



THOUGHTFULLY CRAFTED

At JW Marriott,[®] we strive to provide our guests with a holistic approach to well-being, which is why our chefs partner with community artisans, organic farmers and sustainable fisheries to deliver fresh, authentic cuisine that celebrates local flavors and overall wellness.

YOUR GUIDE TO NOURISHMENT

Enjoy this introduction to essential vitamins, minerals, fats and fibers, as well as a variety of nutritious ingredients to enjoy and savor.

VITAMINS

Best sourced through the foods we eat, vitamins are the building blocks of a healthy lifestyle.

Foods rich in Vitamin B

MUSHROOMS | MILK | WHOLE GRAINS
PISTACHIO | NUTS | SUNFLOWER SEEDS

Foods rich in Vitamin C

CITRUS | KIWI | STRAWBERRIES
MANGOES | PAPAYA | BROCCOLI
DARK LEAFY VEGETABLES

Foods rich in Vitamins A & D

MILK | FISH | EGGS

Foods rich in Vitamins E & K

WHEAT GERM | SUNFLOWER SEEDS
SOME NUTS | PEANUT BUTTER
DARK GREEN LEAFY VEGETABLES
KALE | SPINACH

MINERALS

Minerals keep your bones strong and your body balanced.

Calcium is important for strong, healthy bones and teeth.

KALE | YOGURT | BROCCOLI | WATERCRESS
CHEESE | BOK CHOY | OKRA | ALMONDS

Potassium is an electrolyte that regulates the flow of nutrients going in and out of cells.

POTATOES | SUN-DRIED TOMATOES
KIDNEY BEANS | DRIED FRUITS | BANANA
AVOCADOS | FISH

Iron is an essential element for blood production.

RED MEAT | PORK & POULTRY | SEAFOOD
BEANS | KALE & DARK GREEN LEAF SPINACH

Antioxidants are beneficial in preventing diseases by prohibiting the oxidation of harmful molecules in the body.

EXTRA-VIRGIN OLIVE OIL | GOJI BERRIES
WILD BLUEBERRIES | DARK CHOCOLATE
PECANS | ARTICHOKE | KIDNEY BEANS
CRANBERRIES | CLOVE | CINNAMON
OREGANO | TURMERIC | COCOA | CUMIN
PARSLEY | BASIL | THYME | WILD HONEY

HEALTHY FATS & FIBER

Healthy fats and fiber stabilize blood sugar and cholesterol levels.

Fiber slows the rate that sugar is absorbed into the bloodstream, which keeps your blood glucose levels from rising too fast.

PEAS | LENTILS | BEANS | ARTICHOKE
BROCCOLI | BRUSSELS SPROUTS
AVOCADOS | OATS & WHOLE GRAINS

Omega-3 fatty acids are needed for many functions, from building healthy cells to maintaining brain and nerve function.

FLAXSEED OIL | FISH OIL | NUTS & SEEDS
CHIA SEEDS | SALMON & COLD WATER FISH
SOYBEANS | AVOCADOS | COOKED SPINACH

Unsaturated fats, including poly - and mono-unsaturated fats, have a positive effect on cholesterol levels.

OLIVE OIL | WALNUTS | PINE NUTS | PECANS
AVOCADOS | PUMPKIN SEEDS | SPIRULINA

ARTFULLY BLENDED

Available all day.

Looking for a refreshing start to your morning? All juices and smoothies are brimming with healthy benefits and essential nutrients to invigorate body and mind.

