



DESTINO

DINNER

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.

Local Farms and Dairies We Use

Pure Luck Dairy- Dripping Springs, TX 186 miles northwest · **Brazos Valley Cheese Co**- Waco, TX 190 miles north
The Veldhuizen Family Farm- Dublin, TX 273 miles northwest · **Homestead Farms Gristmill**- Elm Mott, TX 186 miles northwest
Meyers Elgin Sausage and Smokehouse- Elgin, TX 134 miles west · **Briggs Ranch**- Rice, TX 201 miles north
Slow Dough Bread Co.- Houston, TX 6.1 miles southwest

APPETIZERS

Warm Goat Cheese Dip

Mushroom Tapenade, Apricot Jam, Grilled Bread

Arugula & Shrimp Pizza

Manchego and Provolone Cheese, Shrimp, Arugula, Lemon Olive, Oil Vinaigrette

Pizza Margherita

Fresh Basil, Roasted Roma Tomatoes, Bufala Mozzarella Cheese

BBQ Chicken Pizza

BBQ Sauce, Horseradish Cheddar, Bufala Mozzarella, Grilled Chicken, Tomato Relish

Charred Corn Guacamole

Tortilla Chips

Mexican Grilled Shrimp Cocktail

Avocado, Pico De Gallo, Tortilla Chips

SOUP

Traditional Tortilla Soup

Grilled Chicken, Guacamole, Sour Cream, Pepper Jack Cheese

Tomato Basil Soup

SALAD

Chopped Salad

Nueske's Bacon, Crispy Egg, Redneck Cheddar Cheese, Farmer Romaine Lettuce, Watercress, Grilled Corn, Grilled Texas 1015 Onions, Avocado, Ranch Dressing

Iceberg BLT

Tomato Relish, Crumbled Blue Cheese, Nueske's Bacon, Avocado, Blue Cheese Dressing

Caesar Salad

Hearts of Romaine, Shaved Grano Padano, House Made Caesar Dressing

Shaved Winter Fruit Salad

Winter Melon, Arugula, Squash, Grapes, Cucumber, Beets, Oranges, Champagne Vinaigrette

Top Any Salad

With Grilled Beef, Chicken or Shrimp

MAINS

All Mains come with choice of two side dishes

Dry Aged Beef Château Loin

Arugula Salad

40 Day Dry Aged, Certified Angus NY Strip

Arugula Salad

Surf N Turf

Dry Aged Beef Chateau Loin, Grilled Gulf Shrimp

Organic Shiner Bock Roasted Half Chicken

Niman Ranch Baby Back Ribs

BBQ Sauce

Scottish Wild Salmon

Achiote Grilled Texas Gulf Fish

Slow Mesquite Smoked Beef Brisket Sandwich

Caramelized Onions, Provolone Cheese, BBQ Sauce Stuffed with Ranch Dressing Fries, Blue Cheese Slaw

Grilled Strawberry Grouper Sandwich

Heirloom Tomatoes, Grilled Onion and Spicy Watercress Aioli, Bistro Truffle Fries

Texas Wagyu Burger

Ground Brisket, Ground Shortrib, Ground Tenderloin, Choice of Cheese, Bistro Truffle Fries

Bucatini Pasta

Roasted Heirloom Tomatoes, Broccoli Rabe, Mushrooms Parmesan Reggiano, Basil Olive Oil With Beef, Chicken or Shrimp.

SIDE DISHES

\$5 each

Lobster and Wild Mushroom Whipped Potatoes

Mashed Potatoes

Bistro Truffle Fries

Sautéed Wild Mushrooms and Potatoes with Garlic, Parsley and a Fried Egg

Daily Green Vegetable

Garlicky Broccoli Rabe

Mac and Cheese of the day

Hill Country Blue Cheese Slaw

Heirloom Tomato and Avocado Salad

Side Salad

Add Fried Egg To Any Entrée or Sandwich- \$1 each egg



Executive Chef Robbin Murphy · Chef de Cuisine Hassan Obaye

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