

## APPETIZERS/SALADS

|   |    |
|---|----|
| Heirloom Tomato, MOZZARELLA MADE DAILY,<br>25 YEAR BALSAMIC VINEGAR | 11 |
| Iceberg Wedge, NUESKE'S BACON                                       | 7  |
| French Onion Soup Gratin  | 7  |
| Fisherman's Daughter Shrimp Bisque                                  | 9  |
| Texas Red Chili, CORN BREAD   | 7  |
| Blue Bonnet HYDROPONIC GARDEN SALAD                                 | 8  |

## COLD SANDWICHES

|  |    |
|--|----|
| Seared Sustainable Albacore Tuna<br>SPICY VEGETABLE SLAW | 15 |
| Chicken Salad, ROASTED TOMATO<br>ON MULTIGRAIN ROLL      | 11 |
| Nitrate Free BLT ON TEXAS TOAST                          | 10 |
| House Smoked Turkey<br>AVOCADO, SWEET BELL PEPPER PESTO  | 13 |
| Traditional Club Sandwich                                | 14 |

## HOT SANDWICHES

|  |    |
|--|----|
| Smoked Pastrami, FRIED EGG,<br>STONE GROUND MUSTARD, DELI RYE BREAD              | 13 |
| Gulf Crab Sliders<br>CHIPOTLE POMMES FRITES                                      | 15 |
| Grilled Freebird Ranch Chicken Breast<br>SPINACH, OVEN DRIED TOMATO, PEPPER JACK | 13 |
| Grilled Country Ham<br>SHARP CHEDDAR, GRAIN MUSTARD                              | 10 |
| Cast Iron Grilled Sirloin Cheese Burger<br>NUESKE'S BACON                        | 14 |

## ENTRÉE SALADS

|   |    |
|---|----|
| Crab Louie Salad<br>EGG, ASPARAGUS, AVOCADO                             | 17 |
| Tossed Cobb Salad   | 14 |
| Chef Salad CHARRED FLAT IRON STEAK,<br>COUNTRY HAM, HOUSE SMOKED TURKEY | 13 |
| Grilled Chicken Caesar Salad  | 13 |

## ENTRÉES

|  |    |
|--|----|
| Chicken Pot Pie<br>BUTTERMILK BISCUIT CRUST                  | 14 |
| Windy Bar Ranch Flat Iron Steak and Fries                    | 18 |
| House Made Sausage Pasta<br>OLIVE OIL, GARLIC, BROCCOLI RABE | 14 |
| Seared Soy Ginger Salmon<br>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.*

*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*