

# In-Room Dining

At The Napa Valley  
Marriott Hotel and Spa

*Welcome to our Seasonal Menus from both  
Characters Bar and Grill and Harvest Café, offered  
from our Executive Chef for you to enjoy in the  
comfort of your room. In both our restaurants we  
strive to bring you the highest quality, expertly  
prepared foods sourced as much as possible from  
local Napa Valley producers.*

*Please enjoy our Wine Country Cuisine  
and regional Wine List.*

Harvest Café Hours:  
Breakfast: Daily 6:30am – 11:00am  
Dinner: 5:00pm – 10:00pm

Characters Bar & Grill Hours:  
Daily: 11:00am – 11:00pm

To order press “At Your Service”


# Characters Bar & Grill

Served from 11-11 daily

## Starters

Grilled Quesadilla 8.50  
*Different Every Day  
(add Guacamole 1.50)*

Crispy Calamari 9.50

Steamed Mussels (low cholesterol) 11   
*Chorizo, Pequillo Peppers & Garlic Crostini*

Grilled Castroville Artichoke 8.50  
*Meyer Lemon Aioli*

Spicy Chicken Wings 9.50  
*Franks Hot Sauce, Crisp Celery & Point Reyes Blue*

Dungeness Crab Cakes 14  
*Spicy Remoulade, Field Lettuces*


## Salads, Panini, Classic Sandwiches & More

*All sandwiches served with French Fried Potatoes or Field Lettuce Salad*

Baby Spinach Salad (low fat) 8.50   
*Granny Smith Apples, Point Reyes Blue, Candied Walnuts and Cider Vinaigrette*

Caesar Salad 7/10. Chicken Caesar Entrée 12  
*Romaine Hearts, Shaved Parmesan & Garlic Croutons*

Chinese Chicken Salad 12  
*Crispy Noodles, Sliced Almonds, Napa Cabbage & Toasted Sesame Vinaigrette*

Grilled Salmon Salad (carb conscious) 14   
*Feta, Cucumbers, Dolmas, Red Onions, Nicoise Olives & Fresh Basil Vinaigrette*

Marriott Classic Burger 11.50  
*8 oz. Grilled Sirloin on a Seeded Bun with Classic Condiments and a Choice of Cheese*

Classic Club Sandwich 11.50  
*Roasted Turkey, Crisp Bacon, Sliced Tomatoes and Mayonnaise on Toasted Sourdough Bread*

Grilled New York Steak Panini 13  
*6-oz Petite Steak, Caramelized Onions, Tomato Vinaigrette, Pepper Jack & Chipotle Aioli*

Grilled Chicken Panini 10.50  
*Crisp Bacon, Jack Cheese, Roasted Pepper Relish, Creole Mustard*

Steak Frites 21  
*10-oz New York, Gorgonzola Butter and French Fries*

## Brian's American Barbeque

Pulled Pork Sliders (2) 11.50  
*Slaw, BBQ Sauce, and choice of Fries or Onion Rings*

Open-Face Smoked Brisket Sandwich 12  
*"Texas Toast", Slaw and choice of Fries or Onion Rings*

St. Louis Ribs 18  
*5 Meaty Ribs, Slaw and choice of Fries or Onion rings*

# Harvest Winter Menu

Served from 5-10 PM daily

## Appetizers

This Evening's Soup 6

Assorted Field Lettuces 6  
*Spring Hill Petaluma Dry Jack, White Balsamic Vinaigrette, Focaccia Croutons*

Heirloom Beet "Carpaccio" (low fat) 7   
*Sky Hill Napa Valley Chevre, Marcona Almonds & Citrus Vinaigrette*

Bistro Salad 8.50  
*Niman Ranch Bacon, Point Reyes Blue, Garlic Croutons & Mustard Vinaigrette*

## Entrees

Grilled Salmon 24  
*Crispy Fingerling Potatoes, Grilled Leeks, Saffron Butter Sauce & Romesco*


Pan Roasted Sea Scallops 27  
*Potato Puree, Smoky Red Wine Lentils & Crispy Shallots*

Pan Roasted Breast of Chicken 21  
*Buttermilk Mashed Potatoes, Seasonal Vegetable Sauté, Roasted Garlic Jus*


Grilled Angus Filet Mignon 29  
*Blue Cheese Gratin Potatoes, Baby Spinach & Cabernet Sauce*

Grilled New York Steak 28  
*Blue Cheese Gratin Potatoes, Baby Spinach & Cabernet Sauce*

Braised Lamb Shank 25  
*Parsnip Puree, Olive Tapenade & Pan Juices*

Grilled Pork Chop (carb conscious) 24   
*Sun-dried Cherry Sauce, Butternut Squash & Baby Spinach*

Wild Mushroom Bucatini 18  
*Hollow Tube Pasta, Shaved Romano Cheese, Truffle Essence*

 *these items have been selected to meet the diverse dietary needs of our guests*

*We will be happy to answer any questions you may have by simply dialing 0. A 20% service charge and appropriate sales tax will be added to your check.*

Executive Chef: Brian Whitmer  
Executive Sous Chef: Francisco Aguilar  
Chef de Cuisine: Kyle Barker

Enjoy these selected  
wines to go with your meal

### By the Glass

Chardonnay, Beaulieu Vineyards,  
Coastal Estate Vinter's Selection  
5.50

Chardonnay, Chateau St. Jean  
7.75

Pinot Grigio, Madonna Estate  
8.00

White Zinfandel, Beringer  
4.50

Merlot, Sterling Vineyards  
9.00

Cabernet Sauvignon, Hess Select  
9.00

Sparkling Wine & Champagne

### By the Bottle

Mumm Cuvée Napa Brut Prestige  
45.00

Chandon Blanc de Noirs  
40.00

Split  
20.00

*Please find our complete Wine  
and Beverage List in your In-Room Directory.*

**Marriott®**  
NAPA VALLEY  
HOTEL & SPA

