

# 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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