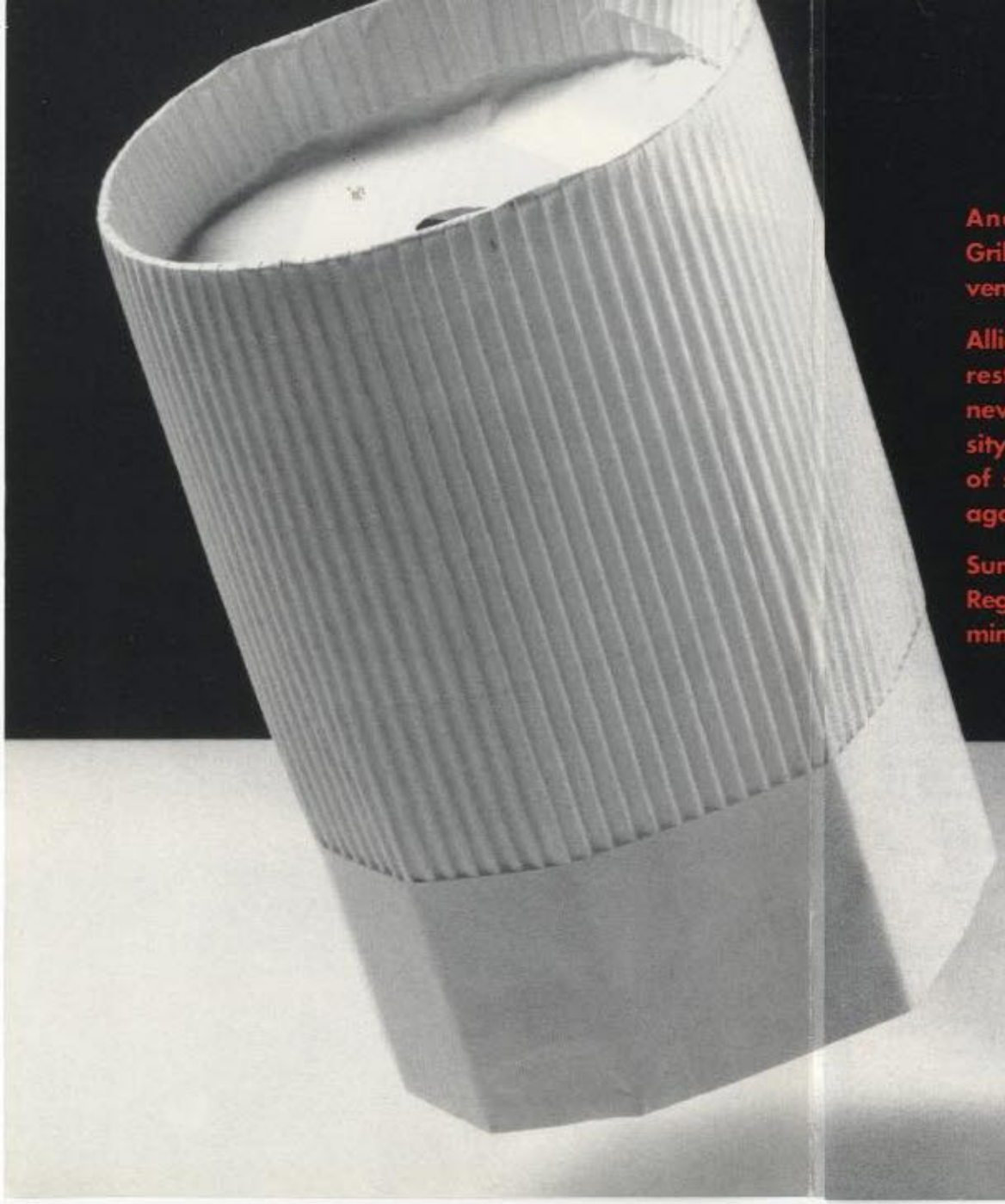
WE'VE GOT SOMETHING NEW UNDER OUR HAT.



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.

ALLIE'S AMERICAN GRILLE℠

THE GREAT NEW RESTAURANT THAT JUST HAPPENS TO BE LOCATED IN A HOTEL

APPETIZERS

ONION BLOSSOM 3.95
Golden Fried and Served with Cataradish Sauce

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

SOUTHERN FRIED CHICKEN CRISPS 4.50
With Honey-Mustard and Barbecue Sauces

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

TEXAS JALAPEÑO "POPPERS" 4.50
Lightly Breaded, Stuffed with Three Cheeses, Tequila and Quick-Fried. Served with a Sweet Chili Dipping Jam

ROASTED IDAHO SKINS 3.95
Topped with a Zesty Taste of New Orleans, Bacon, Tomato, Onion and Cheeses

