

Zhuo's Pan-Pacific Fresh

Lunch Selections

Starters

Panko Crusted Calamari \$ 7

Calamari served with citrus soy dressing, sambal aioli and diakon threads

Artichoke Gratin with Croutons \$ 5

Warm artichoke dip served with baguette croutons, radish and celery sticks

Zhuo Chicken Fingers \$ 5

Panko breaded chicken fingers served with sweet lemon chili sauce & sambal aioli

Lettuce Wraps \$ 6

Butter lettuce, pulled chicken served with sweet lemon chili sauce and peanut sauce

Soups

Cauliflower soup \$ 4

Thai chicken noodle \$ 4

Chef's daily soup selection \$ 4

Salads

Hearts of Romaine Caesar

Served with Caesar dressing, savory croutons and parmesan cheese

Half \$4 Full \$7

Baby Greens

Field of greens served with fresh tomato, carrots and Zhuo dressing

Half \$4 Full \$7

Cucumber Salad

Marinated Sliced Cucumbers, jalapenos, diakon and rice vinegar

\$8

Ahi Nicoise Salad

Spring mix tossed with nicoise dressing, tomato wedges, hard boiled eggs and topped with nicoise olives

\$11

Salmon Salad

Miso glazed salmon over Napa cabbage with red onion, wild mushrooms and roasted tomatoes

Served with citrus soy dressing

\$11

Sandwiches

(All Sandwiches served with seasoned curly fries)

Marriott Burger \$11

Angus beef, bacon, cheddar, lettuce, tomato, red onion and pickle

Pepper Turkey Wrap (Fit for you-Low Carb) \$8

Whole wheat flour tortilla, roasted pepper turkey, grated provolone, sambal aioli, micro grains, basil, cilantro

Chicken Salad Sandwich (Fit for you-Low Fat) \$9

Chicken Salad open faced on French bread

Zhuo Sandwich \$12

Filet of beef seasoned with 7-spice open faced on French bread

Ahi Tuna Sandwich \$12

Seared Ahi tuna open faced on sourdough bread

Pizza

(Choice of toppings)

Cheese, Wild Mushroom, Pepperoni

Italian Sausage, Slow Roasted Tomatoes

Caramelized Onion, Roasted Garlic, Oil Cured Peppers

\$10

Entrees

Roasted breast of chicken with teriyaki glaze served with wasabi mashed potatoes and seasonal vegetables \$12

Creamy Forest Mushroom Risotto with bok Choy \$14

Beverages

Pepsi \$2

Diet Pepsi \$2

Sierra Mist \$2

Mug Root Beer \$2

CountryTime Lemonade \$2

Iced Tea \$2

Vasa Still Water \$3

Pellegrino \$3

Desserts

Mango cheesecake with mango jalapeno chutney \$4

Pineapple crème brûlée \$4

Port poached pear served with vanilla ice cream \$4

Chocolate pyramid cake filled with crème anglaise \$4

Haagen-Dazs Ice Cream \$4

Zhuo's Pan-Pacific Fresh

Dinner Selections

Starters

- Panko Crusted Calamari \$ 7**
Calamari served with citrus soy dressing, sambal aioli and diakon threads
- Artichoke Gratin with Croutons \$ 5**
Warm artichoke dip served with baguette croutons, radish and celery sticks
- Zhuo Chicken Fingers \$ 5**
Panko breaded chicken fingers served with sweet lemon chili sauce & sambal aioli
- Lettuce Wraps \$ 6**
Butter lettuce, pulled chicken served with sweet lemon chili sauce and peanut sauce
- Ahi Tuna \$9**
Seared sashimi, sautéed wild mushrooms, pickled ginger, wasabi and soy sauce
- Bruschetta \$7**
Tomato, Thai basil, balsamic vinegar and wild mushrooms
- Crab Puffs \$11**
Breaded crabmeat and cream cheese mixture, served with sweet chili dipping sauce

Soups

- Cauliflower soup \$4
Thai chicken noodle \$4
Chef's daily soup selection \$4

Salads

- Hearts of Romaine Caesar**
Served with caesar dressing, savory croutons and parmesan cheese
Half \$4 Full \$7
- Baby Greens**
Field of greens served with fresh tomato, carrots and Zhuo dressing
Half \$4 Full \$7
- Cucumber Salad**
Marinated Sliced Cucumbers, jalapenos, diakon and rice vinegar
\$8
- Ahi Nicoise Salad**
Spring mix tossed with nicoise dressing, tomato wedges, hard boiled eggs and topped with nicoise olives
\$11

Main Courses

- Creamy Forest Mushroom Risotto with bok Choy**
\$14
- Pan Seared Snapper served with cauliflower puree and seasonal vegetables (Fit for you low carb)**
\$18
- Roasted bone-in Chicken with Teriyaki Glaze, pureed potatoes and seasonal vegetables**
\$16
- Baby back smoked ribs served with pureed potatoes and seasonal vegetables**
\$20
- Double cut pork chop served with pineapple citrus sauce, cauliflower puree and bok choy (Fit for you-High Protein)**
\$21
- Char broiled rib eye with pickled ginger soy butter, wasabi mashed potatoes and seasonal vegetables**
\$24
- Szechwan Peppercorn crusted New York Steak, pureed potatoes and seasonal vegetables**
\$24
- Char grilled filet with Zhuo shrimp with Mushroom Risotto and seasonal vegetables**
\$26

Beverages

- Pepsi \$2
Diet Pepsi \$2
Sierra Mist \$2
Mug Root Beer \$2
CountryTime Lemonade \$2
Iced Tea \$2
Vasa Still Water \$3
Pellegrino \$3

- Chocolate pyramid cake filled with crème anglaise \$4
Haagen-Dazs Ice Cream \$4

Desserts

- Mango cheesecake with mango jalapeno chutney \$4
Pineapple crème brûlée \$4
Port poached pear served with vanilla ice cream \$4