

lunch menu
SPA AT THE GRAND

spa cuisine

BOWL OF FRESH CUT FRUIT

Fresh Cut Cantaloupe, Kiwi, Honeydew Melon,
Pineapple, Berries, Banana, and Other Fresh Local Fruits
with a Honey Yogurt Sauce
[low cholesterol and low fat]

\$14.95

ORIENTAL CHICKEN SALAD

Grilled Soy Glazed Chicken with Baby Greens, Iceberg Lettuce,
Nappa Cabbage, Asian Vegetables, Crisp Rice Noodles and a
Sesame Soy Vinaigrette

\$14.95

GOURMET MEAT AND CHEESE BOARD

Artisan Salami, Prosciutto, Provolone, Smoked Gouda,
Cheddar, a Greek Olive Mixture, Cornichons,
Dijon Mustard and Crisp Baguette Rounds

\$14.95

TANDOORI LETTUCE WRAPS

Zesty Tandoori Chicken or Shrimp Presented with a Tomato-
Cucumber Relish with Local Hydroponic Bibb Lettuce and Raita

\$14.95

ARTISAN CHEESE PLATE

Chardonnay-Apricot Preserves,
Fruit Garnish and Crackers

\$14.95

PORTABELLO BURGER

Grilled Balsamic Marinated Portabello Mushroom with Roasted
Onions and a Trio of Peppers topped with Fresh Mozzarella
Cheese on a Freshly Baked Parmesan-Rosemary Bun

\$14.95

Dressing Selections: Ranch, Blue Cheese, Honey Mustard,
Balsamic Vinaigrette, Fat-Free Raspberry Vinaigrette,
Caesar, Thousand Island, Oil and Vinegar

A \$3.00 delivery fee, 20% service charge and sales tax will be added.

wines by the glass

SPARKLING

Blanc de Noirs, Brut, Gruet

\$11.00

WHITE

Pinot Gris, "Acrobat", Kings Estate

\$11.00

Chardonnay, Alexander Valley

\$11.00

RED

Pinot Noir, Alexander Valley

\$12.00

Merlot, Alexander Valley

\$10.00

Cabernet Sauvignon, Alexander Valley

\$11.00

beverages

Fountain Head Spring Water

\$4.00

Perrier Sparkling Water

\$4.00

Perrier Sparkling Lime Water

\$4.00

Mojito Madness

\$9.00

Fresh Berries Muddled with Mint from the Chef's Garden

A \$3.00 delivery fee, 20% service charge and sales tax will be added.



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