



Starters

SMOKED *JOYCE FARMS CHICKEN* QUESADILLA 13
jack + *Sweetwater Valley cheddar*, green chiles, housemade salsa, sour cream
or skip the chicken 8

ROASTED RED PEPPER HUMMUS + SPICY BLACK BEAN DIP 9
warm pita, celery, carrots

CRISPY BOOM BOOM SHRIMP 13
sriracha hot chili dipping sauce

CLASSIC CHEESE NACHOS 11
loaded with gooey cheddar, spicy jalapeños, olives, tomatoes, green onions,
salsa, housemade guacamole, sour cream
step it up with smoked *Joyce Farms chicken* 14 add chili 12

HOUSEMADE GUACAMOLE 10
pico de gallo, queso, tortilla chips

CHAMPIONS CHILI 8
tortilla chips, sour cream, cheddar

LOADED WAFFLE FRIES 12
applewood bacon, tomatoes, green onions, cheddar cheese,
chipotle lime ranch

CHAMPIONS NASHVILLE “HOT CHICKEN” TENDERS 12
fries, ranch + Buffalo blue dipping sauces

SHE CRAB SOUP 9
fresh cream, mace, lump crab

GRILLED FLATBREAD 12
Joyce Farms bbq chicken, bacon, ranch
or Italian sausage, fontina 10

MANGO WINGS 14
habañero hot, cool ranch, celery, carrots

BUFFALO WINGS 13
Choose humming, singing or screaming! Your choice of Buffalo blue or
cool ranch dipping sauce.

CHAMPIONS SAMPLER TOWER 39
two dozen wings, cheeseburger sliders, stack of onion rings, loaded
cheese fries. Dipping sauces and table reinforcements included.

Large Plates

add side house or Caesar salad to any entree 6

KUROBOTA PORK PORTERHOUSE 23
loaded baked potato, garlic green beans, Knob Creek smoked maple
bourbon glaze

JUMBO LUMP CRABCAKES 28
roasted fingerling potatoes, spinach, cipollini onions, lemon butter sauce

CHAMPIONS BACON WRAPPED MEATLOAF 16
cheddar mashed potatoes, garlic green beans, bourbon mushroom gravy

CHAMPIONS PASTA ARRABIATA 15
wheat penne pasta, spinach, garlic, mushrooms, spicy red sauce, parmesan
add grilled chicken 21 add Italian sausage 17

ANGUS BONE-IN RIBEYE* 29
house rub, loaded baked potato, garlic spinach, tomatoes

CHAMPIONS HOUSE SMOKED *JOYCE FARMS CHICKEN* 22
cheddar mashed potatoes, fried onions, garlic green beans, bbq dipping sauce
(limited supply, available after 5:00 p.m. daily)

ROASTED ATLANTIC SALMON 23
fingerling potatoes, cipollini onions, tomatoes, spinach, honey ginger sauce

Sandwiches + Salads

JOYCE FARMS GRILLED CHICKEN SANDWICH 13
pepperjack, housemade salsa, avocado, wheat bun, fresh fruit

GRILLED TURKEY BURGER 13
pepperjack, housemade guacamole, lettuce, tomato, wheat bun, fresh fruit

PRIME RIB CHEESESTEAK 15
provolone, peppers, onions, horseradish cream, fries

CHAMPIONS SOUTHEAST FAMILY FARMS DRY AGED ANGUS BURGER* 14
Sweetwater Valley cheddar, applewood bacon, fries

CLASSIC CLUB SANDWICH 12
applewood bacon, hickory smoked turkey, lettuce, tomato, toasted white, fries

CHAMPIONS HOT SHRIMP TACOS 14
crispy shrimp, shredded cabbage, housemade pineapple salsa, chipotle
lime-ranch crema, tortilla chips

CHAMPIONS BLACK AND BLUE SALAD 17 GF
bibb lettuce, artichoke hearts, eggs, applewood bacon, peppercorn blue
cheese dressing, blue cheese crumbles, Angus New York strip steak*

JOYCE FARMS CHICKEN QUINOA BOWL 15
mixed greens, kale, tomatoes, feta, carrots, golden raisins, avocado, candied
walnuts, green goddess dressing

COBB SALAD 12
kitchen tossed, tomatoes, applewood bacon, avocado, eggs, blue cheese
crumbles, ranch dressing
add grilled *Joyce Farms chicken* 15 add grilled Atlantic salmon 19

