

A la Carte

A FRESH TAKE ON DINING

This is fresh local flavor delivered fast. We'll package your meal to enjoy in your room or on the go, no carts, no fuss.

Toronto Marriott Markham



BEVERAGES

SERVED DAILY FROM
6:00AM - 11:00AM & 4:00PM – 10:30PM

Illy Coffee

Regular | Decaf
12oz 6

Dammon Hot Tea

Breakfast | Earl Grey | Darjeeling | Decaf Green Tea Jasmine |
Decaf Menthe | Decaf Chamomile | Decaf Citrus Rooibos
12oz 5

Brisk Iced Tea 4

Bottled Water 5

Perrier Sparkling Water 5

Bottled Juice 5

Apple | Orange | Grapefruit | Cranberry

Soda 5

Pepsi | Diet Pepsi | Ginger Ale
Mt. Dew | Diet Mt. Dew | 7-Up

Sapsucker 8

Sapsucker is organic, sparkling tree water. The subtle
bubble and slightest hint of natural sweetness makes
it delicious and refreshing.

WINE + BEER + COCKTAILS

SERVED DAILY FROM 4:00PM – 10:30PM
(Only allowed for delivery, not for pick-up)

WINE BY THE BOTTLE

RED

Open Smooth Red Blend (Niagara) 45
Reif Estate Gamay Cabernet (Niagara) 42
Jackson-Triggs Merlot (Niagara) 43
Inniskillin Cab-Shiraz (Niagara) 46
Ruffino Chianti (Italy) 45

WHITE

Open Smooth White Blend (Niagara) 45
Reif Estate Vidal Riesling (Niagara) 42
Jackson-Triggs Chardonnay (Niagara) 43
Inniskillin Pinot Grigio (Niagara) 45
Punti Ferrer Sauv.Blanc (Chile) 56

BEER

Junction Marriott Elite Pilsner 10
Muskoka Cream Ale 10
Amsterdam 3 Speed Lager [568mL] 13
Amsterdam Boneshaker 10
Mill Street Organic Lager 10
Steamwhistle Pilsner 10
Kronenbourg Blanc 1662 10
Goose Island IPA 10
Tsingtao 10
Innis & Gunn Original 10
Miller Lite 10
Michelob Ultra 10

Molson Canadian 7
Budweiser 7
Coors Light 7
Bud Light 7
Corona 8
Heineken 8

CANNED COCKTAILS

Jack Daniels & Cola 11
Cabana Coast Moscow Mule 11
Nutri Vodka Soda Lemon 12
Gin Smash 11
Motts Clamato Original Caesar 11
Motts Clamato Spicy Caesar 11
Smirnoff Red Sangria 12
Smirnoff White Sangria 12



BREAKFAST

SERVED DAILY FROM 6:00AM - 11:00AM

HANDHELD

Broken Yolk Sandwich

Two Eggs, Bacon, Cheddar, Toasted Sourdough, Hash Browns 16

Chunky Avocado Toast

Poached Egg, Avocado Salsa 18

SKILLET & SCRAMBLES

All Canadian

Two Eggs Any Style with Crisp Hash Browns, Choose Bacon, Sausage or Canadian Bacon and Toast, Bagel or Muffin. Includes Juice and Coffee 20

Egg White Scramble GF

Baby Kale, Roasted Mushrooms, Feta 14

HOUSEMADE PASTRIES & MORE

Steel Cut Oatmeal

Golden Sugar, Candied Pecans, Milk 10

House-made Muffins

Blueberry | Bran | Cranberry | Blueberry GF 4

Activia Yogurt GF

Raspberry | Strawberry | Peach | Blueberry 4

Greek Yogurt Parfait

House-made Granola, Berries 8

Seasonal Fruit Medley 8

GF: Gluten Friendly.

Delivery is available only for orders charged to the room, and a standard \$5 delivery charge will be added.

Pickup is available for orders paid by cash or credit card.

Pick up at the Lobby Bar.

Fresh Bites containers are made with recycled materials.

EVENING

SERVED DAILY FROM 4:00PM – 10:30PM

APPETIZERS

Green Salad

Frisée, Red Oak, Lola Rosa, Shaved Asparagus, Green Onion, Spring Pea, Balsamic Honey Vinaigrette 15

Add Salmon 9

Add Shrimp 9

Add Chicken 7

Caesar Salad

Focaccia Crouton, Crisp Bacon Strips, Shaved Parmesan 16

Add Salmon 9

Add Shrimp 9

Add Chicken 7

Buddha Bowl

Mixed Lettuce, Cherry Tomatoes, Edamame, Marinated Tofu, Cucumber Threads, Chickpea Salad, Carrot Threads, Sliced Radish, Avocado, Sesame Thai Dressing 16

Add Salmon 9

Add Shrimp 9

Add Chicken 7

FLATBREADS

Gluten friendly crust available on request

Basil Pesto + Grape Tomato + Goat Cheese + Shaved Parmesan 19

BBQ Chicken + Red Onion Jam + Roasted Mushrooms + Jalapeño Havarti 19

HANDHELD

Each item served with your choice of fries or salad

Crispy Chicken Sandwich

Cheddar, Avocado Salad, Garlic Sauce 22

Lobster Grilled Cheese

Challah, White Cheddar 26

BBQ Short Rib Grilled Cheese

Jalapeño Havarti, Braised Short Rib, BBQ Sauce 21

Brisket Burger

Blue Cheese, crispy Onion Rings, Arugula, Garlic Aioli 21

Bacon Cheddar Burger

Aged Cheddar, Crisp Bacon Strips, Onion Rings, Arugula, Garlic Aioli 21

FORK + KNIFE

Herb Roasted Chicken

Scallop Potato, Broccolini 29

Crisp Skin Atlantic Salmon

Rice Noodle, Vegetable Salad, Crushed Peanuts, Chili Vinaigrette 30

Jumbo Shrimp

Spring Pea, Risotto, Shaved Parmesan 31

Pappardelle Pasta

Charred Tomato, Roasted Mushrooms, Shaved Parmesan 25

SWEETS

SERVED DAILY FROM 4:00PM – 10:30pm

Molten Lava Cake

Berries, Whipped Cream 11

Caramel & Banana Cheesecake Spring Rolls

Berries, Whipped Cream 11

Seasonal Berries

Chef Assorted Seasonal Berries 9

LATE NIGHT

SERVED FROM 10:30PM - 6:00AM

Prairie Club Sandwich

Cheddar, Smoked Turkey, Sliced Ham, Crisp Bacon, Tomato, Lettuce, Mayo, Whole Wheat Bread 15

Buddha Bowl

Mixed Lettuce, Cherry Tomatoes, Edamame, Marinated Tofu, Cucumber Threads, Chickpea Salad, Carrot Threads, Sliced Radish, Avocado, Sesame Thai Dressing 16

Greek Yogurt Parfait

House-made Granola, Berries 8

Seasonal Fruits Medley 8