

STEAKS • CHOPS • SEAFOOD



AMERICAN BAR AND GRILL

DINE OUT BOSTON 2019

MARCH 3RD- 8TH

MARCH 10TH-15TH

DINNER

APPETIZERS

CRISPY POLENTA

WILD MUSHROOMS, TRUFFLE CREAM, THYME

GRILLED DOUBLE CUT BACON

LAVENDER HONEY, CHIMICHURRI, SMOKED SALT

ROASTED BUTTERNUT SQUASH SOUP

MAPLE CRÈME FRAICHE, TOASTED PUMPKIN SEEDS

ENTREES

COFFEE SPICED SKIRT STEAK

SOUR CREAM WHIPPED POTATO, ASPARAGUS, CHOPPS SAUCE

POTATO CRUSTED ATLANTIC COD

FINGERLING POTATO, SMOKED BACON & CORN CHOWDER

LEMON-THYME CHICKEN BREAST

PARMESAN & SPINACH RISOTTO, GARLIC CONFIT, PANJUS

RIGATONI BOLOGNESE

DRY AGED BEEF, VEAL, & TOMATO RAQU, SHAVED PARM, HERBS

DESSERT

TIRAMISU

MASCARPONE, ESPRESSO CHIP GELATO

LOCALLY MADE SORBET

TRIO OF HOUSE MADE FLAVORS

CHOCOLATE MOUSSE CAKE

STOUT CRÈME ANGLAISE,
PRETZEL ICE CREAM, HAZELNUT CRUMB

\$38 PER PERSON

For Reservations: Please contact Bianca Dickey

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