

APPETIZERS

STUFFED MUSHROOMS

Parmesan, cheddar, provolone, pepperjack, cream cheese

\$10

GRILLED SHRIMP KABOB

blood orange balsamic glaze on a bed of arugula

\$14

SAUTÉED MUSSELS

tomato & white wine sauce

\$12

HUMMUS WITH FETA & ROASTED RED PEPPERS

crisp vegetables, pita chips

\$8

SOUPS AND SALADS

SIGNATURE SALAD

romaine, tomatoes, feta, red onion, sweet peppers, shaved

Parmesan tossed in balsamic vinaigrette

\$7

KANSAS CITY STEAK SOUP

served in bread bowl

\$9

CAESAR SIDE SALAD

romaine, parmesan, croutons tossed in Caesar dressing

\$6

THE DAILY SOUP

chef crafted

\$7

FRENCH ONION SOUP

melted layer of Gruyere and Swiss cheese on top of a crouton

SIGNATURE ENTRÉES

JUMBO PASTA SHELLS

filled with ricotta, julienne of capicola, sopressata, and pepperoni in a creamy vodka sauce

\$20

DIVER SEA SCALLOPS

topped with garlic beurre blanc

\$36

* choice of one side *

BAKED CEDAR PLANK ATLANTIC SALMON

roasted chili pepper Maitre d' Hotel butter

\$27

* choice of one side *

SESAME COATED AHI TUNA

wild caught

\$29

* choice of one side *

SEAFOOD TRIO PROVENCE

seared diver scallops, shrimp and mussels with provencale sauce served over linguini pasta

\$27

LAMB CHOPS

with polenta and minted pan sauce

\$32

* choice of one side *

DRY AGED PORK PORTERHOUSE

roasted apple with pomegranate demi glaze

\$26

* choice of one side *

FREE RANGE HERB ROASTED CHICKEN

rosemary lemon butter

\$24

* choice of one side *

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

* *Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. *

STEAKS

Featuring selections from Creekstone Farms, our steaks are aged for a minimum of 21 days, hand cut & expertly seasoned, grilled to your preference, topped with butter and served with choice of one side

FILET MIGNON*

8 oz

\$35

RIBEYE*

14 oz

\$38

KC STRIP*

12 oz

\$34

VEAL CHOP

\$36

FILET COMBINATIONS

Enjoy a perfect accompaniment to our 5 oz filet mignon

FILET AND SHRIMP KABOB

\$33

FILET AND CHICKEN

\$30

FILET AND SALMON

\$35

OSCAR STYLE SELECTIONS

* topped with crab and asparagus in a hollandaise sauce *

VEAL OSCAR

\$42

FREE RANGE CHICKEN OSCAR

\$37

SIDES

YUKON GOLD MASHED POTATOES

\$5

ASPARAGUS

\$6

STEAMED BROCCOLI

\$5

SAUTÉED PETITE CARROTS

with Ginger Butter

\$5

BAKED POTATO

\$5

SAUTÉED MUSHROOMS

\$5

ROASTED POBLANO MAC &

CHEESE

topped with crispy bacon

\$7

QUINOA WITH ANCIENT GRAINS

PILAF

\$5

DESSERTS

TRIPLE CHOCOLATE CHEESECAKE

\$8

RUSTIC APPLE TART

with caramel and vanilla bean ice cream

\$8

CREME CARAMEL CUSTARD

fresh berries and cream

\$8



MARRIOTT
WICHITA

* 9100 Corporate Hill Drive Wichita, KS 316-651-0333 *