

RAW BAR

On Iced Platters with appropriate accompaniments

Oysters ½ DOZEN	12
Shrimp ½ DOZEN	12
Clams	8
Crab Claws	Market Price
Lobster	Market Price
18 Oaks Tasting Platter CRAB CLAWS, CLAMS, OYSTERS, SHRIMP, LOBSTER	20/person

SALADS

Beets and Arugula WITH GOAT CHEESE, TOASTED CARAWAY BREAD SHARDS	7
Baby Spinach WITH CRISP PEAR, SHAVED PECORINO, PANCETTA AND POACHED EGG	8
Whole Leaf Caesar WITH PAN TOASTED BRIOCHE CROUTONS AND CRISP WHITE ANCHOVIES	7
Traditional Steak House Wedge	6

APPETIZERS

Traditional French Onion Soup	7
Potted Chicken Liver Paté WITH CRACKLINS AND CHARRED BREAD	10
Gulf Shrimp Bisque WITH CRÈME FRAICHE	8
Grilled Oysters WITH ROASTED GARLIC BUTTER AND NUESKE'S BACON	12
Steamed Clams IN TOMATO BROTH WITH CHARRED EPI BREAD	10
Gulf Crab Sliders WITH PRESERVED LEMON AIOLI AND CHIPOTLE POMMES FRITTE	14

STEAKS

20 oz Porterhouse	42
8 oz Filet Mignon	30
16 oz Ribeye	42
8 oz Flat Iron	28
12 oz NY Strip Steak, 28 day dry-aged	37
Pearl Brewery Market Cut	Market Price
Grass-fed Beef Raised Within 100 miles	
Texas Wagyu 12 OZ NY	65
Add a Roasted Marrow Bone with Parsley Salad	
SAUCES: Peppercorn, House Made Grain Mustard, Blue Cheese, Classic Béarnaise, Fresh Grated Horseradish, Chimmichurri	

SEAFOOD

Grilled Diver Scallops WITH JALAPENO HONEY	28
Wild King Salmon BASTED WITH SOY GINGER	28
Maine Lobster	
WITH HERB MUSTARD CREAM	Market Price
Big Eye Tuna WITH LIME CORIANDER SOY	30

ENTREES

Roasted ½ Chicken	25
Iron Seared Pork Tenderloin WITH NEUSKE'S BACON AND APPLE CIDER VINAIGRETTE	26
Windy Bar Ranch Short Ribs	30
Colorado Lamb Rack	30

VEGETABLES

Truffled Cream Corn	
Bronzed Mushroom and Cipollini	
Steamed Broccolini with Sea Salt	
Creamy Spinach Reggiano Gratin	
Green Beans with Lemon Zest	

STARCHES

Yukon Gold Pureé	
Baked Giant Russet	
Goat Cheese Au Gratin	
Rosti Potato	
House Made Garlic Fries	

At JW Marriott, we share a deep appreciation of our collective role in the vibrant health of our environment and our guests. Our chefs partner with local artisans, organic farmers and sustainable fisheries to deliver authentic cuisine for the sophisticated palate. This collaboration between JW chefs and our trusted partners is designed to provide unique food experiences that celebrate wellness and sustainability.

Some Farms and Ranches we use: Meyer Natural Angus, Brandt Natural Beef, Niman Ranch, C.A.B., Shades of Green, Strube Ranch.

*An 18% gratuity will be added to parties of 6 or more.
The Department of Health states that consuming raw or undercooked seafood, meat, or eggs may increase your risk of food-borne illness.*