



STARTERS

Crab Cakes

sautéed crabmeat complimented with mango and pineapple salsa and roasted red pepper aioli **\$13**

French Quarter Louisiana Buffalo Shrimp

served with celery & carrot sticks with Blue Cheese dressing **\$12**

Original Buffalo Style Wings \$8

served with celery & carrot sticks with Blue Cheese dressing

Soup Du Jour \$5

Lightly Spiced Creamy Corn Chowder \$5

Truffle Fries \$7

Southwestern Chicken Rolls

grilled chicken, corn, and black beans served with chipotle ranch and cilantro sauce **\$10**

Filet Mignon Bruschetta

sautéed beef tenderloin on a toasted baguette over diced tomatoes, fresh basil, shaved garlic topped with Fontina cheese **\$11**

Classic Chicken Quesadilla

fresh flour tortillas filled with mozzarella & cheddar cheese, grilled chicken, onions and cilantro served with salsa fresco and sour cream **\$12**

San Francisco Jumbo Shrimp Cocktail

served with cocktail sauce and fresh lemon **\$13**

Sunspot Global Sampler

classic chicken quesadilla, southwestern chicken roll, filet bruschetta and buffalo wings **\$18**

Filet Mignon Sliders

mini sliders with brie cheese **\$12**

Ahi Tartar Stack

Ahi tartar with sesame seeds, oil, chives and soy sauce with Asian coleslaw on fried wonton **\$11**

SALADS

Mixed Green Salad \$7

SunSpot Signature Salad

a mix of fresh baby greens, candied pecans, fresh strawberries, orange segments, Danish blue cheese and aged balsamic vinaigrette **\$12**

Island Tropical Fruit and Shrimp Salad

baby mixed greens, shrimp, papaya, pineapple, tomato, avocado, walnuts, shredded Monterey Jack cheese and citrus vinaigrette **\$14**

Tomato Avocado Salad

sliced avocado with Roma tomatoes, red onions & cilantro, served with lime and olive oil **\$11**

California Classic Cobb Salad

crispy greens, grilled chicken breast, applewood smoked bacon, tomatoes, hard boiled eggs and choice of dressing **\$13**

Caesar Salad

heart of romaine lettuce with Parmesan cheese and classic Caesar dressing **\$9**

with grilled chicken **\$13**

with grilled shrimp **\$16**

with chipotle portabella mushroom **\$12**



SANDWICHES & PANINIS

all sandwiches are served with your choice of fries or fresh fruit

Grilled Citrus Chicken Sandwich

caramelized onions, guacamole, baby spinach and Pepper Jack cheese, served on a tomato focaccia **\$12**

Grilled Portobello & Vegetable Wrap

grilled portobello mushrooms, zucchini, yellow squash, baby spinach, tomatoes, roasted bell pepper remoulade, wrapped in a whole wheat tortilla **\$11**

[low cholesterol: carb conscious]

Applewood Smoked Turkey Triple Deck

thinly sliced smoked turkey breast, bacon, tomato, pesto mayonnaise and lettuce layered on sourdough toast **\$12**

East Coast Reuben Sandwich

thinly sliced lean cooked corned beef, on a grilled rye bread with melted Swiss cheese, Sauerkraut, and Thousand Island dressing **\$12**

Seared Ahi Tuna Sandwich

with roasted peppers aioli, caramelized onions, tomatoes and Asian chop salad **\$14**

Soup and ½ Sandwich and Salad

a cup of soup, your choice of half a ham or turkey sandwich, and a mixed green salad with a choice of dressing **\$12**

Marriott Burger

8oz certified Angus USDA choice burger, served on a sesame seed Kaiser roll, with cheese, bacon, lettuce, tomato, red onion, and a pickle **\$12**

San Felipe Fish Taco

two fish tacos topped with Mexican coleslaw, fresh tomatoes, and Cajun sour cream, served with pico de gallo **\$12**

Roasted Beef & Brie Panini

roasted beef, Brie cheese **\$12**

Chipotle Chicken Panini

breast of chicken, Pepper Jack cheese, red onion, and chipotle mayonnaise **\$11**

