WE'VE GOT SOMETHING NEW UNDER OUR HAT.
And you’ll find it at Allie’s American Grille, the new neighborhood bistro conveniently located in a Marriott near you.

Allie’s American Grille redefines what a restaurant should be. With an exciting new menu that celebrates the rich diversity of American cuisine and a new style of service that will welcome you back again and again.

Sumptuous salads. Imaginative entrees. Regional specialties. Lavish desserts. All just minutes away. But miles from the ordinary.
**APPETIZERS**

ONION BLOSSOM .......................... 3.95
Golden Fried and Served with Cattalogh Sauce

SANTA FE CHICKEN QUESADILLA .... 4.50
Melt and Smoky, Served with Guacamole, Salsa and Sour Cream

SOUTHERNfried CHICKEN CRISPS ....... 4.50
With Honey-Mustard and Barbecue Sauces

SECOND CITY CREAMY SPINACH-ARTICHOKE DIP .......... 3.95
With White Corn Tortilla Chips

TEXAS JALAPENO "POPPERS" .......... 4.50
Lightly Breaded, Stuffed with Three Cheeses, Tequila and Cilantro Fried, Served with a Sweet Chili Dipping Sauce

ROASTED IDAHO SKINS ................. 3.95
Rapad with a Zesty Tintle of New Orleans, Bacon, Tomato, Onion and Cheese

BUFFALO STYLE SPICY CHICKEN WINGS .... 4.50
With Blue Cheese Dip and Celery Sticks

BAKED ONION SOUP ................. 2.95
With Swiss, Jock and Parmesan Cheeses

SEASONAL SOUP .................. 2.95
Hearty, Homestyle and Seasoned Just Right

CAESAR SALAD .................. 2.75
Romero, Parmesan and Garlic Croutons in Creamy Caesar Dressing

THE GRILLE SALAD ................. 2.75
Fresh Greens Tossed with Red Wine Herb Vinaigrette

**SALADS AND SANDWICHES**

CHICKEN CAESAR SALAD .......... 7.50
Caesar Salad with Grilled Chicken Breast in Creamy Dressing

ROASTED BEEF GRILLED PACIFIC TUNA SALAD ........ 7.95
With Tender Stringless, Bannan Tomatoes, Black Olives, Red Bell Peppers and Romaine, Tossed in a Red Wine Vinaigrette

LITTLE ITALY GRILLED CHICKEN BREAST SANDWICH ... 6.95
Roma Tomatoes, Mozzarella and Pepper Jack on Sourdough Bread, Served with Grilled Vegetable Salad

**BEVERAGES**

ESPRESSO .................. 1.95
CAPPUCCINO .................. 2.50

**DINNER ENTREES**

We Have Offered Premium Wine and Beer Suggestions To Enhance Your Dinner Entree Selection

REDWOOD VALLEY ROSESSE STYLE CHICKEN .......... 9.95
Herb Roasted, Half Chicken Served with Garlic Mashed Potatoes and Tender String Beans (to ensure the breast is passed quickly, we serve a limited number of chickens each night)

Beringer, White Zinfandel

FARM-RAISED TURKEY .......... 9.95
Pan Fried, Served with Lemon-Wine Sauce, Garlic Mashed Potatoes and Tender String Beans

Chateau St. Michelle, Sauvignon Blanc in Creamy Caesar Dressing

BARBECUED BABY BACK RIBS .......... 12.95
Coked Tender, Served with Cola Sauce and Mega Crunch French Fries™

Champions Clubhouse Classic Beer

NEW YORK SHILOHN STEAK .......... 13.95
With Our Rich-Herb and Modern Steak Sauce, Mega Crunch French Fries™ and Grilled Szechuan

Sterling, Cabernet Sauvignon

SOUTHWESTERN TUNA .......... 11.95
Grilled and Served with Black Beans, Lime Yogurt Sauce and Poppa Relll

Chateau Sauvignon, Chardonnay

**MEURROSE STREET BEET HOAGIE** ........ 6.25
Grilled, Thirty-Sized Beet and Hulled Montana on a Sun-Dried Tomato Hoagie Bull, Served with Beet Aioli and Mega Crunch French Fries™

Champions Clubhouse Classic Beer

**MIDWEST SPECIALTIES**

BAKED POTATO SOUP ............. 3.35
Served "Laddled" with Shove Cheese, Bacon, Sour Cream and Green Onion

CHICKEN VESUVIO ............. 9.95
Half Chicken Braised in White Wine, Garlic and Olive Oil, Served with Sweet Peppers, Tomatillo and Roasted Tomatoes

Chateau Sauvignon, Chardonnay

MICHIGAN SOUR CHERRY CRISP .......... 3.25
Sour Cherries and Glaze Baked with Roasted Peaches and Brown Sugar Topping, Served with Haigens Dose Vanilla Ice Cream