



RAW BAR

Served with appropriate accompaniments

Oysters* ½ Dozen	18
Shrimp Cocktail	20
Chilled King Crab Legs	Market Price
18 Oaks Tasting Platter CRAB CLAWS, OYSTERS*, SHRIMP	32

STARTERS

Seared Jumbo Lump Crab Cakes AIOLI, CAPERS, PARSLEY	22
Charcuterie Board LOCALLY CURED MEATS & CHEESES	18
Buttermilk Fried Texas Quail DUCK CONFIT, GOAT CHEESE TAMALE, SALSA VERDE	19
Crispy Braised Bacon BBQ SOY GLAZE, PICKLED CABBAGE, CRISPY LEEKS	15
Local Ricotta Goat Cheese TEXAS OLIVE OIL, PICKLED GREEN APPLE, SPANISH CHORIZO, HERB CROSTINI	14

SOUPS & SALADS

Roasted Baby Beets Salad KALE, DUCK, TEXAS PECANS, SPICED YOGURT	14
Caesar Salad BRIOCHE CROUTON, WHITE ANCHOVIES, CRISPY CAPERS	12
Traditional Steak House Iceberg Salad TOMATO, BACON, BLUE CHEESE, CREAMY HERB DRESSING	11
French Onion Soup GRUYERE, BAGUETTE CROUTON	9
Cauliflower Bisque WATERCRESS PESTO, GOLDEN RAISINS, TOASTED ALMONDS	9

FISH & SHELLFISH

Seared Diver Scallops JALAPEÑO HONEY	35
Cedar Plank Skuna Bay Salmon* MEYER LEMON MARMALADE	38
Seasonal Market Catch	Market Price
Béarnaise* Stuffed Maine Lobster DRAWN BUTTER	Market Price

NIMAN RANCH

Filet Mignon* 7oz/10oz	42/49
Bone In K.C. Strip* 16oz	49
T-Bone* 20oz	54

NIMAN RANCH

Boneless Ribeye* 12oz	48
Bone In Ribeye* 18oz	54

BEEMAN RANCH TEXAS WAGYU

Filet* 8oz ~ 69	Coulotte* 7oz ~ 36	NY Strip* 10oz ~ 72
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Add Oscar 18, Sea Scallops 20, or ½ Main Lobster MP

MEAT & POULTRY

Roasted Free Range Chicken CONFIT LEG, THYME CHICKEN JUS	28
Niman Ranch Pork Chop Porterhouse* 16oz CHILI CRUSTED, VANILLA BRANDY PEAR	37
Texas Wild Game*	Market Price
Niman Ranch Boneless Short Ribs CRISPY ONION RINGS	36

*The Department of Health states that consuming raw or undercooked seafood, meat or eggs may increase your risk of food-borne illness.

SAUCES

O-18 Steak Sauce, Au Poivre, Blue Cheese, Béarnaise*, Chimichurri, Creamy or Fresh Horseradish

Rare: cool, red center
Medium Rare: warm, red center
Medium: warm, pink center
Medium Well: slight pink center
Well Done: no pink, cooked throughout

VEGETABLES

Grilled Asparagus, Lemon, Olive Oil	11
Creamy Spinach Reggiano Gratin	
Roasted Mushrooms	
Truffle Cream Corn	
Roasted Cauliflower, Gruyere	
Duck-Fat Brussel Sprouts, Caramelized Shallots	

STARCHES

Yukon Gold Potato Purée	11
Baked Giant Russet, Loaded	
BBQ Sweet Potato Steak Fry Poutine, Smoked Mozzarella	
Baked Mac N' Cheese	
Duck-Fat French Fries, Rosemary, Parmesan	

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.

Farms and Ranches we use: Niman Ranch, Beeman Family Ranch, Bell and Evens Chicken, Bella Verdi Farms.

18 OAKS PROUDLY SERVES AGED U.S.D.A. PRIME GRADED BEEF & HIGHER

An 18% Service Charge may be added to parties of 8 or more

**JW Marriott San Antonio
Hill Country Resort & Spa**
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 San Antonio, TX 78261
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