

IN-ROOM DINING



## **JW LIFE®**

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.

At JW Marriott Chicago, we'd like to thank our local and artisan farms for their partnership and support in providing us with sustainable, natural and organic ingredients: FreeBird Farms, Niman Ranch, Klein Farms and Green City Market.

Chicago's culinary traditions are as diverse as its multicultural heritage. As German, Polish, Italian, Greek and Asian settlers—among others—arrived in our country's heartland, they brought to the culinary table flavors from their own homelands. Over time, the introduction of indigenous grains and produce, along with the rise of the Chicago stockyard that readily brought American Plains-raised beef to Chicago tables, helped create a style of hearty cuisine that distinctively represents the Midwest. You'll find all of these influences in our own menu selections, deliciously prepared to both fire and inspire the palate.

Our chefs tap into the region's local organic farms for free range poultry and meat, local dairies for artisan cheeses and Chicago's renowned ethnic neighborhoods when a dish calls for only the most authentic of ingredients. It is our pleasure to provide you with food and beverages that are not only fresh and delicious, but true to their local roots.

**CLASSICS****Windy City Wake Up \$28**

- Local organic eggs any style with your choice of Nueske's applewood smoked bacon or grilled sausage links
- House-made breakfast potatoes
- Fresh-squeezed orange juice
- Choice of hot tea, hot chocolate or coffee

**Cinnamon and Raisin****French Toast Twists\* \$20**

- With macadamia nuts, shaved orange and pure maple syrup

*Your choice of:*

- Nueske's hardwood smoked bacon
- Turkey sausage
- Nueske's ham
- Canadian bacon
- Chicken apple sausage with sage and caramelized MacIntosh apples

\* *Healthy Option: Whole-wheat bread*

**ORGANIC EGGS****Build-an-Omelet \$14**

- With house-made breakfast potatoes

*Choose any or all of the following to fill your omelet:*

- Nueske's ham, Nueske's applewood smoked bacon, apple sausage, aged cheddar, shredded jack or Swiss
- Tomatoes, onions or mushrooms

**Organic Egg White Omelet \$16**

- With baby spinach, wild mushrooms, olive oil and local feta cheese

**Eggs Benedict \$19**

- English muffin, Nueske's Canadian bacon and Hollandaise sauce
- House-made breakfast potatoes

**Chicago Style Steak and Eggs \$25**

- Niman Ranch grilled tenderloin of beef on toasted nine-grain bread with local white cheddar cheese

**Maine Lobster and Soft Scrambled Organic Eggs \$25**

- With Monterey wild mushrooms, mascarpone cheese, tomatoes and chives

**BREAKFAST SANDWICHES****Sausage, Egg and Cheese Panini \$17**

- House-made tater tots

**Lox and Bagel \$20**

- With cream cheese, smoked wild Alaskan king salmon, tomato, onions and fried capers

**CEREALS, FRUITS AND PASTRIES****Steel-Cut Irish Oatmeal \$11**

*Low fat, low cholesterol*

- With banana or fresh seasonal berries \$15

**Seasonal Fresh Fruit and Berries \$18**

- Served with lemon yogurt cake

**Fresh Buttermilk Pancakes \$18**

*Your choice of:*

- Nueske's hardwood smoked bacon
- Turkey sausage
- Nueske's ham
- Canadian bacon
- Chicken apple sausage with sage and caramelized MacIntosh apples

**Decadent Chocolate or Vanilla Waffle \$18**

*Your choice of:*

- Nueske's hardwood smoked bacon
- Turkey sausage
- Nueske's ham
- Canadian bacon
- Chicken apple sausage with sage and caramelized MacIntosh apples

**Breakfast Parfait \$14**

- Yogurt, hand-rolled granola, lemon and fresh berries

**SIDES AND EXTRAS \$7**

- Nueske's applewood smoked bacon with brown sugar glaze
- Grilled sausage links
- Grilled smoked Nueske's ham steak
- Grilled chicken and pear apple sausage with sage and caramelized MacIntosh apples
- Roasted beefsteak tomatoes with fresh herbs, sweet onions and olive oil
- Steel-cut oatmeal with brown sugar, raisins, almond butter, bananas or berries

**STARTERS****House-Made White Bean Hummus \$11**

- Klein Farms vegetables, grilled multigrain flatbread

**Jumbo Shrimp Cocktail \$15**

- Fresh horseradish, lemon

**Local Vegetable Spring Roll \$11**

- Soy-mirin dipping sauce

**Organic Honey and Grilled Chili-Glazed Chicken Wings \$15**

- Shaved red onion, toasted sesame seeds, cilantro

**Wada Farms French Onion Soup \$12**

- Baguette croutons, shaved local gruyere cheese

**SALADS****Local Baby Green Salad \$13**

- Grilled artichoke, oregano, Meyer lemon

**NY Strip Steak Cobb Salad \$21**

- Local blue cheese, roasted sweet corn

**Grilled Chicken Caesar Salad \$19**

- Sourdough croutons, shaved parmesan

**Seafood Mix-Grilled Salad \$27**

- Tuna, salmon, jumbo shrimp, scallops, house vinaigrette

**Grilled Jumbo Shrimp and Arugula Salad \$25**

- Shaved sweet onion, breakfast radish, white balsamic

**Roasted Seasonal Mushrooms and Baby Spinach Salad \$17**

- Shaved fennel, Capriole Farms goat cheese, grilled ciabatta, truffle vinaigrette