SATISFYING SMOOTHIES

Energy Elixir No. 2 VF, GF | 10

Pineapple, celery, cucumber, spinach, lime, avocado, apple, coconut water

OMEGA-3 | VITAMIN C | IRON

Nourish Potion No. 2 V, GF | 10

Apple, berries, banana, yogurt, coconut water, chia seeds

OMEGA-3 | FIBER | ANTIOXIDANTS

Recharge Remedy No. 3 V, GF | 10

Pineapple, Granny Smith apple, banana, Greek yogurt, almond milk

ANTIOXIDANT | VITAMIN K | VITAMIN C

REVITALIZING JUICES

Cleansing Carrot VF, GF | 10

Carrot, apple, lemon, ginger

VITAMIN A | VITAMIN B | FIBER

Revitalizing Blend VF, GF | 10

Apple, lemon, kale, ginger

VITAMIN A | VITAMIN K | FIBER

Immunity VF, GF | 10

Apple, ginger, lemon

VITAMIN A | VITAMIN C | POTASSIUM

BREAKFAST

Available all day

A BALANCED START

Organic Yogurt & Granola Parfait V | 12

Housemade granola, Greek yogurt, berries, local honey

CALCIUM | MAGNESIUM | PROTEIN

Baker Miller Stone-Cut Oatmeal VF | 12

Locally sourced stone-cut oats from Dwight, IL
Bananas, raspberries, blueberries

Fresh Fruit & Berries VF, GF | 16

Pineapple, orange, melon, berries

VITAMIN C | ANTIOXIDANTS

Milk & Cereal | 7

Choice of: granola, Cheerios, Froot Loops, Honey Nut Cheerios, Raisin Bran, Corn Flakes, Rice Krispies
Choice of milk: Whole, 2%, skim or chocolate

WELL BEING

Egg White Frittata V, GF | 19

Baby spinach, roasted sweet potatoes, caramelized onions, mushrooms, goat cheese, fresh herbs

PROTEIN | MAGNESIUM | VITAMIN K

SIGNATURES

Orange French Toast | 18

Mixed berry-champagne syrup, housemade whipped cream

Maine Lobster and Boursin Omelet | 30

Roesti potato, tomato, chive

CLASSICS

The JW | 28

Two organic, cage-free eggs any style, housemade breakfast potatoes

Choice of: Nueske's smoked bacon, local pork sausage or chicken-apple sausage

Choice of: Bran muffin, croissant, blueberry muffin or whole-grain toast

Choice of chilled juice: Orange, grapefruit, apple, tomato, cranberry or V8

Choice of: illy® coffee, tea or hot chocolate

Continental Breakfast | 22

Fresh fruit & berries

Choice of: Bran muffin, croissant, blueberry muffin or whole-grain toast

Choice of chilled juice: Orange, grapefruit, apple, tomato, cranberry or V8

Choice of: illy® coffee, tea or hot chocolate

Lemon Poppy seed Waffle | 20

Strawberry, banana and citrus compote

Choice of: Nueske's smoked bacon, local pork sausage or chicken-apple sausage

Eggs Benedict | 21

Toasted whole-wheat English muffin, poached organic, cage-free eggs, Canadian bacon, baby spinach, hollandaise sauce, housemade breakfast potatoes, roasted tomato

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BREAKFAST

Available all day

CUSTOM OMELETS

Organic cage-free eggs or egg whites gently folded & filled with your choice of fresh ingredients. Each omelet is accompanied by housemade breakfast potatoes. Choice of three ingredients GF | 20

Additional items | 1

Meat

Nueske's smoked bacon

Nueske's smoked ham

Local pork sausage

Chicken-apple sausage

Smoked salmon

Nueske's Applewood Smoked Meats is a specialty meat supplier in Wittenberg, WI

Cheese & Dairy

Wisconsin Gruyère

Carr Valley applewood smoked cheddar

Wisconsin feta cheese

Local goat cheese

Sriracha Gouda

Vegetables

Roasted mushrooms

Heirloom tomatoes

Baby spinach

Red onions

Carnival sweet peppers

CHEF'S CHOICE

JW Chicago Chilaquiles | 18

Crisp corn tortillas, roasted tomatillos, cilantro, organic eggs, queso fresco

SINGLE SERVINGS

Cold Atlantic Smoked Salmon | 18

Hard-boiled eggs, cucumbers, capers, red onions, tomatoes, cream cheese

Choice of bagel: plain, wheat or everything

Breakfast Potatoes V, GF | 7

Shredded russet potatoes, thyme & rosemary

Breakfast Meats GF | 7

Nueske's smoked bacon, local pork sausage, chicken-apple sausage

CLASSIC LOCAL & MIDWESTERN KIDS'

