

Café Del Sol

Appetizers

Chicken Tortilla Soup	8
Our signature with smoked bacon, pepper jack cheese and avocado	
Cabo Chicken Quesadilla	12
Roasted red pepper, pepper jack and cheddar cheeses with guacamole, sour cream and salsa	
Substitute Steak	14
*Grilled Vegetable Flatbread [low cholesterol]	10
Oven-roasted yellow and red tomatoes, cipollini onion, feta and mozzarella cheeses	
Seared Ahi Tuna Nachos	13
Served on wonton crisps with avocado, wasabi aioli and Napa cabbage slaw	
Blue Crab Artichoke Dip	12
Served with grilled flatbread	
Spicy Chicken Spring Rolls	10
Roasted corn, red bell pepper, black beans and jalapeno cheese with a sweet chili sauce	

Salads

*Ahi Salad [carb conscious]	15
Seared Ahi tuna, field greens and Napa cabbage with hoisin vinaigrette dressing	
Organic Baby Green Salad	7
Sliced apple, blue cheese and candied walnuts with red wine vinaigrette	
Chicken Caesar Salad	12
Chilled romaine tossed in traditional Caesar dressing with parmesan cheese and crunchy croutons	
Substitute Lemon-Grilled Shrimp	15
*Cobb Salad [carb conscious]	13
Kitchen tossed, romaine, grilled chicken, egg, avocado, blue cheese, tomatoes and crisp bacon with choice of dressing	
BBQ Chicken Salad	13
Avocado, tomato, black beans, red potatoes, fried onion and corn with bbq ranch dressing	
Caprese Salad	12
Tomato salad with fresh mozzarella cheese, baby field greens, basil and balsamic dressing with olive toast	

Entrees

Garden Pasta	15	Fish and Chips	14
Strozzapreti pasta with broccolini, sun dried tomato, capers, artichoke, shitake mushroom and a roasted red pepper pesto		Batter fried cod, creamy slaw, tartar sauce and fries	
Wok-Fired Honey Glazed Chicken	15	Rigatoni with Sausage	16
Served with steamed or whole grain brown rice and broccolini		Spinach, tomato and shaved parmesan	
12-oz. Rib-eye	26	*Pan Seared Salmon Filet [low fat]	19
Served with roasted red skin potatoes, garlic spinach and sautéed mushrooms		Citrus ponzu, green beans and steamed or whole grain brown rice	
*Organic Spinach and Mushroom Frittata [low fat]	14	Herb Roasted Organic Chicken Breast	16
Baked with organic eggs, Vermont white cheddar cheese and avocado served with roasted red skin potatoes		Served with Yukon Gold mashed potatoes and garlic spinach	
		Angus Meatloaf	16
		Served with Yukon Gold mashed potatoes and cipollini onion gravy	

Sandwiches

Reuben	13
Shaved corned beef, sauerkraut and Swiss cheese on marbled rye with fries or house chips	
*Healthy Stack Panini [low fat]	12
Grilled eggplant, roasted red pepper, portabella mushroom, fresh mozzarella cheese and balsamic reduction on 7-grain bread with fresh fruit or baby green salad	
Marriott Burger	13
The classic on a butter toasted bun, fresh ground angus beef, cheddar cheese and crisp bacon with fries or house chips	
A Cut Above The Rest	14
New York strip loin, oven-roasted balsamic tomato, mushrooms, blue cheese, wilted spinach and creamy horseradish on a French baguette with fries or house chips	
Classic Club	12
Roast turkey, crisp bacon, tomatoes and lettuce on toasted white bread with fries or house chips	
Grilled Chicken Sandwich	13
Gruyere cheese and smoky chipotle aioli on ciabatta bread with fries or house chips	

Sides

Whole Grain Brown Rice	4
Crispy Parmesan Potato Wedges	4
Market Fresh Vegetables	5
Creamy Slaw	4

