



# THOUGHTFULLY CRAFTED

At JW Marriott,<sup>®</sup> 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.



# IN-ROOM DINING

Please dial In-Room Dining (x2996) on your telephone to order

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## BREAKFAST

*7.00 am - 11.30 am*

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## LUNCH

*12.00 pm - 4.00 pm*

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## DINNER

*5.00 pm - 10.00 pm*

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## LATE NIGHT

*10.00 pm - Midnight*

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## BEVERAGES

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*A 22% service charge, \$5.00 delivery charge and 7% sales tax will be added to your check. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*

# BREAKFAST

7.00 am – 11.30 am | Chef's Choice & Family Favorites

## A LIGHT START

### **Tropical Fruit** V, GF | 18

Assortment of fresh fruit and berries, served with candied ginger yogurt dip

### **Breakfast Parfait** V, GF | 16

Greek yogurt, granola, berries, citrus honey

### **Smoked Salmon** | 24

Vine-ripened tomatoes, red onion, capers, whipped cream cheese, bagel

### **Vegan Banana Smoothie** V | 14

Banana, almond milk, almond butter, cinnamon, maple syrup

### **Wild Berry Smoothie** | 14

Strawberries, blueberries, raspberries, Greek yogurt, milk, granola

## CLASSICS

Served with Breakfast Potatoes and Herb Crusted Tomato

### **All-American** | 22

Two eggs any style, choice of bacon, chicken apple sausage or pork sausage links and choice of toast

### **Eggs Benedict** | 24

Poached eggs, Canadian bacon, grilled asparagus, toasted English muffin, classic hollandaise sauce **All-**

## COCKTAILS

### **Screwdriver** | 12

### **Cape Cod** | 12

### **Mimosa** | 14

### **Bloody Mary** | 14

## CUSTOM OMELETS

Cage-free whole eggs or egg whites gently folded and filled with your choice of 3 fresh ingredients. Each omelet is accompanied by breakfast potatoes, tomato, and choice of toast. | 24

### **Meat**

French ham, bacon, chicken apple or pork sausage, Gulf shrimp

### **Cheese**

Cheddar, American, Swiss, Mozzarella, Pepper Jack

### **Vegetables**

Onions, bell peppers, tomatoes, spinach, mushrooms, asparagus, broccoli

## SATISFYINGLY SWEET

Served with Whipped Butter and Maple Syrup | 18

### **The Belgian Waffle**

Fresh berries, vanilla cream

### **Buttermilk Pancakes**

Plain, blueberry or chocolate chip

### **French Toast**

Orange blossom scented brioche, fresh berries, vanilla whipped cream

## FAMILY BY JW

### **Scrambled Eggs** | 14

Breakfast potatoes, bacon

### **Silver Dollar Pancakes** | 12

Maple syrup, whipped butter

### **Cereal** | 10

Sliced banana, milk

V | VEGETARIAN, GF | GLUTEN FREE, N | CONTAINS NUTS, P | CONTAINS PORK, SF | CONTAINS SHELLFISH

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# LUNCH

12.00 pm – 4.00 pm

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## STARTERS

**Chips & Salsa V, GF | 16**  
Roasted tomato salsa, guacamole

**Hummus | 15**  
Vegetable crudité, grilled naan

**Chicken Wings | 20**  
Choice of buffalo, BBQ or plain,  
blue cheese dip, celery

**Parmesan & Herb French Fries | 8**  
Truffle aioli

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## SALADS

**Citrus & Arugula N | 16**  
Farro, oranges, parsley, walnuts,  
goat cheese, citrus vinaigrette

**Caesar | 16**  
Romaine, crouton, parmesan, soft herbs

**Kale | 16**  
Apple, almond, pecorino,  
poppy seed vinaigrette

**Add protein:**

**Grilled Chicken | 8**  
**Grouper | 16**

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## HANDHELDS

Served with French Fries

**Blackened Grouper Sandwich | 28**  
Cilantro slaw, tartar sauce, toasted brioche

**Club | 20**  
Roasted turkey, bacon, lettuce, tomato,  
mayonnaise, sourdough

**Angus Cheeseburger | 23**  
Aged cheddar, bacon, caramelized onions,  
toasted brioche

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**Pizza | 16 | Add Pepperoni | 20**  
Tomato sauce, shredded mozzarella

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## FAMILY BY JW

Designed for kids, ages twelve and younger.  
Served with crispy fries and sliced fruit.  
*Gluten Free Options are Available*