Whole-Grain Pancakes V | 12

Pure grade-A maple syrup, fresh fruit, berries

JW Breakfast Sandwich | 12

Toasted whole-wheat English muffin, scrambled egg, local pork sausage, organic Wisconsin cheddar cheese, housemade breakfast potatoes

JW Classic Kid's Breakfast GF | 12

One scrambled egg, Nueske's smoked bacon, choice of toast

Whole-grain Waffle V | 12

Pure grade-A maple syrup, fresh fruit, berries

DAYLONG DINING

11:00 am – 11:00 pm

LOCALLY INSPIRED

French Onion Soup | 13

Artisan baguette crouton,
Wisconsin Gruyère cheese

Potato Leek Soup | 11

Truffle, sweet peas

Chicago Italian Beef “Combo” Sandwich | 19

Thinly sliced house-roasted Italian beef,
Italian sausage, giardiniera, crisp French fries

Spring Vegetable Pasta V | 19

Pappardelle, asparagus, tomato,
summer squash, peas, pistachio-mint pesto,
Manchego

BALANCED SNACKS

Seeded Avocado Toast VF | 16

Artisan multi-grain bread, arugula, pickled
onion, radish, sesame seeds, sunflower seeds

OMEGA-3 | MAGNESIUM | POTASSIUM

Roasted Garlic

White Bean Hummus GF, VF | 15

Seasonal vegetables, crispy pita chips

PROTEIN | PHOSPHORUS | FIBER

Maine Lobster Rolls | 19

Wild Maine lobster, truffle vinaigrette,
pickled fennel, brioche roll, Old Bay chips

Local Meats & Cheeses | 17

La Quercia cured meats, Midwest cheeses,
seasonal jam, almonds, grilled ciabatta

*La Quercia, based in Iowa, is renowned
for crafting high-quality American artisan
dry-cured meats from humanely raised
heritage breed meat*

WESTERN CLASSICS

*All sandwiches accompanied by guest choice
of two sides: French fries, sweet potato fries,
garden salad, seasonal fruit cup*

Organic Roasted Turkey Sandwich | 19

Cucumbers, avocado, dill cream,
local artisan sourdough

PROTEIN | MAGNESIUM | POTASSIUM

Burnham Burger | 23

Roasted tomato jam, Nueske's
smoked bacon, Carr Valley applewood
smoked cheddar

JW Cuban Panini | 19

Nueske's ham, prosciutto, cheddar cheese,
pickles, stone-ground mustard

ASIAN INFLUENCES

Orange Chicken | 20

Jasmine rice, carrot and broccoli slaw,
toasted sesame

Citrus & Soy-Glazed Salmon | 31

Forbidden rice pilaf, baby bok choy,
spiced cashews

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DAYLONG DINING

11:00 am – 11:00 pm

KIDS'

Grilled Chicken Sandwich | 12

Toasted whole-wheat bun, lettuce, tomato, side of steamed broccolini

Lemon-Roasted Wild Salmon GF | 12

Salmon, steamed broccolini

VITAMIN C | OMEGA-3 | IRON

JW Personal Pizza | 12

Whole-wheat crust

Add: pepperoni, mushrooms, sausage

Mac & Cheese | 12

Elbow macaroni, creamy cheddar sauce

GREENS

JW House Salad VF, GF | 13

Mixed greens, fresh herbs, tomato, cucumber, pickled onion, champagne vinaigrette

Chicago-Style Chop Salad GF | 17

Pancetta, sweet corn, heirloom tomato, organic egg, smoked Moody Blue cheese, avocado, ranch dressing

Hearts of Romaine Caesar Salad | 15

Shaved parmesan cheese, grape tomatoes, olive oil croutons

FIBER | VITAMIN B12

Mediterranean Salad V | 16

Heirloom tomatoes, onion, arugula, cucumber, olives, pita croutons, feta cheese

Add protein to any greens:

