

CURRENT

START AND SHARE

Hand-Crafted Soup of the Day \$6

Baked French Onion Soup, grilled bread and gruyere cheese \$8

Crab and Artichoke Dip, grilled flatbread and bread shards \$10

Crispy Fried Calamari, tomato dipping sauce \$10

Baja Shrimp Cocktail, avocado and lime \$12

Hummus, grilled flatbread and crisp celery for dipping [[a low cholesterol choice](#)] \$10

Jack and Cheddar Stuffed Quesadilla, chicken and green onions in a large flour tortilla \$11
skip the chicken, just the jack and cheddar \$9

FAVORITES

Fresh Baked Pizza, with cheese and herbs \$12
with pepperoni \$14

Baja Fish Tacos, mexicali dressing, borracho beans and cilantro rice \$16

Parmesan Chicken Breast, wilted arugula, capers and tomatoes, baked over ziti pasta in red sauce \$19

Whole Wheat Pasta Primavera, with seasonal organic vegetables, fresh herbs and olive oil \$18

Hoisin Chicken Stir-Fry, whole grain brown rice and asian salad \$18

Omelet of Your Choice, toppings (mushrooms, cheese, tomatoes, spinach, sausage) served with a green salad [[carb conscious](#)] \$15

Fried or Broiled Fish and Chips codfish, tartar sauce and malt vinegar \$18

Chile Seared Flat Iron Steak, fire roasted peppers and onions, cilantro rice and chipotle sauce \$28

Grilled Filet Mignon, garlic sautéed mushrooms, crisp fries and steak butter \$34

Pan Seared Salmon Fillet, warm green bean and potato salad, mustard vinaigrette \$24

Market Fish, chef's choice of seasonal accompaniments \$ market price

Ancho Rubbed Chicken Breast with tomatillo chorizo bean chili and quick sautéed spinach \$24

Pot Roasted Short Rib, roasted carrots, cheddar mashed potatoes \$26

GREENS

Caesar Salad, chilled romaine tossed in traditional caesar dressing with parmesan cheese and crunchy croutons \$7
with herb grilled chicken \$12

Pacific Cobb Salad, grilled shrimp, jumbo lump crab, blue cheese, bacon, grape tomatoes, avocado and balsamic vinaigrette \$18

Asian Chicken Salad, grilled chicken, shaved cabbage, julienne carrots, green onions, cucumber and fried wonton chips over a bed of flat rice noodles \$14

Mixed Green Salad, artichoke hearts, pear tomatoes, blue cheese crumbles, cucumbers, tossed in balsamic vinaigrette [[carb conscious](#)] [[low fat](#)] \$8

Grilled Shrimp and Fresh Mozzarella, mesclun greens tossed in balsamic vinaigrette and vine ripe tomatoes with a sweet chili sauce \$18

SANDWICHES

Marriott Burger, the classic on a butter toasted sesame bun, fresh ground angus beef, cheddar cheese, crisp bacon \$12

Roast Turkey BLT, lemon pepper mayo, toasted sourdough \$11

½ Roast Turkey BLT, a cup of today's hand-crafted soup and house made chips \$12

Coronado Seasonal Pressed Sandwich, chef's choice of freshest and in the moment ingredients. Ask your server for the Current creation \$12

Grilled Chicken Sandwich, jack cheese, bacon and green chiles on ciabatta \$12

Portobello Mushroom Sandwich, avocado, roasted red pepper, cucumber, radish sprouts and basil spread \$12

Turkey Burger, cheddar, avocado and caramelized onions on whole wheat roll \$11



These items have been selected to meet the diverse dietary needs of our guests. Your server will be happy to answer any questions you may have.

CURRENT

DESSERTS \$6

Warm Apple & Walnut Cobbler, Vanilla ice cream

Key Lime Pie, hand whipped cream

Warm Chocolate Cake, ice cream sundae

Ice Cream and Sorbet, traditional and seasonal flavors
Served with house made shortbread cookies

SPIRITED COFFEE DRINKS

- The Coronado** Tuaca, Amaretto Disaronno, topped with whipped cream
- Irish Coffee** Irish Whiskey, brown sugar topped with whipped cream
- The Nutty Irishman** Baileys Irish Cream with Frangelico topped with whipped cream
- B-52** Kahlua, Baileys Irish Cream and a float of Grand Marnier
- Mexican Coffee** Jose Cuervo Tequila and Kahlua, topped with whipped cream
- Keoke Coffee** Kahlua and Dark Cream de Cocoa with Brandy, topped with whipped cream

We Proudly Brew
STARBUCKS COFFEE



WINE BY THE GLASS

White Wine

Champagne , Piper Heidsieck Brut, 187 ml	\$15
White Zinfandel , Beringer	\$8
Riesling , Chateau St. Michelle, Columbia Valley	\$8
Pinot Grigio , Meridian Vineyards, Paso Robles	\$8
Sauvignon Blanc , Kim Crawford, New Zealand	\$10
Fume Blanc , Ferrari-Carano, Alexander Valley	\$13
Pinot Grigio , Santa Margherita, Italy	\$14
Chardonnay , La Terre, California	\$8
Chardonnay , Kendall Jackson Vintner's Reserve, California	\$10
Chardonnay , Chateau Ste. Michelle "Indian Wells" Columbia Valley	\$13

Red Wine

Pinot Noir , Beaulieu Vineyard (BV), Sonoma	\$8
Pinot Noir , Frei Brothers Reserve, Russian River Valley	\$12
Malbec , Alamos, Mendoza	\$9
Shiraz , Rosemount Estate, Southern Australia	\$8
Syrah , Chateau Ste. Michelle, Columbia Valley	\$9
Grenache/Shiraz/Mourvedre d'Arenberg, The Stump Jump, South Australia	\$8
Zinfandel , Ravenswood Vintner's Blend, Sonoma	\$10
Zinfandel , Rancho Zabaco, Sonoma	\$9
Merlot , Beaulieu Vineyard (BV), Sonoma	\$8
Merlot , Clos du Bois, Sonoma	\$11
Merlot , Rutherford Hill, Napa Valley	\$13
Cabernet Sauvignon , Beaulieu Vineyard (BV), Sonoma	\$8
Cabernet Sauvignon , Sterling Coastal, Sonoma	\$10
Cabernet Sauvignon , Rodney Strong, Alexander Valley	\$15

Wines are listed in the order of their intensity.