## KIDS

### SANDWICHES

*All sandwiches served with choice of French fries, sweet potato fries, fresh fruit, mixed green salad*

#### Roasted Turkey Breast Sandwich \$21

- Nueske's bacon, lettuce, tomato, toasted sourdough

#### Smoked Rib-Eye Sandwich \$24

- Local blue cheese, arugula, sweet onion, pretzel roll

#### Grilled Chicken Panini \$19

- Spinach pesto, tomato, fresh mozzarella, grilled sourdough

#### Classic Burger \$19

- Hook's cheddar, Nueske's bacon, onion, lettuce, tomato

#### Organic Nine-Grain House-Made Vegetarian Burger \$19

- Campari tomato, sweet potato fries

### ENTREES *5.30 pm to 11.00 pm*

#### Cider-Braised Short Rib \$31

- Mint quinoa, root vegetables, gremolata

#### Roasted Organic Half Chicken \$25

- Baby potatoes, asparagus, wild mushrooms

#### Pan-Roasted Lake Superior White Fish \$27

- Israeli couscous, baby spinach, pearl onions

#### Grilled Filet Mignon \$33

- Chef's signature rub, Lyonnaise potatoes, grilled tomatoes, broccolini

#### Hand-Cut Tagliatelle \$23

- Shaved fennel, Campari tomatoes, wilted arugula, white beans, pecorino romano

### DESSERT

#### Fluffernutter \$10

- Banana cheesecake, Oreo cookie crust, house-made marshmallow, salted peanut caramel

#### Apple of My Eye \$10

- MacIntosh apple crisp, oatmeal crumble, spiced apple cider, vanilla bean gelato

#### Chicago Blackout \$10

- Triple chocolate fudge brownie, Valrhona crisp, dark chocolate mousse, choice of house-made gelato

#### When Life Gives You Lemons \$10

- Meyer lemon tart, graham cracker crust, candied lemons, local honey crème fraiche

#### Gluten-Free Indulgence \$10

- Flourless Valrhona chocolate torte, brandied cherries, basil whipped cream, choice of house-made gelato

### BREAKFAST

#### Two Eggs Any Style \$4

- Fried, scrambled, over, sunny-side up or poached

#### Belgian Waffle \$5

- Plain or blueberry with fresh strawberries and whipped cream

#### Kellogg's® Cereals With Berries or Sliced Banana \$4

- Cornflakes, Sugar Frosted Flakes, Froot Loops, Raisin Bran, Granola or Rice Krispies

#### Warm Buttermilk Pancakes \$5

- Plain, chocolate chip or banana with butter and syrup

#### Breakfast Yogurt & Fruit Smoothie \$5

### DAYLONG

#### Tossed Garden Salad \$6

- With your choice of Ranch, French and Thousand Island dressing

#### Chicken Fingers \$7

- With BBQ sauce or honey mustard and your choice of side

#### House-Made Macaroni and Cheese \$7

#### Grilled Cheese Sandwich \$5

- With your choice of side

#### Cheese or Pepperoni Pizza \$9

#### Turkey and Cheddar Sandwich \$5

- With your choice of side

#### Grilled Chicken Sandwich \$7

- With your choice of side

#### Fresh Spaghetti and Meatballs \$6

#### Chicago All-Beef Hot Dog \$6

- With your choice of side

#### Egg Noodles \$6

- With butter and parmesan cheese

#### Cheeseburger \$6

- With your choice of side and pickles

#### Classic PB&J \$5

- On choice of bread with your choice of side

### SIDE ORDERS \$3

#### Side Salad

#### Side of Fruit

#### Tater Tots

#### JW Fries

### BEVERAGES

#### Hot chocolate \$2

#### Whole milk \$2

#### Low-fat milk \$2

#### Skim milk \$2

#### Chocolate milk \$2

#### Cranberry juice \$3

#### Orange juice \$3

#### Apple juice \$3

#### Soft drinks \$3

### DESSERT

#### Sundae \$5

#### Cupcake Tasting \$5

**Wada Farms French Onion Soup \$12**

- Baguette croutons, shaved local gruyere cheese

**House-Made White Bean Hummus \$11**

- Klein Farms vegetables, grilled multigrain flatbread

**Jumbo Shrimp Cocktail \$15**

- Fresh horseradish, lemon

**FreeBird Farms Grilled Chicken Caesar \$19**

- Sourdough croutons, shaved parmesan

**Classic Burger \$19**

- Hook's cheddar, Nueske's bacon, onion, lettuce, tomato

**FreeBird Farms Grilled Chicken Panini \$17**

- Spinach pesto, tomato, grilled sourdough bread

**Three-Egg Organic Omelet \$18**

- Cheddar, tomatoes, diced ham, mushrooms

**DESSERTS****Fluffernutter \$10**

- Banana cheesecake, Oreo cookie crust, house-made marshmallow, salted peanut caramel