**Macaroni & Cheese | 14**  
White cheddar sauce

**Chicken Tenders | 12**  
Honey mustard sauce

**Cheeseburger | 14**  
American or cheddar cheese

# DINNER

5.00 pm - 10.00 pm

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## STARTERS

### French Onion Soup | 12

Beef broth, toasted baguette, melted gruyère cheese

### Vegetarian Soup of the Moment V | 10

### Parmesan & Herb French Fries | 10

Truffle aioli

### Hummus | 15

Vegetable crudité, grilled naan

### Tortilla Chips | 16 | Add Queso | 6

Guacamole, salsa

### BBQ Chicken Wings | 20

Buffalo sauce, celery, blue cheese

### Chicken Quesadilla | 20

Onions, peppers, jack cheese, salsa, guacamole, sour cream

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## SALADS

### Citrus & Arugula N | 16

Farro, oranges, parsley, walnuts, goat cheese, citrus vinaigrette

### Caesar | 16

Romaine, crouton, parmesan, soft herbs

### Kale | 16

Apple, almond, pecorino, poppy seed vinaigrette

### Add protein:

Grilled Chicken | 8

Grouper | 16

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## HANDHELDS

### Blacken Grouper | 28

Cilantro slaw, tartar sauce, toasted brioche

### Club | 20

Roasted turkey, bacon, lettuce, tomato, mayonnaise, sourdough

### Angus Cheeseburger | 23

Aged cheddar, bacon, caramelized onions, toasted brioche

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## PIZZA

### Margherita | 17

Mozzarella, basil, tomato sauce

### Pepperoni | 20

Spicy salami, mozzarella, tomato sauce

### Pesto Chicken | 18

Mozzarella, semi-dried tomatoes

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# DINNER

5.00 pm - 10.00 pm

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## ENTRÉES

### 8 oz. Filet Mignon | 65

Smashed red bliss potatoes, charred asparagus, pinot noir reduction

### Cauliflower Steak | 29

Beet chimichurri, pomegranate, pignoli butter

### Pasta | 30

Rigatoni, grilled chicken, semi-dried tomatoes, aged parmesan, pesto cream

## FAMILY BY JW

### Mixed Green Salad | 8

Designed for kids, ages twelve and younger. Served with crispy fries and sliced fruit. *Gluten Free Options are Available*

### Macaroni & Cheese | 12

White cheddar sauce

### Chicken Tenders | 14

Honey mustard sauce

### Cheeseburger | 14

American or Cheddar cheese

## SIDES

### French Fries | 8

### Smashed Red Bliss Potatoes | 8

### Grilled Asparagus | 8

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## ARTFUL DESSERTS

### Chocolate Emotion Bar | 14

Soft Caramel, Gianduja Ganache, Hazelnut Tuile

### Vanilla Crème Brûlée | 14

Farm Raspberries, Vanilla Sable Cookie

### Mango Cheesecake | 14

Exotic Citrus Sauce, Coconut Crema

### Ice Cream Pint | 18

Vanilla or Chocolate

### Vanilla Cheesecake | 14

Citrus Glazed Strawberries, Vanilla Chantilly

# LATE NIGHT

10.00 pm – Midnight

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## STARTERS

### Chicken Wings | 20

Buffalo sauce, celery, blue cheese

### French Onion Soup | 14

Beef broth, toasted baguette,  
melted gruyère cheese

## SALAD

### Caesar Salad | 16

Romaine, croutons, parmesan, soft herbs

### Add protein:

### Grilled Chicken | 8

## PIZZA

### Margherita | 20

Tomatoes, mozzarella, basil

## DESSERT

### Vanilla Cheesecake | 14

Citrus Glazed Strawberries,  
Vanilla Chantilly

### Ice Cream Pint | 18

Vanilla or Chocolate

## HANDHELDS

### Club | 20

Roasted turkey, bacon, lettuce, tomato,  
mayonnaise, sourdough

### Angus Cheeseburger | 23

Aged cheddar, bacon, lettuce, tomato,  
onion, toasted brioche

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# BEVERAGES

12.00 pm – Midnight

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## REFRESHING CHOICES

### Fresh Citrus Juice

Small | 5 Large | 7

Freshly squeezed orange or grapefruit juice

### Royal Cup Coffee

Small | 7 Large | 10

### Soft Drinks | 5

Assorted Pepsi Flavors

### Freshly Brewed Iced Tea

Small | 5 Large | 9

### Lemonade

Small | 5 Large | 9

### Roar Hot Tea

Assorted Flavors | 5

### Voss Still Water

500 ml | 6 800 ml | 10

### Voss Sparkling Water

800 ml | 10

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## BEER

### Domestic | 7

Bud Light

Coors Light

Michelob Ultra

Miller Lite

Yuengling

### Imported | 8

Corona Extra

Corona Premier

Stella Artois

Blue Moon Belgian

### Crafted | 8

High Five IPA

JW Wheat

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## COCKTAILS | 15

*Pre-Mixed Crafted Cocktails Served in a Bottle*

Cazadores Margarita

Cazadores Paloma

Bacardi Rum Punch

Bacardi Mojito

Old Fashioned

Crown Royal & Cola

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# BEVERAGES

12.00 pm – Midnight

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## BUBBLES/CHAMPAGNE

### La Marca, Prosecco

Italy

187 ml | 13

### Caposaldo, Prosecco

Italy

Bottle | 55

### Moët & Chandon, Brut

France

187 ml | 34 Bottle | 105

### Moët & Chandon, Rosé

France

187 ml | 38 Bottle | 115

### Fleur De Prairie, Rosé

France

Bottle | 55

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## LIQUOR

### By the Bottle | 375 ml

Accompanied by Choice of Two Mixers

### Vodka

Grey Goose | 128

### Gin

Tanqueray | 96

### Tequila

Don Julio Blanco Tequila | 128

### Rum

Captain Morgan | 112

### Whiskey

Jack Daniel's Bourbon | 96

Woodford Reserve | 118

### Cordials

Baileys Irish Cream | 96

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## WHITE & ROSÉ WINE

### Whispering Angel, Rosé

France

½ Bottle | 26 Bottle | 50

### Kim Crawford, Sauvignon Blanc

New Zealand

½ Bottle | 26 Bottle | 50

### Sonoma-Cutrer RR, Chardonnay

California

½ Bottle | 30 Bottle | 60

### Pighin, Pinot Grigio

Italy

Bottle | 56

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## RED WINE

### Meiomi, Pinot Noir

California

½ Bottle | 28 Bottle | 56

### Terrazas, Malbec

Argentina

½ Bottle | 30 Bottle | 60

### Justin, Cabernet

California

½ Bottle | 35 Bottle | 70

### Prisoner, Red Blend

California

½ Bottle | 50 Bottle | 100

### Rutherford Merlot, Cabernet

California

Bottle | 70

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JW MARRIOTT

MARCO ISLAND

FRESH, LOCAL INGREDIENTS  
*to feed your soul*



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