

IT'S DINNER

TO SHARE

THE GRILL OCTOPUS 12
MARINATED IN OLIVE OIL AND FRESH
HERBS CHIPOTLE MAYO

OUR CLAM CHOWDER SOUP 8
SAN FRANCISCO SOURDOUGH BOWL

CRAB & PRAWN CAKES 14
MANGO AVOCADO SALSA & CHIPOTLE CREMA

HEIRLOOM TOMATO AND MOZZARELLA 10
FIG BALSAMIC, ANAHEIM CHILI OIL & BASIL

THE SALADS

THE ENSALADA 11
WATSONVILLE GREENS, CUCUMBERS
QUESO, TOMATOES, BLACK OLIVES
SWEET ONIONS, LEMON VINAIGRETTE
CHICKEN 15
SALMON 23

THE CAESAR SALAD 11
HOUSE MADE CAESAR DRESSING
CHICKEN 15
SALMON 23

WATERMELON SALAD 12
QUESO, WALNUTS, CUCUMBER, BASIL
RASPBERRY VINAIGRETTE
SALMON / SCALLOPS 23

BURGERS & MORE

BLACK PEPPER BACON CHEESE BURGER 15

CHEDDAR / PEPPER JACK / SWISS
FRIES / FRUIT

3 BEEF SLIDERS 13 **3 ROSARITO FISH TACOS 15**
CHILI BBQ AIOLI, TILLAMOOK CHEDDAR CHEESE SALSA FRESCA CHIPOTLE CREMA, RADISH

TURKEY BURGER 13
SWISS, CHEDDAR OR PEPPER JACK
FRIES / FRUIT

THE DINNER

BABY LAMB CHOPS 22
BLACK BERRY SAUCE
PORTOBELLO MASHED POTATO

AHI TUNA 24
SPICES DRY RUB, SAUTÉ SPINACH
SPICY MAYO

DRY AGED NY STEAK 28
SAUTÉ GARLIC SPINACH
ROASTED POBLANO CREAM

SEARED SEA SCALLOPS 24
PEPPER BACON MASHED POTATO
MANGO AVOCADO SALSA, CILANTRO MAYO

RIBEYE STEAK 32
GRILL ASPARAGUS, PAN JUS

ROASTED SALMON FILLET 23
SAFFRON RICE, HERB BUTTER

FREE RANGE CHICKEN BREAST 21
HERB GRILLED, OAXACA
MOLE SAUCE, CHIPOTLE CREMA

MUSHROOMS RAVIOLI 18
WILD MUSHROOMS & PORTOBELLO CREAM

AQUA PANNA 4

FRANCISCO SERRANO
EXECUTIVE CHEF

SAN PELLEGRINO 4

IF YOU HAVE ANY CONCERNS REGARDING FOOD ALLERGIES, PLEASE ALERT YOUR SERVER PRIOR TO ORDERING.
CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK
OF FOOD BORNE ILLNESS.

20% Service charge for parties of 6 or more

Marriott Walnut Creek 2355 North Main St. Walnut Creek California