Open from 5pm-10pm Monday - Saturday

Closed Sunday

OVERLOOK

MENU

STARTERS

Soup Du Jour Chef's Choice House-made Seasonal Soup — Cup 6, Bowl 8

Caesar Salad with House-made Dressing, Garlic Crouton, Shaved Parmesan (V) — Sm 6, Lg 8

Overlook Salad with Fresh Greens, Lemon Tahini, Local Tomatoes, Fried Onions, Goat Cheese (V, GF) — Sm 6, Lg 8
Add Salmon — 10
Add Grilled Chicken — 9

Chicken Wings with choice of sauce Buffalo, Honey Garlic, or Korean BBQ (pick one) (GF) — 15

Buttermilk Chicken Fritters with choice of Honey Mustard, BBQ, or Ranch (pick one) — 10

Beyond Chicken Tenders with choice of Honey Garlic, or Korean BBQ (pick one) (V+) — 14

Caprese Flatbread with Roasted Tomato, Mozzarella, Basil Pesto and Balsamic Glaze (V) — 13

Pesto Chicken Flatbread with Grilled Chicken, Basil Pesto and Mozzarella — 14

Three Cheese Flatbread with Mozzarella, Provolone and Grated Parmesan (V) — 12

SANDWICHES (served with French Fries)

8oz. Brisket Burger on a Brioche Bun, Bibb Lettuce, Local Tomato, House-Made Pickles and NC Hoop Cheddar — 16

Grilled Chicken on a Sourdough Roll with Applewood Bacon, Swiss Cheese, Local Tomato and Avocado Aioli — 15

Residence Inn Club with Ham, Turkey, Bacon, Swiss on Toasted Sour Dough with Lettuce, Tomato and Honey Mustard — 13

Grilled Cheese on Wheat Berry Bread (V) — 10
Add Bacon — 3
Add Tomato — 1

MAINS

12 oz. Grilled Ribeye* with Red Wine Jus, Whipped Potatoes, Roasted Carrots, and Melted Onion — 35

Grilled Citrus Salmon with Lemon Herb Couscous, French Onion Broth and Roasted Garlic Broccolini — 24

"Salad 616" House Blackened Shrimp and Chicken over Mixed Field Greens, Baby Heirloom Tomatoes, Pickled Red Onions, Crumbled Blue Cheese, and Spicy Candied Pecans accompanied by a Merlot Shallot Dressing (GF) — 22

Peach BBQ Chicken Breast with Mashed Potatoes and Green Beans (GF) — 23

Chicken Alfredo with Fettuccini, Wilted Spinach, and Shaved Parmesan — 18

Baked Mac & Cheese with Smoky Bacon, Vermont Cheddar, and Pimento Cheese — 17

Split Plate Charge — 6

DESSERTS

Warm Chocolate Lava Cake with Vanilla Ice Cream and Raspberry Drizzles (V, GF) — 8

Seasonal Mixed Berry Parfait with Vanilla Crème Anglaise (V, GF) — 8

Southern Pecan Pie with Fresh Whipped Cream and Caramel Drizzles — 8

Ice Cream Delight with Fresh Whipped Cream, Bordeaux Cherry and Chocolate Sauce (Check with server on available flavors) — 8

SIDES

French Fries 5
Whipped Potatoes 5
Vegetable du Jour 5
Garlic Broccolini 5

(GF) Gluten Free, (V) Vegetarian, (V+) Vegan

Residence Inn by Marriott
Raleigh Downtown

Full Bar, Wine
Craft Beer Service

Note: For parties of 6 or more there will be an automatic 23% gratuity added.

*These items may be cooked to order. Consuming raw or undercooked meats, seafood, shellfish or eggs may increase risk of foodborne illness.