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

BAKED ONION SOUP 2.95
With Swiss, Jack and Parmesan Cheeses

SEASONAL SOUP 2.50
Hearty, Homestyle and Seasoned Just Right

CAESAR SALAD 2.75
Romaine, 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

Well Within Your Mind **GRILLED PACIFIC TUNA SALAD** 7.95
With Tender String Beans, Roma Tomatoes, Black Olives, Red Bliss Potatoes and Romaine, Lightly Tossed in a Red Wine Vinaigrette
Approximately: 296 Calories, 22 mg Cholesterol, 12 g Fat, 37 g Protein, 257 mg Sodium

THE DOUBLE GRILLEBURGER 6.95
Double Burgers, Double Cheese and Double Bacon! Served with Mega Crunch French Fries™

LITTLE ITALY GRILLED CHICKEN BREAST SANDWICH 6.95
Roma Tomatoes, Mozzarella and Pesto Mayonnaise on Basil-Focaccia Bread, Served with Grilled Vegetable Salad

Well Within Your Mind *No Fat Ranch and No Fat Sweet and Spicy Dressings are also available.*

BEVERAGES

ESPRESSO 1.95

CAPPUCCINO 2.50

THE Gourmet Bean — 100% Colombian Coffee

DIET PEPSI

PEPSI

TETLEY ICED TEA

ICE MOUNTAIN Sparkling Spring Water Refresher

ODWALLA

DINNER ENTREES

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

REDWOOD VALLEY ROTISSERIE-STYLE CHICKEN 9.95
Herb Roasted, Half Chicken Served with Garlic Mashed Potatoes and Tender String Beans (To ensure the freshest possible product, we roast a limited number of chickens each night.)
Beringer, White Zinfandel

FARM-RAISED TILAPIA 9.95
Pan-Fried, Served with Lemon-Wine Sauce, Garlic Mashed Potatoes and Tender String Beans
Chateau Ste. Michelle, Sauvignon Blanc

BARBECUED BABY BACK RIBS . . . 12.95
Cooked Tender, Served with Cole Slaw and Mega Crunch French Fries™
Champions Clubhouse Classic Beer

NEW YORK SIRLOIN STEAK 13.95
With Our Rich Herb and Madeira Steak Sauce, Mega Crunch French Fries™ and Grilled Zucchini
Sterling, Cabernet Sauvignon

SOUTHWESTERN TUNA 11.95
Grilled and Served with Black Beans, Lime Yogurt Sauce and Papaya Relish
Chateau Souverain, Chardonnay

MARDI GRAS SHRIMP AND PASTA 11.95
Shrimp Tossed in a Festive, Cajun Sauce with Sweet Peppers, Roma Tomatoes and Fettuccine
Clos Du Bois, Merlot

SWORDFISH PARMESAN 12.95
Sautéed and Glazed with a Lemon-Wine Sauce, Served with Garlic Mashed Potatoes and Dilled Cucumber and Carrots
Sterling, Chardonnay

KEY WEST GRILLED CHICKEN 9.95
Caribbean-Spiced, with Papaya Relish, Seasoned Rice, Grilled Zucchini and Pineapple
Beringer, White Zinfandel

POLLO, PESTO AND PENNE 9.95
Grilled Chicken, Penne Pasta, Fresh Roma Tomatoes and Pine Nuts Tossed in a Hearty Pesto Sauce
Chateau Souverain, Chardonnay

GRILLED PORK CHOP 11.25
Cured, Hardwood-Smoked with Smothered Onions, Garlic Mashed Potatoes, Grilled Zucchini and Caramelized Apples
Samuel Adams Lager

MIDWEST SPECIALTIES

BAKED POTATO SOUP 3.25
Served "Loaded" with Sharp 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, Tomatoes and Roasted Potatoes
Chateau Souverain, Chardonnay

MICHIGAN SOUR CHERRY CRISP . . 3.25
Sour Cherries and Glaze Baked with Roasted Pecans and Brown Sugar Topping. Served with Häagen-Dazs Vanilla Ice Cream

MELROSE STREET BEEF HOAGIE . . . 6.25
Grilled, Thinly-Sliced Beef and Melted Muenster on a Sun-Dried Tomato Hoagie Roll. Served with Basil-Jus and Mega Crunch French Fries™
Champions Clubhouse Classic Beer

LEMON-THYME CRUSTED WALLEYED PIKE 9.95
Pan-Fried Fillet with Light Whole-Grain Mustard Sauce, Garlic Mashed Potatoes and Tender String Beans
Sterling, Chardonnay

Marriott.

1401 West 22nd Street
Oak Brook, Illinois 60521
[illegible]73-8555

National Restaurant Association
Menu Collection
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