

The Legacy

In the spirit and tradition enjoyed for generations by the Marriott family, we welcome you, our guests, to JW's, where we offer our version of classic steakhouse fare.

John Willard Marriott Sr.'s love of the west could be traced back to his boyhood, herding sheep and driving cattle in the Utah and Nevada mountains. There, he learned to cook over an open campfire for his fellow cowboys. He did his best to serve the finest meat, fish and produce the land had to offer.

Today, over eight decades later, his legacy of hospitality lives on in JW's Steakhouse, where you can experience a page from the Marriott family history.

APPETIZERS

Buffalo Steak Brochetta

flash-seared buffalo meat tossed with fresh tomato-garlic relish and topped with feta 9.00

Seared Ahi Tuna

served with ponzu sauce, wasabi, and pickled ginger 12.00

Hand-Battered Calamari

lightly seasoned and rolled in miko breadcrumbs served with roast tomato marinara 9.00


Shrimp Cocktail [carb-conscious]

served with spicy cocktail sauce and tamari soy remolaude 12.00

Blackened Sea Scallops

seared and finished with rich Cajun cream 10.00

Maryland Crabcake 12.00

 *These items have been selected to meet the diverse needs of our guests. Your server will be happy to answer any questions you may have.*

SOUPS & SALADS

Lobster Bisque

served with savory pastry straws 8.00

Onion Sherry Soup

our house made soup delicately floats a garlic crouton on its surface while your cup is blanketed with melted cheese 6.00

JW's Signature Salad

California baby spinach tossed with roasted pinenuts, raspberries, Bermuda onions and Spanish manchego cheese finished with champagne vinaigrette 6.00

Wedge Salad

iceberg with grilled asparagus, Asian pear sticks, bleu cheese and bacon finished with cilantro ranch dressing 6.00

Caesar Style Asparagus Salad 6.00

HOUSE SPECIALTIES

All house items are served with garlic & spinach mashed potatoes and locally grown vegetables

Bone-In Porkloin

served with Asian demi barbeque sauce 22.00

Smoke House Ribs

served with Texas sauce on the side 29.00

Twin Lamb Chops [spicy]

New Zealand lamb chops served with cilantro mint sauce 32.00

Sicilian Veal Loin

served with fresh mozzarella and tomato coulis 25.00

Pheasant Au Poivre

pan seared and lightly seasoned finished with a brandy peppercorn sauce 24.00

18% gratuity will be added to all parties of 6 or more

SIGNATURE STEAKS

JW's Open Flame Grill

our hand selected, well marbled, choice cuts of beef are lightly seasoned and grilled to your specification

All steaks are served with garlic & spinach mashed potatoes and locally grown vegetables

9oz Filet Mignon	32.00
14oz Striploin	28.00
16oz Ribeye	30.00
24oz T-Bone	35.00

12oz Prime Rib	26.00
16oz Prime Rib	30.00

our prime rib is slow roasted daily in limited quantities, please ask your server for availability

How do you like your steak?

Rare – cool center – extremely pink throughout

Medium-Rare – warm center – very pink

Medium – hot center – pink

Medium-Well – very hot center – slightly pink

Well Done – very hot center – no pink

SIDES

Asparagus	6.00
Creamed Spinach	6.00
Basmati Rice	4.00
Loaded Baked Potato	6.00
Baked Sweet Potato	5.00
Sautéed Mushrooms	7.00
Broccoli	6.00

FROM THE SEA

All seafood items are served with garlic & spinach mashed potatoes and locally grown vegetables

Canadian Salmon Oscar

grilled cold water salmon topped with lump crab, asparagus and hollandaise 22.00

Grilled Prawns

butterflied prawns served with garlic butter 32.00

Cold Water Australian Lobster Tail

[market value]

Chicken Roulade Vieux Carre

pan seared roulade, rolled with chicken breast, tasso ham and crawfish served in a rich Cajun cream 20.00

fit. FIT FOR YOU

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Ahi Tuna Steak [low fat]

lightly seasoned and pan seared rare served with low sodium ponzu sauce 25.00

[Signature Item]

Chilean Sea Bass & Prawns [low cholesterol]

herb seared and served with miso broth, pearl couscous and julienne vegetables 28.00

8oz. Buffalo Tenderloin [carb-conscious]

served with raspberry demi 34.00

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COGNACS & CORDIALS

Louis XIII de Remy Martin

Remy Extra Perfection

Remy Martin VSOP

Remy XO

Courvoisier VSOP

Hennessey XO

Hennessey VS

B&B Cognac Liqueur

Grand Marnier

Chambord

Frangelico

Baileys

Kahlua

Southern Comfort

Romana Sambuca

DESSERT PORTS

Sandeman Tawny Porto

Sandeman 20 Tawny Porto

Graham's 10 Tawny

Graham's 30 Tawny

SIGNATURE DESSERTS

Bread Pudding

with white chocolate sauce 6.00

Vanilla Bean Crème Brule

served with fresh berries 6.00

Dark Chocolate Pate Martini

Infused with Grand Marnier™, fresh whipped cream and a splash of Tia Maria™ chocolate liqueur 6.00

Cappuccino Mousse Marquis

served with warm crème anglaise and raspberry coulis 6.00

Individual Baked Alaska

fresh baked banana nut bread and Haagen-Dazs Baileys Irish Cream™ ice cream covered with caramelized meringue 6.00

Tropical Fruit Plate

seasonal exotic fruits from around the world 6.00

COFFEE DRINKS

JW's Cappuccino

with Disaronno Amaretto and Frangelico topped with a tuft of silky foam

Irish Coffee

with Bushmills Irish Whiskey topped with whipped cream

Bailey's & Coffee

topped with whipped cream

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