

## HAND-CRAFTED COCKTAILS

### Hibiscus Spritzer

absolut, hibiscus, lemon, soda water | 12

### Blueberry Sage Margarita

altos agave, blueberry purée, sage syrup, lime | 14

### Grapefruit Old Fashioned

rittenhouse rye, old forester, grapefruit,  
basil-infused angostura bitters | 14

### World Traveler

johnny walker red, grand marnier, demerara, jamaican bitters | 14

### Strawberry Caipirinha

leblon, strawberry, lime | 13

### Sugar-Snap 75

bombay sapphire, sugar-snap pea, lemon, sparkling wine | 12

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## WHITE WINE

### Mawby 'City' Sweet Sparkling

michigan 12 | 48

### Bowers Harbor Riesling

traverse city, Michigan 12 | 48

### Unparalleled Rosé

france 12 | 48

### Sea Sun Chardonnay

california 14 | 56

## RED WINE

### Louis Latour Pinot Noir

burgundy, france 11 | 44

### Shady Lane Cabernet Franc

leelanau peninsula, michigan 14 | 56

### Terrazas Reserva Malbec

mendoza, argentina 14 | 56

### Château La Hourcade

bordeaux, france 15 | 60

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## BOTTLES & CANS

Bell's Two Hearted IPA | Bell's Oberon | Founders All Day Ipa | Stella Artois | 7

Bud Light | Miller Light | Coors Light | Truly Mixed Berry Seltzer | 5

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## SCOTCH

Ardbeg 10yr	15
Balvenie 14yr Carribean Cask	20
Balvenie 21yr Portwood	60
Chivas 12yr	11
Dalmore 12yr	14
Dewars White Label	8
Glenfiddich 12yr	13
Glenfiddich 18yr	25
Glenlivet 12yr	13
Glenmorangie 10yr	14
Glenmorangie Nector Dior	18
Glenmorangie 18yr	35
Glenmorangie Signet	70
Johnnie Walker Black	13
Johnnie Walker Blue	70
Lagavulin 16y	25
Laphroaig 10yr	15
Macallan 12yr	18
Macallan 25yr	325
Oban 14yr	25

## BOURBON & RYE

Basil Hayden's	13
Bookers	15
Buffalo Trace	11
Bulleit Rye	12
Coppercraft	14
Elijah Craig	11
Hudson Baby Bourbon	15
Journeyman Last Feather Rye	15
Knob Creek	11
Makers Mark	11
Michter's Rye	13
New Holland Beer Barrel	10
Rittenhouse Rye	8
Sazerac 6yr Rye	14
Woodford Reserve	13
Woodford Double Oaked	16

# MARGAUX

## ON THE DEK

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### HORS D'OEUVRES

**Olives (V)** rosemary, thyme, bay laurel, olive oil, citrus | 7

**PEI Mussels** PEI mussels, white wine, cream, fines herbs | 16

#### Charcuterie & Fromage

curated charcuterie, artisanal cheeses | 19

#### Chevre and Mushroom Flatbread (V)

dancing goat chevre, roasted garlic purée, fresh thyme, roasted mushrooms | 15

**Cheesy Pesto Flatbread (V)** house-made pesto, marinated sun-dried tomatoes, triple cheese blend | 14

#### Steak Tartare

capers, cornichons, shallots, baguette toasts | 17

**Shrimp Cocktail** five large poached shrimp, yuzu cocktail sauce, marie rose | 19

**Oysters** half dozen on the half shell, yuzu cocktail sauce and red wine mignonette | 18

### SALADS

**Caesar** hearts of romaine, house-made croutons, parmigiana-reggiano, traditional peppercorn dressing 8 | 12  
*add chicken | 4 shrimp | 5*

