



In the spirit and tradition enjoyed for generations by the Marriott family, we welcome you to JW's, where we offer our version of classic steakhouse fare.

John Willard Marriott Sr.'s love of the West can be traced back to his childhood on the family ranch in Utah where he loved to fish, ride his favorite horse "Buck" and cook out. There, cooking meant a special type of hospitality, family and friends were served the best meat, fish and produce the land had to offer.

Today, over three decades later, his legacy of hospitality lives in JW's Steakhouse, where you can experience a page of Marriott family history.

APPETIZERS

Iced Jumbo Prawns Cocktail	AED 110	Crab Thermidor	AED 110
Oyster Fine de Claire 6 / 12	AED 95 / AED 185	Snail and Mushroom Ragout	AED 85
Increase Your Oyster (per piece)	AED 15	Platter of Cured Beef	AED 100
Oyster Rockefeller (half dozen)	AED 115	Pan-fried Foie Gras	AED 100
Cold Seafood Platter	AED 200	Bone Marrow Gratin	AED 95
Pan-seared Shrimps and Scallops	AED 110	Braised Beef Short Ribs, Texan Style	AED 95
Lump Crab Cake with Lime Tartar Sauce	AED 100	Asparagus, Poached Egg and Hollandaise	AED 75

SOUPS

Lobster Bisque	AED 75	Ox-tail Consommé	AED 55
Seafood Chowder	AED 75	Roasted Pumpkin Soup	AED 55
JW's Classic Onion Soup	AED 55	Asparagus and Lump Crab Soup	AED 65

SALADS

Caesar Salad		Crunchy Lettuce Wedge with Blue Cheese Dressing and Crispy Beef Bacon	AED 65
Large Size	AED 60	JW's Steakhouse Salad	AED 55
Small Size	AED 50		

STEAKS AND CHOPS

JW's U.S. 'Certified Black Angus'

Beef Fillet 8 oz.	AED 230
Rib Eye Steak 10 oz.	AED 225
T-bone Steak 16 oz.	AED 250
Tomahawk Steak 30 oz.	AED 415
Porter House Steak 18 oz.	AED 395

JW's Australian Wagyu Selection

Wagyu Fillet Mignon 8 oz.	AED 310
Wagyu Rib Eye Steak 10 oz.	AED 300
Wagyu Sirloin Steak 10 oz.	AED 290

JW's Steakhouse Recommendation

International Steak of the Month	Market Price
Japanese Full Blooded Wagyu Beef Steak	Market Price
Grass-fed New Zealand Venison Chops	AED 180
Slow Cooked Lamb Shank	AED 165
Flame-grilled Corn-fed Chicken Breast	AED 155

JW's Trio: AED 295

3 oz. Grain-fed U.S. Black Angus Beef Fillet
3 oz. Australian Wagyu Beef Fillet
3 oz. New Zealand Grass-fed Wagyu Fillet

JW's Steakhouse Signature Steak Toppings

Jumbo Prawns	AED 55	Pan-seared Scallops	AED 55
Half Omani Lobster Tail	AED 65	Pan-fried Foie Gras	AED 65
Oscar Style	AED 50	Blue Cheese	AED 25

COOKING CHART

Rare	Cool, Red Centre
Medium Rare	Warm, Red Centre
Medium	Hot, Pink Centre
Medium Well	Losing Pink but Juicy
Well Done	Not Pink but Great

FISH AND SEAFOOD

Flame-grilled Tuna Steak	AED 155	Atlantic Maine Lobster	
Pan-seared Organic Salmon	AED 165	Grilled or Steamed (per 100 grams)	AED 55
Grilled Fillet of Sea Bass	AED 155	Thermidor Style (per 100 grams)	AED 60
Grilled Jumbo Prawns with Garlic Butter	AED 260		

VEGETARIAN OPTIONS

Vegetable Quiche with Goat Cheese	AED 95	Vegetable Wellington	AED 95
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POTATOES

Garlic Mashed Potato	AED 30	Baked Potato	
Potato Gratin	AED 32	Topped with Sour Cream and Chives	AED 32
Sweet Potato and Peanut Butter Mash	AED 32	Fully Loaded with Beef Bacon and Cheddar Cheese	AED 35
Roasted Potato with Beef Bacon	AED 32		
JW's Steak Fries	AED 30		

SIDE ORDERS

Sautéed Seasonal Vegetables	AED 35	Crispy Onion Rings	AED 35
Sautéed Mixed Mushroom	AED 40	Pumpkin Wedges	AED 35
Green Asparagus with Hollandaise Sauce	AED 40	Roasted Beetroot with Herbs and Sea Salt	AED 32
Sautéed Baby Spinach with Garlic	AED 40	Traditional Mac n' Cheese	AED 38
Creamed Spinach	AED 40		

DESSERTS

JW's Cheesecake	AED 50	Seasonal Berries and 'Jack Daniels Honey'	AED 50
Traditional Bread Pudding	AED 45	Sabayon	
Apple Pie and Cinnamon Ice Cream	AED 45	Chocolate Hazelnut Dome and Walnut	AED 50
Trio of Crème Brûlée	AED 50	Brownie	
Flourless Chocolate Cake	AED 45	JW's Steakhouse Signature Cheese Platter	AED 70



