

Fresh  
Sustainable  
SEAFOOD

## TO START

JW

DUCK LEG CONFIT	<i>tinkerbelle peppers, huckleberry jus, grilled bread</i>	19
OLD SKOOL CRAB CAKES	<i>lobster crema, chives</i>	24
PAN SEARED SEA SCALLOPS	<i>vanilla parsnip purée, sunchokes, saffron butter</i>	22
AHI TUNA CRUDO	<i>charred pineapple, shaved cucumber, avocado, white soy passion coulis</i>	20
BLUE PRAWN "COCKTAIL"	<i>heirloom tomato, horseradish powder, citrus, black garlic emulsion</i>	22
SHRIMP AJILLO	<i>garlic butter, smoked sea salt, herbage</i>	20
ROASTED BONE MARROW	<i>marinated garlic, shallots, tinkerbelle peppers, thyme, grilled bread</i>	18

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Locally  
Sourced

STEAKS



## SOUPS & SALADS

CLASSIC FRENCH ONION SOUP	<i>cheesy bread</i>	14
LOBSTER BISQUE	<i>lobster tian</i>	15
THE HOUSE	<i>tomato, carrot, pickled onion, cucumber</i>	14
BABY ROMAINE SALAD	<i>boquerones, pecorino, tomato, herb focaccia, garlic emulsion, basil oil</i>	16
JW SALAD	<i>tender leaves, prosciutto cotto, dried blueberries, sicilian pistachios, cali blue, honey truffle vinaigrette</i>	16
BABY ROOT VEGETABLE SALAD	<i>frisée frills, whipped ricotta clouds, grapefruit, pickled shallots, black walnut vinaigrette</i>	16
HEIRLOOM TOMATO TARTARE	<i>citrus kissed avocado, pickled mango, fromage blanc spuma</i>	17

## SHARE PLATES

CELERIAC + TRUFFLE CROQUETTES (V)	<i>mushroom, fava beans, tinkerbelle peppers, corn coulis</i>	27
BLACK MUSSELS + CLAMS	<i>black garlic, Thai coconut milk, cippolini onions, kaffir lime leaves</i>	28
CHARCUTERIE + CALIFORNIA CHEESE	<i>chorizo Pamplona, pork head cheese, black truffle salumi, house cured duck prosciutto, Vella dry jack, Mt. Tam, point Reyes blue, accoutrements, grilled bread</i>	29
DUCK, DUCK, GOOSE	<i>duck rillettes, house-cured duck prosciutto, goose faux gras, huckleberry compote, marinated olives, honeycomb, grilled bread</i>	29

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### HONEY DON'T LEAVE L.A.

EAGLE RARE BOURBON  
HONEY SIMPLE SYRUP  
"THE SAUCE"  
SMOKED

20

### SOME LIKE IT HOT

JALAPEÑO INFUSED  
MILAGRO REPOSADO  
VIDA MEZCAL  
FRESH LIME JUICE  
FRESH GRAPEFRUIT JUICE  
AGAVE

16

### PARDON MY FRENCH

REMY MARTIN VSOP  
DRY CURACAO  
FRESH LEMON JUICE  
SIMPLE SYRUP

18

### BEE'S KNEES

BOTANIST GIN  
HONEY SIMPLE SYRUP  
LEMON JUICE  
LAVENDER BITTERS

16

### THE ONE AND ONLY

EL MERO MERO MEZCAL  
AMARO NONINO  
MEXICAN CHOCOLATE BITTERS  
APEROL

17

### PISCO SOUR

CAPURRO PISCO  
FRESH LEMON JUICE  
SIMPLE SYRUP  
EGG WHITE

16

### FIT FOR A KING

SELVAREY CACAO RUM  
GINGER SYRUP  
HONEY SIMPLE SYRUP  
FRESH LEMON JUICE

15

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Please let us know of any dietary preferences or food allergies we should be aware of in the preparation of your meal. We are happy to modify any of our dishes to your satisfaction. For parties of 6 or more, 18% gratuity will be added.

EXECUTIVE CHEF

*Victor Miguel*

CA

# THE MAIN

**SURF + TURF 95**  
*8oz tenderloin of beef, whole lobster tail, asparagus*

**PORTERHOUSE 70**  
*22 oz., fine marbling, buttery texture, and rich flavor*

**BONELESS RIBEYE 60**  
*16 oz., ample marbling for a juicy experience*

**BONE-IN NEW YORK STRIP 58**  
*18oz., fine marbling with a hearty flavor*

**FILET MIGNON 60**  
*8oz., tender cut with exceptional taste*

**BEEF SHORT RIB 52**  
*natural jus*

**RACK OF LAMB 57**  
*Colorado farm raised*

**HERB ROASTED ½ CHICKEN 39**  
*lemon thyme jus*

**PAN ROASTED SEA BASS 46**  
*chive beurre blanc*

**WEST COAST SEAFOOD BOUILLABAISSE 38**  
*mussels, clams, fish, shrimp, crab legs, tomato saffron broth, grilled focaccia*

## ENHANCE

*Customize your steak*

**PORT REDUCTION**

**MUSHROOM RAGOÛT**

**BÉARNAISE SAUCE**

**ADD ½ PACIFIC LOBSTER TAIL**  
*lemon emulsion*  
22

**ADD WHOLE PACIFIC LOBSTER TAIL**  
*lemon emulsion*  
42

OUR BEEF IS  
USDA QUALITY  
PRIME FROM  
GREATER  
OMAHA™.  
GRAIN-FED  
BEEF WITH  
SUSTAINABILITY  
INITIATIVES.

## SIDES

**GRILLED WHITE + GREEN ASPARAGUS**  
*lemon zest, parmesan*

11

**FORAGED MUSHROOMS**  
*fresh thyme*

11

**CAULI + CHEESE (V)**  
*coconut milk, diced jalapeño*

11

**ROOT VEGETABLE RISOTTO**  
*shaved pecorino*

12

**JW'S BIG OL' BAKED POTATO**  
*bacon, butter, sour cream, cheddar, chives*

12

**GARLIC MASHER TATERS**  
*chives*

11

## VEGAN

### VEGETABLE POT PIE

*cannelloni beans, summer squash, herb veggie gravy*  
22

### HEARTS OF PALM CEVICHE

*avocado cup, pickled onions, tomato, lime, Jairito's spice, dark roasted tortilla*  
16

### ROASTED BABY PUMPKIN

*white quinoa, fava beans, root vegetables, heart of palm, avocado oil*  
36

## SOME THING

## SWEET

**MOLTEN CHOCOLATE CAKE**  
*a la mode +4*

12

**VANILLA CHEESECAKE**  
*berry confit, mint crystals, sweet cream*

14

**CARAMEL APPLE COBBLER**  
*rosemary chantilly*

14

**PUMPKIN SPICE CRÈME BRÛLÉE**

12

**SEASONAL SORBET + GELATO**  
*fresh berries, house made brittle*

10

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