

-Appetizer-

-Starters-

*Pacific Oysters	\$14
Mignonette, Cocktail Sauce	
Shrimp Cocktail	\$15
Cocktail Sauce, Citrus Fennel Salad	
*Shellfish Tower for Two	\$29
Alaskan King Crab Legs, Oysters On A Half Shell, Shrimp, Lobster Tail, Mignonette, Cocktail Sauce	
Crispy Calamari	\$14
Spicy Marinara & Basil Pesto	
Beer Battered Onion Rings	\$10
Mesquite Honey Mustard, House Ranch	
Dungeness Crab Cake	\$15
Whole Grain Mustard Vinaigrette	
French Onion Soup	\$8
Sourdough Crouton, Gruyère Gratinée	
Lobster Bisque	\$10
Maine Lobster, Brandy Crème Fraiche	
*Sea Scallops	\$16
House Smoked Bacon, Roasted Fennel Sauce, Organic Radish	
Braised Short Rib	\$14
Natural Reduction Tobacco Onions	
-Salads-	
Meritage Salad	\$9
McClendon Farms Field Greens, Goat Cheese, Organic Apple, Banyuls Vinaigrette	
*Caesar	\$9
Romaine, Grana Padano Parmesan, Sourdough Crouton, Caesar Dressing	
Arizona Organic Campari Tomato	\$9
McClendon Farms Arugula, Buffalo Mozzarella, Sea Salt, Balsamic, Queen Creek Olive Oil	
The Wedge	\$9
Bibb Lettuce, Crispy Pancetta, Roasted Tomato, Blue Cheese Dressing	

-Seafood & Poultry-

*Broiled Wild Alaskan Sable Fish	\$34
Tomato Brown Butter	
*Atlantic Cedar Plank Salmon	\$32
Bourbon Maple Glaze	
Roasted Chicken Breast	\$26
Mushroom Ragout	

About Our Steaks

Our steak producers are dedicated to sustainable practices with "farm-to-fork" philosophy which involves raising its animals humanely. We naturally age our beef for maximum tenderness and flavor before broiling at 1200 degrees and finish with a fine butter.

-Chef's Cuts-

*Double Cut Lamb Chop	\$38
8 oz Rosemary Au Jus	
*Eye of The Ribeye	\$39
12 oz Marrow Toast	
*Bone-in Filet	\$42
12 oz	
*Flat Iron	\$29
8 oz	

-House Smoked- Prime Rib

Au Jus, Horseradish Cream

*10 oz	\$27
*16 oz	\$36

18% gratuity will be added to parties of 8 or more.

We are pleased to accommodate all dietary needs and restrictions.
A Gluten Free menu is available upon request.

*These items are served cooked to order and can be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions. In regard to the safety of these items written information is available upon request.

-1200 Degree Broiler-

*Porter House (For Two)	\$78
40 oz	
*Ribeye Steak	\$37
16 oz	
*Filet Mignon	\$35
6 oz	
	\$39
8 oz	
*Kansas City Bone in Strip	\$38
16 oz	
*Cowboy Ribeye	\$44
22 oz	
*New York Strip Steak	\$34
12 oz	
*Dry Aged New York	\$48
12 oz Aged 32 days	
*Bistro Burger	\$15
Black Angus Beef, Organic Fried Egg, Pancetta, Horseradish Cheddar, Ancho Mayo	

-Surf N Turf-

Seared Sea Scallops	\$13
6 oz Maine Lobster Tail	\$18
Shrimp Scampi	\$14
Oskar – Crab, Béarnaise, Asparagus	\$8

*Pricing reflects when feature is ordered
as an accompaniment to an entrée*

-Sauces/Butters-

Please Select One Sauce or Butter For Your Entrée
Additional Choice \$2

Sauces

Au Poivre
Meritage Steak Sauce
Cabernet-Veal Glace
Béarnaise
Chimmichurri – Healthy Option

Butters

Fine Herbs
Roasted Garlic
Horseradish
Blue Cheese

-Sides For Two-

\$9 Each

Jumbo Asparagus – Meyer Lemon Olive Oil
Cream Spinach – Asiago Cheese
Smoked Bacon Green Beans – Caramelized Onion
Lobster Cauliflower Gratin
Bourbon Glazed Heirloom Carrots
Sautéed Mushrooms
Aged White Cheddar Mac & Cheese
Garlic Parmesan French Fries
Yukon Gold Mashed Potato
Twice Baked Potato
Sweet Potato Gratin – Marshmallow | Seasonal
Caramelized Brussels – Ham & Onion | Seasonal

-Healthy Options-

\$9 each

Idaho Russet Baked Potato
Spinach – Sautéed
Green Beans – Steamed or Sautéed
Broccoli – Steamed or Sautéed
Asparagus – Steamed or Sautéed
Heirloom Carrots – Steamed or Sautéed

Our Philosophy

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 include: McClendon Farms, Crows Dairy Farm, Black Mesa Ranch, Queen Creek Olive Oil Company

