

RAW BAR

On Iced Platters with appropriate accompaniments

Oysters ½ DOZEN	14
Shrimp ½ DOZEN	16
Crab Claws	Market Price
Chilled Half Lobster	Market Price
18 Oaks Tasting Platter	
CRAB CLAWS, OYSTERS, SHRIMP, LOBSTER	24/person

SALADS

Heirloom Tomato, MOZZARELLA MADE DAILY, 25 YEAR BALSAMIC VINEGAR	11
Baby Spinach, CRISP PEAR, PECORINO, HOUSE CURED PANCETTA, POACHED EGG	9
Whole Leaf Caesar PAN TOASTED CROUTONS, WHITE ANCHOVIES	9
Traditional Steak House Wedge	10

APPETIZERS

Traditional French Onion Soup	8
Windy Bar Ranch Beef Carpaccio MUSTARD, CELERY, CAPERS	10
Fisherman's Daughter Shrimp Bisque PEAS, BASIL	9
Grilled Oysters ROASTED GARLIC BUTTER, NUESKE'S BACON	12
Seared Foie Gras TEXAS TOAST, FREDRICKSBURG PEACH JAM	15
Gulf Crab Cakes ASPARAGUS, CORN PUDDING	17

STEAKS

32 oz Tomahawk, 28 day dry-aged	88
8 oz Filet Mignon	34
16 oz Ribeye	42
8 oz Flat Iron	27
12 oz NY Strip, 40 day dry-aged	39
Texas Wagyu 8 OZ Filet Mignon	68
Locally Raised Grass-Fed Market Cut	Market Price
Add Roasted Marrow Bone with Parsley Salad	6
Add Sautéed Shrimp or 1/2 Lobster	Market Price
SAUCES: Peppercorn, O-18 Steak Sauce, Blue Cheese, Classic Béarnaise, Creamy or Fresh Grated Horseradish, Chimmichurri	

SEAFOOD

Grilled Diver Scallops JALAPENO HONEY	32
Loch Duart Salmon SOY GINGER GLAZE	30
Maine Lobster DRAWN BUTTER	Market Price
BBQ Seared Albacore Tuna SPICY SLAW	26

ENTREES

Roasted Freebird Ranch ½ Chicken	25
Iron Seared Pork Chop NUESKE'S BACON VINAIGRETTE	27
Windy Bar Ranch Short Ribs	32
Colorado Lamb Rack HERB CRUST	30
Crisp Gnocchi, SPRING VEGETABLES	21

VEGETABLES

Truffled Cream Corn
Bronzed Mushroom and Cipollini
Grilled Asparagus, Sea Salt, Lemon
Creamy Spinach Reggiano Gratin
Caraway Glazed Carrots
Buttered Peas, Pancetta, Mint

STARCHES

Yukon Gold Pureé
Baked Giant Russet
Goat Cheese Gratin
Garlic Roasted Fingerling Potatoes
Parmesan Truffled 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: Windy Bar Ranch, Niman Ranch, Beeman Family Ranch, Freebird Ranch, Cleanfish, Fisherman's Daughter, and Blue Bonnet Hydroponics.

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.