Grilled Chicken Breast | 8

Seared Ahi Tuna | 13

Grilled Salmon, Sustainably Sourced | 13

Creekstone Farms Bistro Filet | 13

DAYLONG DINING

11:00 am – 11:00 pm

MAKE IT YOURS

Choose One Entree:

Sustainably Sourced Salmon GF | 31

Pistachio-mint pesto

VITAMIN C | OMEGA-3 | IRON

Creekstone Farms Bistro Filet GF | 30

Roasted garlic-rosemary butter

VITAMIN C | OMEGA-3 | IRON

Pine Manor Farms All-Natural Chicken | 22

Roasted breast and boneless thigh, lemon and parsley

Roasted Cauliflower Steak VF, GF | 20

Spicy bean purée, grilled lemon, cilantro

Choose Two Sides:

Celery root purée, truffle GF, VF

Sautéed pea shoots, pancetta GF

Truffle parmesan fries GF, V

Roasted baby bok choy,
toasted sesame, and spiced cashews VF

Steamed jasmine rice GF, VF

Squash ribbons, cured tomato GF, VF

ARTFUL DESSERTS

Lemon-Blueberry Cheesecake | 11

Lemon-blueberry swirl, graham crust,
fresh basil cream

Raspberry Rosé Macaron | 12

Raspberry diplomat, almond macaron,
rosé gelée, crystalized rose

Almond Tart | 11

Caramelized almond, burnt
orange-mascarpone cream,
candied peel

24 Karat Bar | 11

Caramel mousse, dark chocolate fudge,
hazelnut crisp, dulce de leche

Angelo's Gelato GF V | 8

Chocolate, vanilla, strawberry

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OVERNIGHT

11:00 pm – 6:00 am

— EVENING EATS —

Egg White Frittata V, GF | 19

Baby spinach, roasted sweet potatoes, caramelized onions, mushrooms, goat cheese, fresh herbs

PROTEIN | MAGNESIUM | VITAMIN K

Roasted Garlic

White Bean Hummus GF, VF | 15

Seasonal vegetables, crispy pita chips

PROTEIN | PHOSPHORUS | FIBER

French Onion Soup | 13

Artisan baguette crouton, Wisconsin Gruyère cheese

Hearts of Romaine Caesar Salad | 15

Shaved parmesan cheese, grape tomatoes, olive oil croutons

FIBER | VITAMIN B12

Bacon Cheddar Fries | 14

Crispy French fries, Nueske's bacon, smoked cheddar cheese, scallions, ranch dressing

Organic Roasted Turkey Sandwich | 19

Cucumbers, avocado, dill cream, local artisan sourdough

PROTEIN | MAGNESIUM | POTASSIUM

Burnham Burger | 23

Roasted tomato aioli, Nueske's smoked bacon, Carr Valley applewood smoked cheddar

JW Cuban Panini | 19

Nueske's ham, prosciutto, cheddar cheese, pickles, stone-ground mustard

All sandwiches accompanied by guest choice of two sides: French fries, sweet potato fries, garden salad, seasonal fruit cup

