



Quick Bites

Tortilla Chips with Salsa 7

Mixed Nuts 7

Homemade Potato Chips 7

French Fries 7

Shareables

Quesadilla 13

pepper jack cheese, black beans, served with sour cream & salsa
Add Chicken 3 or Shrimp 5

Garlic Parmesan Truffle

French Fries 12

served with garlic aioli

Hummus 12 V GF

served with pita bread & baby bell peppers

Burrata 16 V GF

heirloom tomato, fresh basil, oak smoked olive oil, drizzled with balsamic reduction

Jumbo Wings 17

buffalo, bourbon BBQ, or garlic parmesan truffle, served with bleu cheese & celery

Chicken & Lemongrass Pot Stickers 12

fennel orange salad served with sweet chili sauce

Handhelds

served with a side of fries and pickle.

Jersey Oven Roast Turkey BLT 19

applewood bacon, heirloom tomato, herb mayo, ciabatta roll

Grilled Chicken 18

greens, tomato, herb mayo, ciabatta roll

Angus Burger 20

baby greens, heirloom tomato, applewood bacon, cheddar cheese, brioche roll

Black Bean Burger 19 V

baby greens, heirloom tomato, herb aioli, brioche roll

Cubano 20

ham, pulled pork, swiss cheese, pickles, mustard

Soups & Salads

Tomato Soup 8 V

topped with croutons and dill

Caesar 13 V

romaine, shaved parmesan cheese, garlic croutons

Greek 16 V GF

spinach, cucumber, grape tomato, red onion, kalamata olives, feta cheese, red wine vinaigrette

Cobb 17

hard boiled eggs, gorgonzola, avocado, applewood bacon, grape tomatoes, blistered corn, herb ranch

Add To Any Salad

chicken 8 shrimp 9 salmon 12

Fresh Hand Tossed Pizza

Cheese 18 V

Chicken, Bacon, Ranch 20

Buffalo Chicken 20

Pepperoni 20

Mushroom, Goat Cheese & Truffle 20 V

Tomato & Mozzarella 20 V

Entrees

BBQ Ribs GF

served with french fries and cole slaw

Half Rack -28

Full Rack -36

Herb Marinated Salmon 31 GF

wilted spinach, basmati rice, mushrooms, curried carrot sauce

Seared Red Snapper 32 GF

fingerling potatoes, roasted baby bells, lemon caper butter sauce

Eggplant Rollatini 23 V

marinara sauce, mozzarella Cheese, sautéed spinach

Frenched Chicken Breast 28 GF

summer succotash, asparagus, balsamic, smoked olive oil

NY Strip Steak 38

fingerling potatoes, asparagus, rosemary jus

Tri Colored Cheese Tortellini 24

green peas, grape tomatoes, bacon, basil, parmesan cheese

Desserts

Cheesecake 9

fresh berries & whipped cream

Triple Chocolate 9

chocolate sponge cake, milk & white chocolate mousse, berries

If you have any concerns regarding food allergies, please let your server know prior to ordering.

Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illnesses.

An 18% gratuity will be applied to groups of 6 guests or more.

Hours of Operation- Dine In, Takeout, and Delivery 11am-10pm

Princeton Marriott - 100 College Rd E, Princeton, NJ 08540 - 609.452.7800



Cocktails

Garden State Collins ~16

Bombay Sapphire Gin, Blueberry & Lavender Syrup, Fresh Lemon Juice, Fever Tree Club Soda

