



Quick Bites

Tortilla Chips with Salsa 7

Homemade Potato Chips 7

Mixed Nuts 7 (GF)

French Fries 7

Sharable

Quesadilla 13 (V)

pepper jack cheese, black beans,
served with sour cream & salsa

Add Chicken 3 Add Shrimp 5

Flatbreads 16

truffle, mushroom & goat cheese (V)
chicken, bacon, ranch
tomato & mozzarella (V)

Mozzarella Sticks 10

served with roma sauce

Shrimp Cocktail 16

served with cocktail sauce
and lemon

Garlic Parmesan Truffle

French Fries 12

served with garlic aioli

Jumbo Wings 17

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

Kale & Corn Pot Stickers 12 (V)

kohlrabi brussel sprout slaw
served with sweet chili sauce

Soups & Salads

Tomato Soup 8 (V)

topped with croutons and dill

Caesar 13 (V)

romaine, shaved parmesan cheese,
garlic crutons

Cobb 17 (GF)

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

Beef Chili 10

topped with sour cream
and cheddar cheese

Watercress 17

cranberries, toasted pepitas, roasted
butternut squash, red quinoa,
goat cheese, white balsamic vinaigrette

Add To Any Salad

chicken 8 shrimp 9 salmon 12

Handhelds

served with a side of fries and pickle.
substitute house salad 1

Jersey Oven Roast Turkey BLT 19

applewood bacon, heirloom tomato,
herb mayo, ciabatta roll

Grilled Chicken Sandwich 18

greens, tomato, herb mayo, ciabatta

Signature Burger 22

baby greens, heirloom tomato,
wild mushrooms, chive & onion cheese,
fried egg, brioche roll

Angus Burger 20

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

Black Bean Burger 19 (V)

baby greens, heirloom tomato, garlic aioli, brioche roll

Entrees

Mushroom Ravioli 24 (V)

wild mushroom, shaved brussel sprouts,
butternut squash, chive cream

Pan Seared Salmon 30 (GF)

basmati pilaf, kohlrabi & brussel slaw, charred lemon

Red Snapper 32 (GF)

red quinoa, asparagus, remoulade

Pan Seared Frenched Chicken Breast 28 (GF)

garlic wilted spinach, butternut squash, aged balsamic

New York Strip Steak 38

fingerling potato, asparagus, rosemary jus

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 undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

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

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

Pick Me Up 18

Grey Goose Vodka, Chilled
Espresso, Kahlua, Pistachio

Run Don't Walk 17

Ketel One Cucumber Mint Vodka, Aperol,
Fresh Lemon Juice, Ghost Foam

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

Rum Swizzle 16

Bacardi 4yr Gold Rum, Falernum,
Fresh Lime Juice, Demerara Mint Bitters

Stave & Spice 18

Knob Creek Bourbon,
Portland Rootbeer Syrup, Angostura

Iron Manhattan 18

Michters Rye, Martini & Rossi Sweet Vermouth,
Angostura

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>	Erath Pinot Noir <i>Oregon 80</i>
Avalon Cabernet Sauvignon <i>California 14/17/49</i>	J Lohr Los Osos Merlot <i>California 14/17/49</i>
H3 Cabernet Sauvignon <i>Washington 14/17/49</i>	St. Francis Merlot <i>California 60</i>
Aquinas Cabernet Sauvignon <i>California 19/22/72</i>	Alamos Malbec <i>Argentina 13/16/46</i>
Hess Cabernet Sauvignon <i>California 80</i>	Palisades Red Blend <i>California 13/16/46</i>
Montes Pinot Noir <i>Chile 15/18/54</i>	Troublemaker Red Blend <i>California 46</i>
Meiomi Pinot Noir <i>California 19/22/74</i>	Fonseca Porto Bin <i>Portugal 12/15/32</i>

White

Brancott Sauvignon Blanc <i>New Zealand 15/18/54</i>	Etude, Pinot Gris <i>California 16/19/60</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 60</i>	Sonoma Cutrer Chardonnay <i>California 19/22/74</i>
Maison Belle Cotes Sancerre <i>France 80</i>	Meiomi Chardonnay <i>California 46</i>
Casa Smith Pinot Grigio <i>Washington 14/17/49</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>
	The Beach Rose <i>France 65</i>

Bubbles

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

Beer

Craft 9

Angry Orchard, Goose Island IPA,
Sierra Nevada, Flying Fish,
Hopfish IPA

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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