN
ABV 5.7%

Finnegan's Irish Amber Ale 10

Minneapolis, MN
ABV 4.75%

Fulton Lonely Blonde Ale 10

Minneapolis, MN
ABV 4.8%

WHITE WINE

PINOT GRIGIO

	6oz	9 oz	BTB
House Pinot Grigio	11	16	40
Pighin, Friuli-Venezia-Giulia ITL	18	26	63
Santa Margherita, Valdadige ITL			95

SAUVIGNON BLANC

Brancott Estate, Marlborough NZ	12	17	44
Kim Crawford, Marlborough NZ	18	26	65

RIESLING

Chateau Ste. Michelle, Columbia Valley WA	12	18	43
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CHARDONNAY

House Chardonnay	11	16	40
Meiomi, CA	19	29	72
Wente Vineyards, Riva Ranch, Arroyo Seco CA			80
Sonoma-Cutrer Sonoma Coast CA	24	37	92

SWEET & ROSE

ROSE

	6oz	9 oz	BTB
Fleurs de Prairie, Cotes de Provence FR	17	24	60
Daou, Paso Robles CA	15	23	55

MOSCATO

Menage a Trois, CA		15	23
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SPARKLING

	BTG	BTB
Mionetto Prosecco, ITL	15	64
Moel & Chandon Imperial Brut, FR		140
Veuve Cliquot Brut, Reims FR		269
Chandon Brut Rose, CA		90

RED WINE

CABERNET SAUVIGNON

	6oz	9 oz	BTB
House Cabernet Sauvignon	11	16	40
Chateau Ste. Michelle, Indian Wells, Columbia Valley WA	19	29	72
The Hess Collection, Allomi, Napa Valley CA	24	36	91
Roth Estate, Alexander Valley CA	28	42	107

MERLOT

House Merlot	11	16	40
J. Lohr Estate, Paso Robles CA	14	20	48
St. Francis, Sonoma Valley CA	21	32	87

PINOT NOIR

La Crema, Monterey CA	17	25	65
Meiomi, CA	21	31	80
Argyle, Bloom House, Willamette Valley OR			80

BLEND

Palisades by Joel Gott, CA	14	20	51
J. Lohr Pure Paso Proprietary Red, Paso Robles CA	21	31	79

MISCELLANEOUS

Alamos Malbec, Mendoza ARG	12	17	44
Barossa Valley Estate Shiraz, Barossa Valley AUS	16	24	54

BEERS BOTTLED AND CANNED

Blue Moon Belgian White 8

Summit EPA 8

Fulton Sweet Child of Vine IPA 16oz 11

High Noon 9

Truly Hard Seltzer 7

Surly Furious IPA 9

Import

Corona Extra 8

Guinness Draught 9

Heineken 9

Modelo Especial 8t

Domestic

Budweiser 8

Bud Light 8

Michelob Ultra 8

Coors Light 8

Miller lite 8

Sam Adams Boston Lager 9

RED WINE

Non-Alcoholic

Heineken 0.0 8