Desserts

Warm Apple and Walnut Cobbler	8
With vanilla ice cream	
Pure Chocolate Fondue	8
Dark chocolate ganache with berries, homemade pound cake, mini fudge brownies and marshmallows for dipping	
Ice Cream	6
Traditional and seasonal flavors	
Little Devil	8
Fudge brownie, vanilla bean ice cream, chocolate fudge and whipped cream	
Vanilla Bean Crème Brulee	7

*Fit for you: These items have been selected to meet the diverse dietary needs of our guests. Your server will be happy to answer any questions you may have. An automatic 18% gratuity will be added to all parties of eight or more.

Beverages

Soft Drinks	3.25
Pepsi®, Diet Pepsi®, Mountain Dew®, Sierra Mist®, Mug Root Beer® or Pink Lemonade	
Fresh Lemonade or Iced Tea	3.25
Milk, Chocolate Milk, Hot Chocolate	3.25
Republic of Tea® [carb conscious]	4
Blackberry Sage, Pomegranate or Decaf Ginger Peach	
Rockstar®	3.50
Bottled Water	4 sm/6 lg
Evian®, Fiji® or San Pellegrino®	
Specialty and Herbal Teas	3.25
Gevalia® Coffee or Decaf Coffee	3.25
	
Cappuccino, or Café Latte	4
Espresso	3.50
Classic Milk Shake	4.50
Chocolate, vanilla, or strawberry	

Beer

Domestic	5.50
Budweiser, Bud Light, Coors Light, Michelob Ultra, Miller Lite, O'Doul's Non-Alcoholic	
Imported	6
Amstel Light, Bass Ale, Becks, Corona Extra, Corona Light, Guinness Draught, Heineken, Negra Modelo, Newcastle Brown Ale, Stella Artois Lager	
Handcrafted	6
Anchor Steam, Blue Moon Belgium White, Fat Tire Amber Ale, Firestone Double Barrel Ale, Paulaner Hefeweizen, Samuel Adams Boston Lager, Samuel Adams Seasonal, Sierra Nevada Pale Ale	
Signature	
Wolaver's Organic India Pale Ale	6
Stone Brewery's Arrogant Bastard 22-oz.	9.50

Wines

	Split	Bottle
Champagne/Sparkling Wine		
Mumm Napa, "Cuvee M", Napa Valley, NV, California	9	33
Piper-Heidsieck, Brut, NV, Champagne, France	14	
Moet & Chandon, "Imperial", NV, Champagne, France	16	61
Sauvignon Blanc	Glass	Bottle
Drylands, Marlborough, New Zealand	9	33
Frog's Leap, Rutherford, California	11	41
Chardonnay		
Stag's Leap Wine Cellars, Hawks Crest, Monterey, California	9	33
Glen Carlou, Paarl, South Africa	10	37
Cuvasion, Carneros, California	13	49
Alternative Whites		
Luna, Pinot Grigio, Napa Valley, California	9	33
Saint M, Riesling, QbA, Pfalz, Germany	10	37
Pinot Noir		
Estancia, Central Coast, California	10	37
Buena Vista, Carneros, California	12	45
Argyle, Willamette Valley, Oregon	14	52
Merlot		
Horse Heaven Hills, "H3", Washington	9	34
Napa Cellars, Napa Valley, California	11	41
Provenance Vineyards, Napa Valley, California	13	49
Cabernet Sauvignon		
Lockwood, Monterey County, California	9	34
75 Wine Co., Red Hills Lake County, California	11	41
Francis Ford Coppola, "Director's Cut", Alexander Valley, California	14	52
Alternative Reds		
Kunde, "Old Vines", Zinfandel	10	37
Domingo Molina, Malbec, Cafayate Valley, Argentina	12	45
Penfolds, Shiraz, Barossa Valley, Australia	12	45
Parducci, "True Grit", Petite Sirah, Mendocino County, California	13	49