Ham and Swiss Cheese Panini

with sundried tomatoes spread **\$11**

Turkey Provolone Cheese Panini

with pesto mayonnaise **\$11**

PIZZAS

Pepperoni or Cheese Pizza 7" - \$7 13" - \$13

Thai Chicken Pizza 7" - \$9 13" - \$15

Grilled chicken, bean sprouts, cilantro, red onions, and Thai peanut sauce

Heart of the House Hawaiian Chicken Pizza 7" - \$9 13" - \$15

crust filled with Hawaiian roasted chicken, roasted garlic, red onions, pineapple, mozzarella cheese, and topped with teriyaki sauce

Margherita Pizza 7" - \$9 13" - \$14

mozzarella, tomato, basil and pesto sauce

Mediterranean Shrimp Pizza 13" - \$16

basil pesto, buffalo mozzarella, Feta cheese, Kalamata olives and roasted tomatoes

SunSpot Pizza 7"- \$10 13" - \$15

pepperoni, prosciutto ham, sausage and ground beef

Additional toppings \$1.00 each



ENTRÉES

SEAFOOD

Soy and Sake Marinated Sea Bass

with coconut rice, fresh seasonal vegetable and curry cream sauce **\$27**

Suggested Wine: Sterling Chardonnay

Yukon Potato Crusted Alaskan Halibut

with fresh seasonal vegetables and orange ginger sauce **\$26**

Suggested Wine: Sonoma Cutrere

Seared Rare Sesame Ahi Tuna

with wasabi mashed potatoes, sautéed ginger spinach and tropical fruit relish **\$24**

Suggested Wine: Kim Crawford Pinot Noir

Grilled Five Spice Atlantic Salmon

served over basil mashed potato and lemon beurre blanc **\$22**

Suggested Wine: Chateau Ste. Michelle Riesling

POULTRY & PASTA

Angel Hair Pasta

angel hair pasta, garlic, tomato and basil with olive oil **\$14**

with grilled chicken **\$19** with grilled shrimp **\$21**

Suggested Wine: Saintsbury Chardonnay, Carneros

Little Italy Chicken Parmesan

lightly fried chicken breast, melted mozzarella, basmati risotto and authentic marinara sauce **\$23**

Suggested Wine: Kim Crawford Sauvignon Blanc

Seafood Romano Pasta

sautéed shrimp, scallops, fresh fish with garlic oven roasted tomatoes, artichoke hearts, creamy tomato herb sauce and shaved parmesan cheese **\$24**

Suggested Wine: Chateau St. Jean Chardonnay

STEAK & CHOPS

all steaks & chops are served with your choice of baked potato, twice baked potato or mashed potatoes and seasonal vegetables

Bone-In 16oz Rib Eye Steak

marinated in herbs and olive oil **\$34**

Suggested Wine: La Crema Pinot Noir

New York Steak

12oz center-cut all-natural certified Angus sirloin steak **\$32**

Suggested Wine: Ferrari Carano Merlot

Prime Filet Mignon

8oz USDA center-cut filet mignon **\$34**

Suggested Wine: Franciscan Cabernet Sauvignon

Maple Rum Glazed Giant Pork Chop

10oz pan seared pork chop tenderly cooked to perfection, with port wine pear reduction **\$23**

Suggested Wine: Robert Mondavi Winery Chardonnay



Desserts \$6

NY Style Cheesecake

served with fresh strawberries and raspberry sauce

Warm Chocolate Cake

served with vanilla ice cream
and caramel sauce

Tiramisu

with chocolate sauce

Apple Cobbler

served with vanilla ice cream
and caramel sauce

Lemon Tart

topped with a whipped cream rosette

3 Scoop Ice Cream

Chocolate, vanilla or strawberry

Beverages

Soft Drinks \$3

Pepsi, Diet Pepsi, Sierra Mist, Mug Root Beer, Ice Tea,
Raspberry Ice Tea, Lemonade, Pink Lemonade, Mountain Dew

Juices \$4

Apple, Cranberry, Grapefruit, Orange, Tomato

Milk \$4

Coffee or Tea \$3