Pick Me Up ~18

Ktel One Vodka, Chilled Espresso, Mr. Black Coffee, Amaretto

Knob Creek Smash ~18

Knob Creek, Cointreau, Lemon Juice, Simple Syrup

Botanical Spritz ~17

Hendricks Gin, Italicus Liqueur, Fresh Lime Juice, Mionetto Prosecco

Out of Office ~18

Casamigos Reposado Tequila, Del Maguey Vida Mezcal, Peach, Fresh Lime Juice

Sparkling Cosmos ~16

Patron Silver, Italicus, Lime Juice, Cranberry Juice, Prosecco

Stave & Spice ~18

Knob Creek Bourbon, Portland Rootbeer Syrup, Angostura

Green Tea Refresher ~18

Bacardi, Bacardi Reserva Ocho, Passionfruit, Thyme Green Tea, Lime

Mocktails

Plot Twist ~12

Lyre's Agave Blanco Spirit, Passion Fruit, Fresh Lime Juice, Grapefruit Bitters, Fever Tree Tonic

Faux Fizz ~10

Blueberry & Lavender Syrup, Fresh Lemon Juice, Fever Tree Club Soda

Red

Barone Ricasoli Chianti <i>Italy 15/18/54</i>	Meiomi Pinot Noir <i>California 19/22/74</i>
Avalon Cabernet Sauvignon <i>California 14/17/49</i>	Argyle Pinot Noir <i>Willamette Valley 80</i>
Aquinas Cabernet Sauvignon <i>California 19/22/72</i>	J Lohr Los Osos Merlot <i>California 14/17/49</i>
Chateau Ste Michelle Indian Wells Cabernet Sauvignon <i>Columbia Valley 19/22/72</i>	St. Francis Merlot <i>California 60</i>
Hess Cabernet Sauvignon <i>California 80</i>	Alamos Malbec <i>Argentina 13/16/46</i>
Roth Cabernet Sauvignon <i>Alexander Valley 80</i>	Palisades Red Blend <i>California 13/16/46</i>
Montes Pinot Noir <i>Chile 15/18/54</i>	J Lohr Pure Paso Proprietary Red <i>California 74</i>
	Fonseca Porto Bin <i>Portugal 12/15/32</i>

White

Brancott Sauvignon Blanc <i>New Zealand 15/18/54</i>	Wente Chardonnay <i>California 54</i>
White Haven Sauvignon Blanc <i>New Zealand 16/19/60</i>	William Hill Chardonnay <i>California 14/17/49</i>
Kim Crawford Sauvignon Blanc <i>New Zealand 16/19/60</i>	Sonoma Cutrer Chardonnay <i>California 19/22/74</i>
Santa Margherita Pinot Grigio <i>Italy 90</i>	Chateau Ste. Michelle Riesling <i>Washington 46</i>
Villa Sandi Pinot Grigio <i>Italy 15/18/54</i>	Ceretto Moscato <i>Italy 13/16/46</i>
Pighin Friuli Pinot Grigio <i>France 19/22/74</i>	Fleurs de Prairie Rose <i>France 19/22/74</i>
	DAOU Rose <i>Paso Robles 54</i>

Bubbles

Barefoot Champagne 187ml <i>California</i>	10	Mumm Napa Brut 187ml <i>California</i>	28	Domaine Ste Michele Brut 750ml <i>Washington</i>	60
La Marca Prosecco 187ml <i>Veneto, IT</i>	16	Wycliff Brut 187ml <i>California</i>	36	Mionetto Prosecco 750ml <i>Veneto, IT</i>	18/70
Chandon Rose 187ml <i>California</i>	16	La Marca Prosecco 750ml <i>Veneto, IT</i>	50	Veuve Clicquot Brut Yellow 750ml <i>France</i>	120
		Dom Perignon	-		

Beer

Craft 9

Angry Orchard, Goose Island IPA, Sierra Nevada, Cape May Seasonal

Domestic 8

Blue Moon, Budweiser, Bud Light, Coors Light, Michelob Ultra, Miller Lite, O'Doul's, Yuengling

Imported 9

Amstel Light, Corona, Corona Light, Guinness Draught, Heineken, Heineken 0, Stella Artois

Spiked Seltzers

Truly 9, High Noon 10

JOIN US FOR HAPPY HOUR SUNDAY-THURSDAY FROM 4PM-6PM

\$6 House Wines, \$6 Select Beer, \$8 Well Drinks, \$8 Select Appetizers

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