

R + R GRILL

DINNER

FOUR
POINTS
BY SHERATON

Soup of the Day Cup 5 / Bowl 7
French Onion, Gruyere Cheese, Crostini / Bowl 8

APPETIZERS

P.E.I. Mussels \$12
Chorizo, Fresh Tomato, Garlic, Chopped Herbs, White Wine, Garlic Parmesan Crostini

Smoked Salmon \$11
Crispy Potato, Parmesan Cream, Baby Greens, White Balsamic Vinaigrette

Flash Fried Wedge of Brie \$11
Baby Greens, Poached Pear, Candied Walnuts, Raspberry Gastrique

Tomato Bruschetta \$9
Roasted Tomato, Baby Mozzarella, Basil Pearls, Cracked Parmesan, Toasted Crostini

Crab Cake \$12
Crispy Avocado, Jicama Slaw, Tomato Pistou, Meyer Lemon Vinaigrette

Trisol Battered Calamari \$9
Baby Greens, Shaved Jicama, Blood Orange Red Thai Vinaigrette

PETITE SALADS

Cured Watermelon Salad \$9
Baby Arugula, Toasted Pine Nuts, Crumbled Cotija, Orange Segments, Watermelon Vinaigrette

The Wedge Salad \$8
Crisp Iceberg Lettuce, Tomato, Bacon, Onion, Bleu Cheese, Buttermilk Ranch Dressing

Caprese Salad \$9
Marinated Tomato, Fresh Mozzarella, Baby Arugula, Cracked Parmesan, Tomato Powder, Balsamic Pearls, Basil, Vinaigrette

Classic Caesar Salad \$7
Chopped Romaine, Shredded Parmesan Cheese, Croutons

Spicy Kale Salad \$7
Chiffonade of Black Tuscan Kale, Tomato, Red Pepper Flakes, Crispy Fried Basil, Parmesan Vinaigrette

R + R Baby Greens \$7
Baby Greens, Cherry Tomato, Red onion, Croutons, Whole grain mustard Vinaigrette

PASTA

Angel Hair Pasta \$15
Sautéed Cherry Tomatoes, Wilted Spinach, Shaved Garlic, Shallots, Fresh Herbs, Chablis Truffle Butter

Cavatappi Pasta \$16
Sautéed Garlic, Shallots, Asparagus Tips, Baby Arugula, Parmesan Cream, Tomatoes, Toasted Pine Nuts
Add to Pasta: Chicken 2 / Salmon 4 / Shrimp 5

ENTREES

Herb Roasted ½ Chicken \$18
Whole Grain Mustard & Bacon Potato, Wilted Spinach, Baby Tomato, Natural Bird Jus

Pan Seared Scallops \$26
Creamed Sweet Corn Polenta, Asparagus Tips, Tomato Butter, Micro Greens, Butter Sphere's, Truffle Crumbles

Scottish Salmon \$22
Parmesan Risotto, Cherry Tomato, Asparagus, Crispy Fried Leeks, Crème Fraîche Vinaigrette

Maine Lobster Tail \$26
Baby Red Potato Hash, Baby Broccolini, Lobster Essence, Sweet Corn Butter Sphere

Four Points Steakhouse
Steak House Items Are Served Horseradish Potato Pave, Grilled Asparagus, Sweet Corn Chutney, Port Reduction
6 oz Filet Mignon* \$28
10 oz Ribeye* \$26
Apple Cider Brined Pork Tenderloin* \$24

R + R Burger* \$17
Melted Brie Cheese, Smoked Bacon, Truffled Mushrooms, Iceberg Lettuce, Shaved Red Onion, Parmesan Sesame Bun

Beef & Bleu Salad* \$17
Grilled Flat Iron Steak, Baby Arugula, Spinach, Marinated Tomato, Onions, Blue Cheese, House Whole Grain Mustard Vinaigrette

*Disclaimer: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

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DESSERT

Warm Cassis Chocolate Cake	\$8
Raspberry Sorbet, Macerated Blackberries	
Frangelico Crème Brûlée	\$8
Peanut Butter Powder, Warm Chocolate Sphere	
Cheesecake of the Day	\$8
Chef's Seasonal Creation	
Warm Apple Cobbler	\$8
Oatmeal Crumble, Powdered Sugar, Cinnamon Gelato	
Hot Fudge Sundae	\$8
Haagen-Dazs Ice Cream, Warm Fudge, Nuts, Whipped Cream	

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