



Sheraton®  
INDIANAPOLIS

# Good Evening





# Dinner

## Starters

### French Onion Soup

Caramelized onions, sweet onion broth, croûtons, Jacob & Brichford Everton cheese 7.00

### Shrimp & Crab Mac & Cheese

Sautéed shrimp, jumbo lump crab, Cavatappi pasta, five cheese blend, bacon, mornay sauce 13.00

### Hummus Sampler

Garlic Hummus with pesto oil and Kalamata olives, Roasted Red Pepper Hummus with sundried tomatoes and basil. Served with toasted pita bread 12.00

### Tempura Prawns

Hot mustard, sweet chili sauce 12.00

### Angry Birds

Hot Buffalo, Jamaican Jerk, Spicy Asian style wings, Vegetable crudités, ranch & bleu cheese. Six 9.00 | Nine 13.00

### Blue Crab Cakes

Jumbo lump Blue crab cake, sautéed spinach, spicy Greek yogurt mojo 15.00

### Santa Fe Chicken Quesadilla

Seasoned chicken breast, corn and black bean salsa, pepper jack cheese, spicy remoulade. Guacamole, sour cream, Pico de Gallo 13.00

### Asian-Style Ribs *gf*

St. Louis Style Ribs, Hoisin-ginger-sherry sauce 12.00

## Greenery

### Classic Caesar Salad

Romaine lettuce, shredded parmesan, croûtons, Caesar dressing 10.00

Add: blackened chicken 4.00 | grilled shrimp 7.00  
grilled salmon 7.00

### California Cobb Salad *gf*

Mixed greens, tomato, avocado, hardboiled egg, apple wood smoked bacon, blue cheese, smoked turkey. White Balsamic vinaigrette 14.00

### Harvest Grilled Apple Salad *gf*

Baby spinach, grilled gala apple, dried cranberries, mandarin oranges, strawberries, candied walnuts, feta cheese. Passion fruit dressing 13.00

## Burgers & Such

Served with choice of French fries, sweet potato fries, chips or fruit cup

### Classic Cheeseburger

Aged cheddar, lettuce, tomato, onion, brioche bun 13.00

### Hanger Steak Black & Blue

Cajun spiced Fischer Farms tri-tip steak, crumbled blue cheese, caramelized onions, balsamic mustard, Ciabatta 14.00

### Southwestern Bison Burger

Roasted green chilies, Monterey jack cheese, tomato, cilantro, chipotle mayo 15.00

### Turkey BLT

Turkey, bacon, lettuce, tomato, lemon mustard aioli, toasted whole grain bread 13.00

### Jamaican Jerk Cod

Pan seared cod filet, sautéed mushrooms, Swiss cheese, jerk sauce, poppy seed bun 13.00

## Main Courses

Served with choice of House or Caesar salad, rolls & butter

### Grilled New York Strip Steak

Mushroom demi, Burgundy braised bacon and onion mashed potatoes, seasonal vegetable 34.00

### Shrimp Tacos

Sautéed shrimp, scallions, lettuce, cabbage, roasted red peppers, Jack cheese, white corn tortillas. Guacamole & salsa 18.00

### Korean Beef Noodle Bowl *gf*

Linguini noodles, broccoli florets, sliced tri-tip steak, scallions, red cabbage, julienne carrot, Korean beef broth 20.00

### Chicken Rice Bowl *gf*

Grilled chicken breast, brown rice, toasted almonds, roasted Brussel sprouts, julienne red onion, red pepper, zucchini, light chicken Broth 18.00

### Jack Daniel's Salmon

Pan seared salmon filet, Jack Daniel's reduction, roasted vegetables, parsley potatoes 26.00

### Pita, Cheese and Veggie Grill

Grilled zucchini, red onion, Roma tomato halves, broccoli and cauliflower. Feta cheese, grilled Pita bread, Italian Dressing 18.00

### Fettuccine Champignon

Pan seared shrimp, assorted wild mushrooms, prosciutto, grated parmesan, fontina cheese, white wine cream sauce 27.00

### Indiana Pork Wings *gf*

Jamaican jerk rub, dark rum dipping sauce, cole slaw 19.00

## Little Extras

### Chef's Soup of the Day 6.00

Grown Up Mac & Cheese, Burgundy Braised Bacon and Onion Mashed Potatoes 5.00

House Salad, Brown Rice Pilaf, Cheese Rolls, Caesar Salad, Stir Fried Vegetable, French Fries, Sweet Potato Fries 4.00

## Sweet Endings

### Flourless Chocolate Torte *gf*

Seasonal berries, raspberry coulis, whipped cream 7.00

### Crème Brulee Cheesecake

Fresh raspberries, whipped cream 8.00

### Market Fresh Fruit and Berries *gf*

Greek yogurt topped with seasonal fruits and almonds in a cherry-honey essence 8.00

### Classic Tiramisu

Coffee-infused lady fingers, mascarpone cream, cocoa 8.00

### Gelato

Choice of: White Chocolate Raspberry, Caramel & Sea Salt, Chocolate Classico 5.00

Fresh Seasonal Berries *gf* 6.00