GRILLED CHICKEN GREEK SALAD 15
kalamata olives, tomatoes, green peppers, red onion, pepperoncini peppers,
crumbled feta, capers, housemade vinaigrette

SESAME CHICKEN SALAD 15
mandarin oranges, cilantro, walnuts, grilled *Joyce Farms chicken*, avocado,
flatbread

Sweets

CLASSIC KEY LIME PIE 7
hand whipped cream

CHAMPIONS CHRISTIE COOKIE ICE CREAM SANDWICH 7

CHAMPIONS SALTED CARAMEL WARM APPLE CRISP 9
scoop of bourbon vanilla *Legato Gelato*

CHEESECAKE OF THE MOMENT 8
candy crumble

LEGATO GELATO 4 each scoop
Choose from: lemon, hazelnut, bourbon vanilla

CHAMPIONS Champions Local Favorite

Please let us know of any dietary preferences or food allergies we should be aware of in the preparation of your meal. We are happy to modify any of our dishes to your satisfaction.
*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. *These items can be cooked to order.
An 18% gratuity will be added to parties of 7 or more and distributed in its entirety to the staff.
GF: Items are made gluten-friendly. Locally sourced. Regional flavor. Housemade ingredients.

Nashville Airport Marriott | 600 Marriott Drive Nashville, Tennessee 37214 | 615.889.9300

Beer

BOTTLED

Amstel Light	6.50
Anchor Steam	6.50
Angry Orchard Hard Cider	6
Bass Ale	6.50
Beck's Lager	6
Blue Moon	6
Budweiser	5.50
Bud Light	5.50
Coors Light	5.50
Corona Extra	6.50
Corona Light	6.50
Dixie	6.50
Dos Equis Lager	6.50
Foster's Lager Oil Can	6.50
Guinness	6.50
Hap & Harry's Tennessee Lager (L)	6
Heineken	6.50
Heineken Light	6.50
Killian's Red	5.50

BOTTLED

Michelob Ultra	5.50
Miller Genuine Draft	5.50
Miller Lite	5.50
Newcastle Brown Ale	6.50
O'Doul's (non-alcoholic)	5.50
Paulaner Hefe-Weizen	6.50
Pilsner Urquell	6.50
Red Stripe	6.50
Rolling Rock	5.50
Samuel Adams Boston Lager	6
Samuel Adams Light	6
Sierra Nevada Pale Ale	6
Stella Artois	6.50
TN Brew Works Extra Easy (L)	6.50
TN Brew Works Southern WIT (L)	6.50
Yazoo Dos Perros (L)	6.50
Yazoo Hefeweizen (L)	6.50
Yazoo Pale Ale (L)	6.50
Yuengling Lager	5.50

DRAFT

	16 OZ.	22 OZ.
Black Abbey Selection (L)	6.75	8
Blackstone Porter (L)	6.25	7.50
Blue Moon Belgium Ale	6.25	7.50
Bud Light Lager	5.75	7
Guinness Stout	6.75	8
Yazoo Gerst Haus Amber (L)	6.75	8
Goose Island IPA	6.25	7.50
Jackalope Thunder Ann Pale Ale (L)	6.25	7.50
Mill Creek Landmark Lager (L)	6.25	7.50
Samuel Adams Seasonal	6.25	7.50
Server's Monthly Selection (L)	6.25	7.50
Steel Barrel Stout (L)	6.75	8
Stella Artois Lager	6.75	8
TN Brew Works Cutaway IPA (L)	6.75	8
Tiny Bomb Pilsner (L)	6.75	8
Yazoo Dos Perros Mexican Amber Ale (L)	6.75	8
Local Beer Flight, choose four (L)	6.75	

(L) = Locally Brewed

Champions Cocktails

STRAWBERRY MOJITO	10
Bacardi Superior Rum, mint, lemon-lime soda	
CHAMPIONS BLOODY MARY	9
Absolut Peppar, chipotle	
PEACH MARGARITA	9
Jose Cuervo Silver tequila, fresh lime juice, house simple syrup	
STRAWBERRY LEMONADE	3
handcrafted over ice (non-alcoholic)	

CHAMPIONS BARREL STRENGTH KNOB CREEK RESERVE

120 Proof
Old Fashioned 14
Manhattan 16
Rocks "Ice Ball" 14

OLD FASHIONED

Bulleit Straight Rye, Spicy, Oak 13
Knob Creek, Smoked Maple 14
Booker's, Straight from the Barrel 15

