



SHUTTERS BAR & KITCHEN

Urban pub, Global favorites

Shareables

Spinach and Artichoke Dip Skillet

served with warm tortilla chips 12

Tyson's Bang Bang Shrimp

crispy fried shrimp tossed with bang bang sauce 13

Crispy Fried Calamari

served with chipotle aioli 13

Jumbo Soft Baked Pretzels

served with sea salt and devils backbone cheddar dip 12

Roasted Jumbo Lump Crab Cake

served over charred corn relish and lobster veloute 13

Shutters Wings

served with your choice of buffalo, virginia whiskey bbq or thai chili sauce 14

Quick Bites

Housemade Guacamole

served with tortilla chips 7
add salsa 2

Classic Hummus

served with grilled lemon, naan, spices & herbs 9

Charred Corn Fritters

served over piquillo coulis 8

Roasted Corn & Crab Chowder

our signature recipe 9

French Onion Soup

garlic crouton and gruyere cheese 8

Local Greens

add grilled chicken +6, shrimp +8,
salmon +9, steak +9

Mixed Greens

baby mixed greens, dried cranberries, candied pecans, goat
cheese crouton, maple pear vinaigrette half 7 / full 14

Ancient Grain Salad

Roasted Sweet Potato, Fuji apple, Pumpkin Seeds, Arugula,
Quinoa, Apple Cider Vinaigrette half 8 / full 15

Moroccan Chicken

mixed greens, moroccan spiced chicken, chick peas, roasted
carrots, dates, almonds, feta, lemon vinaigrette 16

Chopped

mixed greens, pulled chicken, chopped egg, tomato, avocado,
bacon, corn, bay blue cheese, ranch 14

Classic Caesar Salad

housemade croutons half 6 / full 11

Iceberg Salad

hickory smoked bacon, gorgonzola, tomato, egg, chives,
buttermilk ranch dressing 12

Brick Oven Flatbreads

White Flatbread

fresh mozzarella, ricotta, fresh basil 12

Margherita Flatbread

fresh mozzarella, plum tomato, basil pesto, aged balsamic 13

Fig & Prosciutto Flatbread

arugula, fontina, aged balsamic 14

Fork & Knife

Glazed Cedar Plank Salmon

citrus honey balsamic 24

Roasted Jumbo Lump Crab Cake

served over charred corn relish and lobster veloute 27

Dry Rubbed New York Strip

bourbon garlic butter 26

20oz Grilled Bone-In Rib Eye

madeira demi-glace 34

Berkshire Pork Chop

balsamic maple glaze 22

Grilled Vegetable Rigatoni

broccoli, zucchini, squash, spinach, portobello, marinara, basil 18

New Orleans Rigatoni

chicken, andouille sausage, shrimp, bell peppers, corn 22

Kitchen Signatures

Piled High Baby Back Ribs

virginia whiskey bbq sauce half rack 16 full rack 22

Roasted Bell & Evans Half Chicken

madeira demi-glace 20

Handmade Sandwiches

served with french fries, sweet fries, seasonal fruit or
tomato cucumber salad

Classic Cheeseburger*

crisp bacon, cheddar, lettuce, tomato, onion, brioche bun 16

Jumbo Lump Crab Cake Sandwich

lettuce, tomato, onion, brioche bun, chesapeake remoulade
sauce 17

Virginia whisky bbq Chicken Sandwich

tender pulled chicken, virginia whiskey bbq sauce, housemade
slaw, pickle, onion straws, potato roll 15

Roasted Pastrami

sauerkraut, swiss cheese, russian dressing, marble rye 16

French Dip

slow roasted ribeye, caramelized onions, horseradish aioli, hoagie
roll, au jus 16

Salmon BLT

maple pepper bacon, bibb lettuce, tomato, chipotle aioli, honey
wheat toast 16

Club Sandwich

roasted turkey, crisp bacon, leaf lettuce, tomato, mayo, toasted
white bread 16

Moroccan Spiced Veggie Wrap

roasted moroccan spices, potato, chick pea, cauliflower, zucchini,
wheat tortilla, harissa aioli 14

Sides

Mashed Potatoes 6

Onion Rings 6

Loaded Baked Potato 6

Housemade Coleslaw 6

Gruyere Mac n Cheese 7

Grilled Asparagus 7

Creamed Spinach 7

Sautéed Cremini Mushroom 7

*May contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Alert your server if you have any special dietary requirements

Tyson's Corner Marriott | 8028 Leesburg Pike | Tyson's Corner, Virginia 22182 | 703.734.3200 | www.tysonscornermarriott.com

Desserts

Apple Crisp Skillet vanilla ice cream 7

Chocolate Lava Cake raspberry coulis, vanilla ice cream 7

Crème Brule Cheesecake macerated strawberries, whipped cream 7

Warm Sticky Toffee Pudding Cake buttery toffee sauce, pecans, vanilla ice cream 7

Tyson's Corner Famous Bread Pudding with caramel crème anglaise 7

For the Little Ones

children 10 and under only

With choice of French fries or fruit cup

Chicken Fingers with honey mustard dip 8

Mac & Cheese 8

Cheese Quesadilla 8

Pasta with Marinara or butter 8

Cheese pizza 8

With Bubbles

La Marca, Extra Dry Prosecco
Veneto, Italy

Sweet Whites & Rosé

Chateau St. Michelle, Reisling
Columbia Valley, WA 12

Tuck Beckstoffer, Grenache Rosé
Oakville, Napa Valley, CA 14

Light Whites

CasaSmith, Pinot Grigio
Ancient Lakes, WA 14

Brancott Estate Sauvignon Blanc
Marlborough, New Zealand 14

Full Flavored Whites

Meiomi, Chardonnay
Sonoma, CA 13

Sonoma Cutrer Chardonnay
Sonoma Coast, CA 16

Medium Bodied Reds

La Crema Pinot Noir
Sonoma Coast, CA 18

Chalk Hills, Pinot Noir
Sonoma Coast, CA 14

J.Lohr Estates, Merlot
Paso Robles, CA 14

Full Bodied Reds

The Hess Collection, Cabernet
Allomi, Napa Valley, CA 22

Aquinas, Cabernet
North Coast, Napa Valley, CA 15

Franciscan Estate, Cabernet
Napa Valley, CA 22

Alamos, Malbec
Mendoza, Argentina 13

Hand-Crafted Cocktails

all cocktails are hand-crafted using freshly squeezed juices

Bourbon Spring Breeze

Jim Beam Bourbon, peach schnapps, pineapple juice, raspberry syrup, lemon juice 14

Cucumber Gin Sprits

Hendricks Gin, cucumber slices, dill sprig, fresh lime juice, angostura 14

Strawberry Mo-Tito

Tito Vodka, simple syrup, Germaine Liqueur, fresh lime juice, mint leaves, basil leaves. 14

Captain and Ginger

Captain Morgan Rum, ginger beer, mint leaves, limes. 14

Spicy Margarita

Jose Cuervo Silver Tequila, Grand Marnier, lime juice, simple syrup, chipotle chili powder, lime wedges. 14

Please ask Server or Bartender for our bottled and local draft beers
Also inquire with our management team about hosting a private party