



IN-ROOM DINING



## JW LIFE<sup>SM</sup>

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.

*Osteria Pronto* draws inspiration from the traditional flavors and ingredients of Northern Italy to bring you food with a regional twist. *High Velocity* serves farm grown regional foods in a fresh new way. From roasted corn couscous to a persimmon barbecue sauce, a mélange of signature Indiana foods that have graced local tables for generations are now a staple of ours.

From starters to desserts, all of our dishes are skillfully presented with a depth and uniqueness that make every meal truly comforting, satisfying and uniquely memorable. It is our pleasure to provide you with food and beverages that are not only fresh and delicious, but true to their local roots.

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**FRUIT, YOGURT AND FRUIT JUICES****Fresh-squeezed Juice \$6**

- Orange, Grapefruit

**Assorted Juices \$5**

- Apple, Cranberry, Pineapple, Tomato, Pomegranate, V8

**Bowl of Seasonal Berries \$10**

- With fresh mint

**Fresh Fruit and Berry Plate \$14**

- Honey-vanilla yogurt, almond biscotti

**Granola Parfait \$9**

- House-made granola, vanilla yogurt, honey, seasonal berries

**Yogurt \$6**

- Plain, low fat, fruit

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**BREADS AND PASTRIES****Choice of Baked Pastries \$6**

- Croissant, chocolate croissant, muffin, English muffin or Danish

**Baked Pastry Basket \$10**

- Choice of three: croissant, chocolate croissant, muffin, English muffin or Danish

**Bagel and Cream Cheese \$5**

- Onion or seeded bagel, cream cheese

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**CLASSICS****Continental Breakfast \$15**

- Choice of Danish, croissant, English muffin, blueberry or bran muffin (choice of three)
- Fresh fruit or berry cup
- Fresh-squeezed orange juice and coffee, tea or milk

**American Breakfast \$17**

- Two eggs prepared any style with breakfast potatoes
- Applewood smoked bacon, ham, chicken, turkey or pork sausage
- Choice of toast or English muffin
- Fresh-squeezed orange juice and coffee, tea or milk

**Fitness Breakfast \$16**

- Oatmeal, Kellogg's cold cereal or granola with banana
- Choice of toast or muffin
- Fresh-squeezed orange juice and coffee, tea or milk

**Smoked Salmon, Bagel and Cream Cheese \$15**

- Sliced tomato, red onion, capers

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**CEREALS****House-made Granola and Yogurt \$10**

- Oats, toasted almonds, raisins, dried fruit, sunflower seeds, served with a banana or strawberries

**Assorted Cereal \$6**

- Raisin Bran, Corn Flakes, Cheerios, Special K, Smart Start

**Oatmeal \$7**

- Raisins, brown sugar, honey, choice of hot milk

**Pancakes, Waffles or Brioche French Toast \$14**

- Choose a topping: berry compote, baked cinnamon lychee and apples, fresh berries, sliced bananas, toasted pecans and maple syrup

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**EGGS**

*Served with breakfast potatoes and choice of toast (egg whites and Egg Beaters are available upon request)*

**Three Eggs Hoosier Farmers Omelet \$15**

- Choice of mushrooms, bell peppers, spinach, onions, tomato, roast corn, herbs, bacon, ham, Italian sausage cheddar and Swiss cheese

**Steak and Eggs \$21**

- Wild mushrooms and bacon hash (high protein)

**Eggs Benedict \$17**

- English muffin, Canadian bacon, hollandaise sauce, capicola

**Corned Beef Hash \$14**

- Two eggs prepared any style

**Tuscan Egg Wrap \$14**

- Scrambled eggs, asiago cheese, Italian sausage, tomato and spinach

**Egg White Frittata \$15**

- Feta cheese, spinach, kalamata olives, roasted tomato, basil salsa (low fat)

**Fried Eggs Pannini \$14**

- Prosciutto, capicola, provolone and grilled tomato, sourdough bread

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**SIDES AND EXTRAS \$6**

**Wheat, white, rye, sourdough toast, English muffin or bagel**

**Homemade muffin or Danish**

**Breakfast potatoes**

**Bacon, chicken, turkey or pork sausage, ham**

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**KIDS' BREAKFAST** 6.00 am to 11.30 am

