

Bishop Grill

Restaurant & Greatroom

Quick Bites

Daily Soup | Tomato Soup

bread 6

Spicy Green Beans

fried green beans, ranch dipping sauce 6 **VG**

Olives

marinated Kalamata olives, green olives, and crostini 7 **GF VG V**

Watermelon & Feta

argula, lemon juice, and balsamic glaze 8 **GF VG**

House made Hummus

celery hearts, carrots, warm pita bread 9 **VG V**

House made Salsa and Guacamole

tortilla chips 9 **VG V**

Appetizers

Sliders

two 100% angus beef sliders, cheddar cheese, tomato, lettuce, thousand island 10

Chicken Wings

eight chicken wings with a choice of buffalo or Korean bbq sauce, carrots, celery, side of bleu cheese dressing 12

Margherita Flatbread

heirloom tomatoes, mozzarella, basil 12 **VG**

Chicken BBQ Flatbread

herb-grilled chicken, bacon, green onions, BBQ sauce 12

Cauliflower (Gluten-Free) Flatbread available

Boom Boom Prawns

four lightly battered tiger prawns in Japanese tempura, lemon chili aioli 14

Jack and Cheddar Cheese Quesadilla

scallions, tomatoes, side of sour cream, house made salsa, house made guacamole 12
chicken 3 | sirloin steak 4
spinach & mushroom 3 **VG**

Local Cheese Platter

Laura Chenel's Pure Goat Milk Cheese, Marin petit crème, Point Reyes bleu cheese, fig jam, crackers, and crostini 16 **VG**

Gluten-free bread available

Protein-style available upon request.

Salads

Caesar Salad

romaine lettuce, olive oil crostini, shaved parmesan cheese with caesar dressing 7|12 **VG**

Bishop Market Greens

sliced seasonal fruit, candied walnuts, bleu cheese crumbles, artisan lettuce, choice of dressing 7|12 **GF VG**

Wedge Salad

chopped bacon, cherry tomatoes, pickled onions, bleu cheese crumbles with ranch dressing 8|14 **GF**

Cobb Salad

romaine lettuce, bacon, hard-boiled eggs, avocado, cherry tomatoes, bleu cheese crumbles, dressing 12

Add on:

hard-boiled egg 2 | avocado 4 | chicken 5 | steak 7
shrimp 8 | salmon 9

Sandwiches

Choice of:

fries | fruit | soup | mix green salad

Grilled Cheese Sandwich

white cheddar, sourdough 12 **VG**

Add on: tomato 1 | bacon 2 | ham 3 | avocado 4

Marriott Burger

½ pound of 100% angus beef, cheddar cheese, red onion, lettuce, tomato, brioche bun, pickle 18

Add on: fried egg 2 | bacon 2 | sautéed mushrooms 2
sautéed onions 2 | avocado 4

Vegetarian Burger available

Turkey Club

oven roasted turkey, mayonnaise, bacon, avocado, lettuce, tomato, swiss cheese, wheat bread 17

Sirloin Steak Sandwich

thinly sliced sirloin, sautéed mushroom, onions, provolone cheese, horseradish sauce on French roll 17

Chef's Perfect Sandwich

Lamb Seekh Kebab

yellow onion, red peppers, mint & cilantro chutney, and cilantro on soft roll 18

Growing up in Mumbai, India, my mom would pack my tiffin "lunch box" for school with her homemade version of this popular spicy street food. She grinds the fresh lamb with house made spices and roll it onto a skewer and cook it over the grill with live coal, onions, green chili and special sauces stuffed between local bread. I am so delighted to share my rendition of my mom's food. As you enjoy this sandwich, you are experiencing part of my Indian heritage.

- Chef Dereyk Dcosta

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Entrees

Rice Bowl

baby bok choy, celery, carrots, red and green peppers,
spicy garlic-honey Szechuan sauce, served over
jasmine rice 12 **GF VG V**

Add on: tofu 3 | chicken 5 | steak 7 | shrimp 8

Fish Tacos

fried seasonal fish, chipotle sauce, and mango salsa 14

Balsamic Glaze Chicken

market couscous, cherry tomatoes, pistachios, feta cheese, and stone fruit 20

Wild Pacific Salmon

seared salmon, sautéed zucchini, yellow squash, carrots, extra virgin olive oil 23 **GF**

Shrimp Scampi

garlic butter, white wine sauce, linguine pasta, shrimp, tomatoes, and garlic bread 24

NY Strip

fingerling potatoes, sweet peppers, green onions, rosemary, and demi glaze 28

Filet Mignon

6 oz. filet butter poached and seared, sautéed spinach, porcini mushroom,
demi glaze, seasoned potato cake 32

Sides

Jasmine Rice

side of jasmine rice 5 **GF VG V**

Truffle Infused Mac & Cheese

white cheddar, mushrooms, bread crumbs, and broccoli 6

White Corn

red & green peppers, jalapeno, and butter 6 **VG V**

Cream of Spinach

bacon 6

Grilled Asparagus

lemon vinaigrette 7 **VG V**

GF-Gluten Friendly VG -Vegetarian V-Vegan

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 foodborne illness, especially if
you have certain medical conditions.

A 20% Service Charge will be added to parties of 6 or more. **Separate checks available for parties of 6 or less only. 5/30/19**

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