

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

CRAFT

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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

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

16OZ RIBEYE 60
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, Garlic Mashed Taters

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 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

VANILLA CRÈME BRÛLÉE

12

SEASONAL SORBET + GELATO
fresh berries, house made brittle

10

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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.