**Chocolate Chip Pancakes \$7**

**Scrambled Eggs with Cheese and Ham on English Muffin \$7**

**Peanut Butter and Jelly Stuffed French Toast \$7**

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**DAYLONG** 11.30 am to 11.00 pm

*All sandwiches served with fries or fresh fruit*

**Celery and Carrot Crudités with Ranch Dressing \$9**

**Chicken Noodle Soup \$8**

**Two Mini Hamburgers or Cheeseburgers \$8**

**Grilled Cheese Sandwich \$9**

**Grilled All-Beef Hot Dog \$9**

**Peanut Butter and Jelly on White or Whole Wheat Toast \$8**

**Chicken Fingers \$9**

**Kid's Cheese Pizza \$9**

**Baked Macaroni and Cheese \$9**

**Spaghetti with Butter \$8**

**Grilled Chicken Breast with Seasonal Vegetables \$11**

**Homemade Chocolate Chip Cookie Ice Cream Sandwich \$7**

**Cookies \$6**

**Ice Cream \$6**

**PBC Shake \$6**

- Peanut butter cup

**Cheerios Berry Banana Smoothie \$6**

## OSTERIA PRONTO'S LUNCH

11.30 am to 2.00 pm (not available on weekends)

### APPETIZERS

#### Grilled Bruschetta \$8

- Extra virgin olive oil, garlic, Roma tomato and basil

#### Beef Carpaccio \$13

- Shaved parmesan, arugula, olive oil, cracked black pepper

#### Lemon Grass Cocktail Prawns \$17

- Pickle, cucumber, sirachi horseradish sauce

#### Tuscan White Bean Soup \$8

### SALADS

#### Classic Caesar Salad \$11

- Shaved parmesan, garlic croutons
- With chicken \$13
- With shrimp \$17
- With salmon \$18

#### Caprese Salad \$11

- Fresh mozzarella, vine ripe tomatoes, extra virgin olive oil, basil, balsamic vinegar

### SANDWICHES

*Choice of chips, fries or fresh fruit*

#### Tramezzino \$15

- Prosciutto, salami and capicola served on ciabatta

#### Grilled Chicken Breast \$15

- Shaved fennel-apple slaw, cranberry, provolone cheese on grilled ciabatta

### LUNCH ENTRÉES

#### Tuscan Bibb Salad \$15

- Grilled pesto shrimp, red onion, ricotta salata, kalamata olives, shallot vinaigrette

#### Margherita Pizza \$16

- Tomato, mozzarella, basil

#### Tuna Tuscan Bean Salad \$16

- Seared rare tuna, red onion, green bell pepper, white and red beans, romaine, pecorino cheese, grilled lemon and parsley croute

#### New York Steak Frites \$18

- Simple salad, red wine shallot butter, fries

#### Frutti Di Mare \$17

- Linguine, prawns, mussels, clams and tomato

#### Roasted Chicken Pasta \$15

- Farfalle, sweet pepper, pine nuts and basil cream sauce

## OSTERIA PRONTO'S DINNER

5.30 pm – 10.00 pm

### APPETIZERS AND SALADS

#### Grilled Bruschetta \$8

- Extra virgin olive oil, garlic, Roma tomato and basil

#### Beef Carpaccio \$13

- Shaved parmesan, arugula, olive oil, cracked black pepper

#### Lemon Grass Cocktail Prawns \$17

- Pickle, cucumber, sirachi horseradish sauce

#### Tuscan White Bean Soup \$8

#### Classic Caesar Salad \$11

- Shaved parmesan, garlic croutons
- With chicken \$13
- With shrimp \$17
- With salmon \$18

### DINNER ENTRÉES 5.30 pm to 10.00 pm

#### Penne Primavera \$19

- Peas, cherry tomato, parmesan, gorgonzola and seasonal vegetables

#### Our Signature 12 oz. Meatball Spaghetti \$25

- Served with marinara sauce

#### Brick-Roasted Chicken \$26

- Oven-roasted cippolini onion, fingerling potatoes, sun-dried tomato, rosemary orange chicken jus

#### Chef's Seafood Selection of the Day Market Price

#### Grilled Beef Tenderloin \$37

- Wild mushrooms, white truffle cream, Asiago mashed potatoes and demi glaze

#### Lamb Chops \$34

- Mild sausage, rosemary reduction, grilled persimmon, sauteed old-fashioned potato