**Apple of My Eye \$10**

- MacIntosh apple crisp, oatmeal crumble, spiced apple cider, vanilla bean gelato

**BEVERAGES****Soft Drinks \$4**

- Pepsi, Diet Pepsi, Sierra Mist, Orange Crush, Mountain Dew, Schwepps Soda, Schwepps Tonic, Ginger Ale

**Iced Tea \$4****Fresh-Squeezed Orange Juice \$6****Assorted Juices \$4****Milk \$4**

- Whole, 2%, non-fat, chocolate, soy, vanilla almond

**Small Pot of Illy Coffee/  
Decaffeinated Coffee \$6****Large Pot of Illy Coffee/  
Decaffeinated Coffee \$9****Small French Press \$8****Large French Press \$15****Cappuccino or Latte \$5****Hot Chocolate with Whipped Cream \$5****Mighty Leaf Company Tea \$6**

- Açai Black, Bombay Chai, Organic Spring Jasmine, Organic Breakfast, Ginger Twist, Early Grey Decaf, Chocolate Mint Truffle and Organic Detox Infusion

**Bottled Water****San Pellegrino Sparkling**

- Small \$5
- Large \$9

**Evian**

- Small \$5
- Large \$9

**Voss Sparkling**

- Small \$7
- Large \$11

**Voss Non-Sparkling**

- Small \$7
- Large \$11

**BEERS**

- Miller Lite \$5
- Coors Light \$5
- Bud Light \$5
- Michelob Ultra \$5
- O'Doul's (non-alcoholic) \$5
- Samuel Adams Boston Lager \$6
- Goose Island \$6
- Corona Extra \$6
- Peroni \$6
- Stiegl 500 ml \$10

**SPARKLING & CHAMPAGNES***Available by the bottle*

- Mumm Cuvée Napa *Brut Prestige*, Napa Valley, California, NV \$60  
*(Also available by the glass \$14)*
- Moët & Chandon *Impérial*, Epernay, Champagne, France, NV \$98
- Veuve Clicquot *Yellow Label*, Epernay, Champagne, France, NV \$120

**WHITE WINES***Available by the glass or bottle*

- Beringer Vineyards, White Zinfandel, California 2009 \$9 / \$42
- Pinot Grigio, Santa Margherita, Valdadige, Italy 2009 \$15 / \$68
- Craggy Range, Te Muna Road, Sauvignon Blanc, Martinborough, New Zealand 2009 \$14 / \$65
- Ferrari-Carano, Fumé Blanc, Sonoma County, California 2009 \$12 / \$54
- Concannon, Chardonnay, Selected Vineyards, Central Coast, California 2008 \$9 / \$38

## RED WINES

Available by the glass or bottle

- Carmel Road, Pinot Noir, Monterey County, California 2008 **\$12 / \$54**
- Sterling Vineyards, Merlot, Napa Valley California 2006 **\$14 / \$63**
- Navarro Correas, Colección Privada, Malbec, Mendoza, Argentina 2008 **\$12 / \$54**
- Care, Syrah/Tempranillo, D.O. Cariñena, Spain 2009 **\$12 / \$54**
- Joel Gott, No. 815, Cabernet Sauvignon Blend, Napa Valley, California 2008 **\$14 / \$63**
- Cosentino, "The Zin," Zinfandel, Lodi, San Joaquin County, Napa Valley, California 2007 **\$14 / \$63**

## LIQUOR

By the bottle

### VODKA

- Absolut **\$105**
- Grey Goose **\$170**
- Grey Goose Orange **\$170**
- Ketel One **\$155**

### GIN

- Bombay Sapphire **\$150**
- Tanqueray Ten **\$195**

### TEQUILA

- Patron Silver **\$210**
- Don Julio Anejo **\$235**
- 1800 Anejo **\$160**

### RUM

- Captain Morgan **\$130**
- Bacardi Superior **\$95**

### WHISKEY

- Jack Daniels **\$160**
- Crown Royal **\$140**

### SCOTCH

- Glenlivet **\$215**
- Glenkinchie 12 year **\$220**
- Macallan 12 year **\$205**
- Johnnie Walker Black **\$160**

### COGNAC

- Courvoisier VSOP **\$240**
- Hennessy VSOP **\$275**
- Martell Bleu **\$530**

### CORDIALS

- Kahlua **\$105**
- Southern Comfort **\$160**
- Baileys Irish Cream **\$135**
- Romano Sambuca **\$150**