CHAMPAGNE AND SPARKLING WINES

Bin Number		GLASS	BOTTLE
1	Moët & Chandon, Brut Imperial NV	160	850
2	Veuve Clicquot, Brut NV		1430
3	Cuvée Dom Pérignon, Moët & Chandon		3580
4	Moët & Chandon, Rosé NV		1700
5	Zonin Prosecco Brut DOC	70	335

WHITE WINES

USA

6	Sauvignon Blanc, Founders Estate, Beringer		380
7	Riesling, Chateau Ste. Michelle, Columbia Valley	65	300
8	Pinot Grigio, Fetzer, Mendocino, California		280
9	Chardonnay, Château Ste. Michelle, Columbia Valley		350

ITALY

10	Regions Pinot Grigio, Veneto, Zonin	70	305
11	Chardonnay, Santa Christina, Zenato		450

FRANCE

12	Chablis, Domaine William Fevre		525
13	Chapoutier, Côtes du Rhône Blanc Belleruche	70	350
14	Sancerre, Pascal Jolivet		385
15	Chablis 1er cru Vaudevay, Domaine Laroche		740

AUSTRALIA

16	Sauvignon Blanc, Diamond Label, Rosemount	75	355
17	Semillion Chardonnay, Rawson's Retreat, Penfolds		305
18	Chardonnay, Peter Lehmann, Barossa Valley	70	300

NEW ZEALAND

19	Sauvignon Blanc, Private Bin, Villa Maria		430
20	Sauvignon Blanc, Cloudy Bay, Marlborough		705
21	Chardonnay, Oyster Bay, Delegat's, Marlborough	75	330

CHILE

22	Sauvignon Blanc, Expression Villard	75	345
23	Chardonnay, Cuvée Alexander, Lapostolle		310

SOUTH AFRICA

24	Big Easy White, Ernie Els		300
25	Sauvignon Blanc, Fairview, Paarl	65	290

ROSÉ WINES

26	False Bay, Rosé	55	250
27	Mateus Rosé, Dao	65	310

FINE WINES

28	Heitz Cellars, Cabernet Sauvignon		1660
29	Hermitage, La Chapelle		3750
30	Château Cheval Blanc, Saint-Emilion		9950
31	Opus One		6500
32	Château les Forts de Latour		7700
33	Ornellaia, Tenuta Dell'ornellaia		5500

RED WINES

USA

34	Pinot Noir, Private Selection, Robert Mondavi		380
35	Zinfandel, Kenwood		360
36	Zinfandel, Fetzer, Mendocino, California	70	300
37	Merlot, Chateau Ste. Michelle, Columbia Valley	80	370
38	Cabernet Sauvignon, Founders Estate, Beringer		390

ITALY

39	Cabernet Sauvignon, Villa Chiopris	75	335
40	Villa Antinori Rosso, Tuscany		440
41	Riserva Ducale Chianti Classico, Ruffino		595
42	Brunello Di Montalcino Annata, Villa Poggio Salvi, Biondi Santi		1560

FRANCE

43	Mouton Cadet Reserve, St. Emilion, Baron Philippe de Rothschild		600
44	Beaujolais, Villages Louis Jadot	85	395
45	Chateaneuf du Pape, Clos de l' Oratoire		725
46	Château D Arzac, Margaux		875

AUSTRALIA

47	Shiraz, Hardy's Nottage Hill	70	310
48	Shiraz, St. Hallett Faith	95	430
49	Shiraz Cabernet, Rawson's Retreat Penfolds	75	350
50	Cabernet Sauvignon, Peter Lehmann, Barossa Valley	85	420
51	Shiraz Stonewell, Peter Lehmann, Barossa Valley		1130
52	Cabernet Sauvignon, Mentor, Peter Lehmann		845

NEW ZEALAND

53	Pinot Noir, Cellar Selection, Villa Maria		495
54	Pinot Noir, Wild Rock, Cupid's Arrow, Martinborough	90	415

CHILE

55	Merlot, Casa Lapostolle	80	365
56	Cabernet Sauvignon, Torres Santa Digna	70	345
57	Escudo Rojo, Baron Philippe de Rothschild, Maipo Valley		370

SOUTH AFRICA

58	Goats do Roam, Charles Back, Fairview, Paarl	65	300
59	Pinotage, Charles Back, Fairview, Paarl		300
60	Petit Cabernet Sauvignon, Ken Forrester, Stellenbosch		290
61	Kadette Kanonkop, Stellenbosch		365

SPAIN

62	Rioja Crianza, Navajas	85	415
63	Gran Coronas, Torres		390
64	Merlot, Torres Atrium, Penedès		330

ARGENTINA

65	Malbec, Alta Catena		835
66	Malbec, Ultra, Kaiken, Montes		440
67	Malbec, Reserva Santa Julia	65	305
68	Cabernet Sauvignon, Catena		380
69	Cabernet Sauvignon, Reserva, Santa Julia		310

DESSERT WINE

70	Moscatel d'Oro, Torres Floralis, Spain	65	290
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FLIGHTS OF WINE [a two oz. glass of each wine]

White Wine by Origin	7, 10, 16, 21	90
Red Wine by Origin	36, 39, 44, 47	95
Red Wine by Grape	37, 39, 47, 54	110
JW's New World	18, 25, 49, 54, 58	130
JW's Exclusive	7, 18, 22, 36, 39, 58, 70	180

All prices are in UAE dirham (AED), inclusive of 10% Municipality fees, 10% service charge and 5% VAT.