### DESSERTS \$9

#### Tiramisu Pronto

#### Lava Di Cioccolato

- Lava cake with warm zabaglione sauce and vanilla gelato

#### Crostata Di Fragole

- Strawberry tart with warm vanilla foam

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illnesses, especially if you have certain medical conditions.*

*20% service charge, \$3.00 delivery charge and applicable sales tax will be added to all orders.*

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**APPETIZERS AND SALADS****Southern Crispy Fried Chicken Tenders \$12**

- Sweet chili mustard sauce or barbecue sauce

**High Velocity Wings \$13**

- Mild, hot, extra spicy

**Market Soup of the Day \$8****Classic Caesar Salad \$11**

- Shaved parmesan, garlic croutons
- With chicken \$13
- With shrimp \$17

**Velocity Salad \$7**

- Mixed greens topped with sliced cucumber, grape tomato, carrot curls, cheddar jack cheese and crispy croutons

**Buffalo Chicken Salad \$10**

- Buffalo chicken tenders, mixed greens, bleu cheese, bacon, tomato, carrots and celery

**SANDWICHES**

*Choice of chips, fries or fresh fruit*

**High Velocity Burger \$13**

- White and traditional cheeses, bacon, smoked grilled onions, lettuce and tomato on brioche bun

**Velocity Cheese Steak Sandwich \$13**

- Slow-roasted beef, peppernota, provolone, au jus

**Triple Deck Club \$13**

- Roasted turkey, applewood smoked bacon, tomato, lettuce, Swiss cheese and mayonnaise on toasted sourdough

**ENTRÉES****Crispy Sesame Chicken Salad \$15**

- Mixed greens, topped with sliced cucumbers, grape tomato, carrot curls, cheddar jack cheese and crispy croutons

**Cobb Salad \$14**

- Mixed greens, smoked turkey, diced tomato, diced avocado, applewood smoked bacon, hard-boiled egg, gorgonzola and citrus mustard vinaigrette

**Baby Back Ribs full rack \$22/  
half rack \$17**

- Bourbon barbecue sauce, Southern-style baked beans, fries or mashed potatoes and jalapeño coleslaw

**Fish and Chips \$17**

- Guinness beer and panko crusted cod, lemon caper tartar sauce and jalapeño coleslaw

**Grilled Chicken Andouille Pasta \$18**

- Served over penne pasta with spicy andouille sausage, peppers and onions in a spicy Creole sauce

**APPETIZERS AND SALADS****Wings \$12**

- Choice of classic spicy, traditional or High Velocity XXX hot sauce

**Southern-Style Chicken Tenders \$11**

- Served with barbecue sauce and sweet chili mustard sauce

**House-made Chili Crock \$8**

- Beef and bean chili topped with cheddar jack cheese and green onions

**Classic Caesar Salad \$11**

- Shaved parmesan, garlic croutons
- With chicken \$13
- With shrimp \$17

**Cobb Salad \$14**

- Mixed greens, smoked turkey, diced tomato, diced avocado, applewood smoked bacon, hard-boiled egg, gorgonzola and citrus mustard vinaigrette

**SANDWICHES**

*Choice of chips, fries or fresh fruit*

**Triple Deck Club \$13**

- Roasted turkey, applewood smoked bacon, tomato, lettuce, Swiss cheese and mayonnaise on toasted sourdough

**High Velocity Burger \$13**

- White and traditional cheeses, bacon, smoked grilled onions, lettuce and tomato on brioche bun

**Barbecue Chicken Wrap \$13**

- Chipotle barbecue chicken with shredded romaine, cheddar cheese, tortilla strips and buttermilk dressing in a grilled tortilla

**ENTREES****Three Eggs Hoosier Farmers Omelet \$15**

- Choice of mushrooms, bell peppers, spinach, onions, tomato, roast corn, herbs, bacon, ham, Italian sausage cheddar and Swiss cheese

