

APPETIZERS/SALADS

Baby Spinach Salad WITH CRISP PEAR, CANDIED PECAN AND LOCAL GOAT CHEESE	7
Iceberg Wedge WITH NEUSKE'S BACON	6
French Onion Soup Gratin	7
Gulf Shrimp Bisque	8
Texas Red Chili WITH CORN BREAD	6
Shrimp Cocktail TRADITIONALLY PRESENTED	10

COLD SANDWICHES

Albacore Tuna Salad AND GARDEN CRESS ON TOASTY BAGUETTE	10
Chicken Salad AND ROASTED TOMATO ON MULTIGRAIN ROLL	10
Texas Toast BLT	10
House Smoked Turkey WITH AVOCADO, SWEET BELL PEPPER PESTO	12
Traditional Club Sandwich	12

HOT SANDWICHES

Smoked Pastrami WITH POACHED EGG ON DELI RYE BREAD	12
Gulf Crab Slider ON BABY BRIOCHE BUNS	14
Flattened Chicken WITH TOMATO CILANTRO SALAD	13
Grilled Country Ham and Sharp Cheddar WITH GRAIN MUSTARD ON PRETZEL ROLL	10
Meyers Natural Sirloin Cheese Burger WITH NEUSKE'S BACON	12

ENTRÉE SALADS

Coriander Crusted Salmon NICOISE STYLE	16
Tossed Cobb Salad	14
Chef Salad CHARRED HANGER STEAK, COUNTRY HAM AND HOUSE SMOKED TURKEY	13
Pulled Chicken Caesar Salad	12

ENTRÉES

Chicken Pot Pie BUTTERMILK BISCUIT CRUST	13
Iron Charred Meyers Natural Hanger Steak AND FRIES	18
Grilled Chicken Pesto Pasta	14
Seared Soy Ginger Salmon WITH PEARL BREWERY MARKET VEGETABLES	18

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.

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.