Chicago Thin-Crust Pizza | 20

Whole-wheat crust

Add: pepperoni, mushrooms, sausage

Lemon-Blueberry Cheesecake | 11

Lemon-blueberry swirl, graham crust, fresh basil cream

BEVERAGES

REFRESHING CHOICES

Assorted Juice | 6

Fresh-squeezed orange, fresh-squeezed grapefruit, apple, tomato, cranberry, V8

Dammann Frères Iced Tea | 6

China black tea

VITAMIN C | FOLATE | POTASSIUM

Pot of illy® Coffee

Small | 7 Large | 13

Milk | 4

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

VITAMINS B2-B12 | CALCIUM
PHOSPHORUS | POTASSIUM

Soft Drinks | 5

Pepsi

Diet Pepsi

Sierra Mist

Schwepes Club Soda

Schwepes Tonic

Schwepes Ginger Ale

Perrier Sparkling

330 mL | 6 750 mL | 9

Evian

330 mL | 6 750 mL | 9

Voss Sparkling or Still

375 mL | 8 800 mL | 11

REFRESHING CHOICES

Cappuccino, Latte, Hot Chocolate | 6

French Press Coffee

Small | 11 Large | 16

Assorted Hot Tea | 7

Naked Juice | 6

BEER

Domestic | 7

Miller Lite, Milwaukee, WI

Coors Light, Golden, CO

Budweiser/Bud Light, St. Louis, MO

Michelob Ultra, St. Louis, MO

O'Doul's N/A, St. Louis, MO

Craft | 8

Blue Moon Belgian White, Golden, CO

Sierra Nevada Pale Ale, Chico, CA

Samuel Adams Boston Lager, Boston, MA

Goose Island 312, Chicago, IL

Goose Island Matilda, Chicago, IL

Lagunitas IPA, Chicago, IL

Imported | 8

Amstel Light, Netherlands

Heineken Premium, Netherlands

Stella Artois Lager, Belgium

Corona Extra, Mexico

Corona Light, Mexico

Guinness Draught, Ireland

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ROSÉ & WHITE

**Baron Gassier Rosé “Esprit”
Côtes de Provence**

France

Glass | 15 Bottle | 58

Snoqualmie ECO Riesling

Columbia Valley, Washington

Glass | 11 Bottle | 42

Kris Pinot Grigio

Delle Venezie, Italy

Glass | 13 Bottle | 50

**Villa Maria “Cellar Selection”
Sauvignon Blanc**

Marlborough, New Zealand

Glass | 16 Bottle | 62

**Concannon Selected
Vineyards Chardonnay**

Central Coast, California

Glass | 11 Bottle | 42

**Merryvale Vineyards
“Starmont” Chardonnay**

Napa Valley, California

Glass | 15 Bottle | 58

Sonoma-Cutrer Chardonnay

Russian River Valley, California

Glass | 17 Bottle | 66

Jordan Chardonnay

Russian River Valley, California

Glass | 26 Bottle | 102

RED

Etude “Lyric” Pinot Noir

Napa Valley, California

Glass | 13 Bottle | 50

Meiomi Pinot Noir

Sonoma Coast, California

Glass | 17 Bottle | 66

Whitehall Lane Merlot

Napa Valley, California

Glass | 20 Bottle | 78

**Concannon Selected Vineyards
Cabernet Sauvignon**

Central Coast, California

Glass | 11 Bottle | 42

**The 75 Wine Company
Cabernet Sauvignon**

Northern California

Glass | 14 Bottle | 54

Conn Creek Cabernet Sauvignon

Napa Valley, California

Glass | 21 Bottle | 82

Justin Cabernet Sauvignon

Paso Robles, California

Glass | 20 Bottle | 78

**Bodega Catena
“Catena Zapata” Malbec**

Mendoza, Argentina

Glass | 14 Bottle | 54

**Ridge Vineyards
“Three Valleys” Blend**

Sonoma, California

Glass | 22 Bottle | 86

BUBBLES/CHAMPAGNE

Chandon Sparkling Rosé

Napa Valley, California

Glass | 16 Bottle | 62

Schramsberg “Mirabelle” Brut

North Coast, California

Glass | 18 Bottle | 70

Gruet Brut

New Mexico

Glass | 16 Bottle | 62

Moët & Chandon

Imperial Brut | 159

Champagne, France

Veuve Clicquot

Yellow Label Brut | 159

Champagne, France

LIQUOR

By the Bottle:

Vodka

Absolut | 128

Grey Goose | 170

Ketel One | 155

Gin

Bombay Sapphire | 180

Tanqueray No. 10 | 195

Tequila

Patrón Silver | 234

Patrón Añejo | 296

Rum

Captain Morgan | 130

Bacardi Superior | 115

Whiskey

Jack Daniel’s | 168

Crown Royal | 175

Scotch

The Glenlivet 12-year | 275

Glenfiddich 12-year | 265

The Macallan 12-year | 295

Johnnie Walker Black | 245

Cognac

Courvoisier VSOP | 290

Hennessy VSOP | 390

Cordials

Kahlúa | 170

Baileys Irish Cream | 135

Romana Sambuca | 197

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