SMALL BATCH FLIGHT 18
Basil Hayden, Baker's, Booker's

THE GRAIN FLIGHT 16
Woodford Reserve, Makers 46, Knob Creek

MANHATTAN

Makers 46, Bold, Complex 15
Basil Hayden, Soft, Spicy 16
Buffalo Trace, Rich Vanilla, Toffee 13

Wines

SPARKLING

La Marca, Extra Dry, Prosecco, Veneto, Italy, NV	GLASS 12	BOTTLE 45
Segura Viudas, Brut, Cava, "Aria Estate", San Sadurn d'Anoia, Spain, NV	10	37
Mumm Napa, Brut, "Prestige", Napa Valley, California, NV		47
Moët & Chandon, Brut, "Impérial", Champagne, France, NV		75
Veuve Clicquot, Brut, "Yellow Label", Champagne, France, NV		129

BLUSH

Beringer, White Zinfandel, California	GLASS 8	BOTTLE 27
Anew, Rose, Columbia Valley, Washington		30

WHITES

Chateau Ste. Michelle, Riesling, Columbia Valley, Washington	GLASS 9	BOTTLE 30
Nine Vines, Moscato, South Australia	9	34
Pighin, Pinot Grigio, Friuli Grave, Friuli-Venezia Giulia, Italy	12	43
Meridian Vineyards, Pinot Grigio, California	9	30
Brancott, Sauvignon Blanc, Marlborough, New Zealand	10	37
Provenance Vineyards, Sauvignon Blanc, Rutherford, California		42
Meridian Vineyards, Chardonnay, California	9	30
Terra "d" Oro, Chenin Blanc Viognier, Clarksburg, California	9	30
Arrington, Chardonnay, Arrington, Tennessee		48
Chateau St. Jean, Chardonnay, North Coast, California	11	38
Taken Wine Company, Chardonnay, "Complicated", Sonoma County, California		70
St. Supéry, Chardonnay, Oak Free, Napa Valley, California		44
Sonoma Cutrer, Chardonnay, "Russian River Ranches", Sonoma Coast, California	14	49
Cakebread Cellars, Chardonnay, Napa Valley, California		90
Rombauer, Chardonnay, Carneros, California		89

REDS

Arrington, Sangiovese, Red Fox Red, Arrington, Tennessee (Kix Brooks of "Brooks & Dunn" Winery)	GLASS 14	BOTTLE 52
Rancho Zabaco, Zinfandel, "Heritage Vines", California	11	40
Trinity Oaks Vineyards, Pinot Noir, California	9	30
La Crema, Pinot Noir, Sonoma Coast, California	15	55
Mark West, Pinot Noir, California		35
Kim Crawford, Pinot Noir, Marlborough, New Zealand		52
Ponzi, Pinot Noir, "Travola", Willamette Valley, Oregon		69
Avalon, Cabernet Sauvignon, California	9	30
Alamos, Malbec, Mendoza, Argentina	9	32
Meridian Vineyards, Merlot, California	9	30
St. Francis Vineyards, Merlot, Sonoma County, California	15	58
Estancia, Cabernet Sauvignon, Paso Robles, California		38
Rutherford Hill, Merlot, Napa Valley, California		80
Roots Run Deep, Merlot, "Educated Guess", Napa Valley California		68
Aquinas, Cabernet Sauvignon, Napa Valley, California	10	38
Swanson, Merlot, Oakville, California		80
Vina Montes, Cabernet Sauvignon, "Alpha Apalta Vineyard", Colchagua Valley, Central Valley Chile		56
Columbia Crest, H3, Cabernet Sauvignon, Horse Haven Hills, Washington		31
Austin Hope, Red Blend, "Troublemaker", Paso Robles, California		49
Meridian Vineyards, Cabernet Sauvignon, California	9	30
Franciscan, Cabernet Sauvignon, Napa Valley, California	15	55
Ferrari-Carano, Cabernet Sauvignon, Alexander Valley, California		60
Jordan, Cabernet Sauvignon, Alexander Valley, California		110



Champions Local Favorite

We are proud to support local businesses whenever possible. We would like to thank and acknowledge:

Yazoo Brewery, Wiseacre Brewing Company, Jackalope Brewery, Blackstone Brewery, Prichard's Distillery, Jack Daniel's Distillery, Arrington Vineyards, Mill Creek Brewery, Steel Barrel Brewery, Black Abbey Brewing Co., Tennessee Brew Works, Provence Bakery, Christie Cookies, Legato Gelato, Southeast Family Farms, Joyce Farms and Sweetwater Valley Farm.