**Crab Louie** boston bibb lettuce, asparagus, tomato, soft-boiled egg, louis dressing | 19

### MAIN

**Roasted Half Chicken** otto's free range half chicken, hand-cut fries, natural jus | 26

**Great Lakes Walleye** fillet of walleye, local asparagus, gaufrette potato, sauce nantua | 29

**Trout Meuniere** rainbow trout, brown butter, lemon, parsley, potato | 27

**Scottish Salmon** fillet of salmon, cauliflower purée, spring peas, broccolini, broken tomato vinaigrette | 28

**Tortelloni (V)** saint rocco brie, asparagus, peas, parmigiano cream 19 | 25

**Colorado Lamb** two double bone chops, ragout of summer vegetables, charred zucchini | 47

**NY Strip** 14 oz. charred NY strip, black truffle fries, red wine herb butter | 49

**Tenderloin Frites** 8 oz. hand-cut black angus beef tenderloin, cognac peppercorn cream, truffle fries, fines herbes | 39

### LUXE

**Hearth Oven Roasted Seafood Tower** a selection of seafood roasted on the hearth, finished with garlic butter, lemon and espelette pepper | per person 49

**Chilled Seafood Tower** a selection of oysters, shrimp, PEI mussels, and Maine lobster tails, served with lemons, marie rose and yuzu cocktail sauce | per person 29

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### DESSERT

#### Vanilla Crème Brûlée

fresh berries, short dough cookie | 10

**Chevre Cheesecake** strawberry-blueberry coulis, tarragon crème anglaise, spent grain graham cracker, crushed caramel | 10

**Chocolate Marquise** malted milk chocolate cream, chocolate cake, malted milk gelato, raspberry | 10

**Gelato** chocolate, fresh mint chip, vanilla | 5

**Sorbet** | 5

*ask your server about our rotating flavor*

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*\* Consuming raw or undercooked meat, poultry, eggs, shellfish or seafood may increase your risk of foodborne illnesses.*

*\* A customary 20% service charge will be added for parties of 6 or more.*

*JW Marriott Grand Rapids | 235 Louis St NW, Grand Rapids, MI 49503 | Phone: (616) 242-1500*

# MARGAUX

## ON THE DEK

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### LUNCH

**Truffle Fries** (V) bliss white truffle oil, fresh herbs, parmigiano-reggiano, black truffle aioli | 9

**Chevre and Mushroom Flatbread** (V) dancing goat chevre, roasted garlic purée, fresh thyme, roasted mushrooms | 14

**Cheesy Pesto Flatbread** (V) house-made pesto, marinated sun-dried tomatoes, triple cheese blend | 14

**Shrimp** five large shrimp, marie rose and yuzu cocktail sauce | 15

**Oysters** half dozen on the half shell, yuzu cocktail sauce and red wine mignonette | 18

**Caesar** hearts of romaine, house-made croutons, parmigiano-reggiano, traditional peppercorn dressing 8 | 12  
*add chicken | 4 shrimp | 5*

**Crab Louie** boston bibb lettuce, asparagus, avocado, tomato, soft-boiled egg, louis dressing | 19

**Chicken Brioche** marinated and grilled chicken breast, dijon aioli, applewood bacon, white cheddar, brioche bun, served with great lakes potato chips | 15

**JW Club** whole grain bread, smoked turkey, honey ham, bacon, bibb lettuce, tomato aioli served with great lakes potato chips | 14

**DEK Double** two smashed angus beef patties, magic sauce, lettuce, american cheese, pickle, onion, on a simple bun served with french fries | 16 *substitute truffle fries | 3*

**Fried Dirty Bird** three-piece bone in otto's chicken, spiced honey, corn muffin, whipped local honey butter | 18

### DESSERT

**Vanilla Crème Brûlée** fresh berries, short dough cookie | 10

**Chevre Cheesecake** strawberry-blueberry coulis, tarragon crème anglaise, spent grain graham cracker, crushed caramel | 10

**Chocolate Marquise** malted milk chocolate cream, chocolate cake, malted milk gelato, raspberry | 10

**Gelato** chocolate, fresh mint chip, vanilla | 5

**Sorbet** | 5  
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