**DESSERTS \$9****New York Cheesecake**

- Topped with fresh seasonal berries

**Häagen-Dazs Ice Cream ½ pint**

- Ask for today's choices

**Apple Walnut Cobbler**

- Served with vanilla ice cream

# BEVERAGES

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## BEVERAGES

### WATERS

- Panna (500 ml) **\$5** (1 ltr) **\$7**
- S. Pellegrino (500 ml) **\$5** (1 ltr) **\$7**
- Voss Sparkling (375 ml) **\$4** (500 ml) **\$5**
- Voss Still (375 ml) **\$4** (500 ml) **\$5**
- Fiji (500 ml) **\$5** (1 ltr) **\$7**

### Soft Drinks \$3

- Pepsi products

### Iced Tea \$3

### Fresh-Squeezed Juice \$6

- Orange , Grapefruit

### Assorted Juices \$5

- Apple, Cranberry, Pineapple, Tomato, Pomegranate, V8

### Milk \$3

- Whole, 2%, Non-Fat, Soy and Chocolate

### Small Pot of Coffee \$6

### Large Pot of Coffee \$9

### Cappuccino or Latte \$5

### Hot Chocolate \$5

### Mighty Leaf Tea Company \$6

- Choose from Organic, Jasmine Mist, Organic English Breakfast, Ginger Twist, Early Grey Decaf, Organic Earl Grey, White Lotus, Chamomile Citron, Organic Verbena Mint, Green Tea Passion

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## CHAMPAGNE/SPARKLING WINE

*Available by the glass or bottle*

Chandon Brut, California **\$60**

Roederer Estate Brut, Anderson Valley **\$13, \$50**

Schramsberg Blanc de Blanc, California **\$75**

Piper Heidseck Brut, Champagne **\$110**

Dom Perignon, Epernay, Champagne **\$300**

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## WHITE WINE

*Available by the glass or bottle*

Kendall Jackson, Chardonnay, California **\$10, \$38**

Merryvale "Starmont" Chardonnay, Carneros **\$13, \$50**

Chateau St. Michelle Reisling, Columbia Valley, Washington **\$9, \$34**

Villa Maria Cellar Selection, Sauvignon Blanc, New Zealand **\$13, \$50**

Kris, Pinot Grigio, Friuli-Venezia, Giulia, Italy **\$11, \$42**

Sonoma Cutrer, Chardonnay, California **\$55**

Flora Springs, Barrel-Fermented Chardonnay, Napa **\$75**

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## RED WINE

*Available by the glass or bottle*

Castle Rock, "California Cuvee," Pinot Noir, California **\$9, \$34**

Bella Gios "Meiomi" Pinot Noir, California **\$14, \$52**

Columbia Crest, "Grand Estates" Merlot, Columbia Valley, Washington **\$10, \$38**

Ferrari-Carano Merlot, Sonoma **\$13, \$48**

Ravenswood "Old Vine" Zinfandel, Lodi **\$11, \$42**

Chateau St. Jean, Cabernet Sauvignon, Alexander Valley **\$10, \$38**

Louis Martini, Cabernet Sauvignon, Napa Valley **\$15, \$58**

Silver Oak, Cabernet Sauvignon, Alexander Valley **\$150**

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## SPIRITS

Tanqueray **\$95**

Bacardi Superior **\$60**

Absolut 80 **\$90**

Grey Goose **\$110**

Stoli **\$90**

1800 Silver **\$95**

Patron Silver **\$120**

Jack Daniels **\$85**

Maker's Mark **\$95**

Dewar's **\$100**

Jameson **\$95**

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## SPECIAL MIXERS

Soda, tonic or ginger ale **\$3.75**

Sweet or dry vermouth **\$16**

Bloody Mary Mix **\$15**

Sweet and sour **\$15**

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## DOMESTIC BEER \$5

- Miller Light
- Coors Light
- Bud Light
- Budweiser
- Michelob Ultra

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## DOMESTIC CRAFT BEER \$6

- Blue Moon
- Sam Adams Boston Lager
- Sierra Nevada Pale Ale

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## LOCAL CRAFT BEER

Flat Top Wheat (Barley Island) **\$6**

Indiana Amber (Oaken Barrel) **\$6**

Dragonfly IPA (Upland Brewing) **\$6**

Wee Mac Scottish Ale (Sun King) **\$8**

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## IMPORTED BEER \$6

- Corona Extra
- Guinness
- Heineken
- Stelia Artois
- O'Doul's (NA) **\$5**