



JW MARRIOTT

CHICAGO

151 West Adams Street, Chicago, IL 60603 | Tel 312.660.8200
jwmarriottchicago.com

BREAKFAST

6.00 am – 11.00 am

Satisfying Smoothies

Strawberry Smoothie V/GF | 10
Almond milk, strawberries, agave

PB & B Smoothie V/GF | 10
Peanut butter, banana, oat milk

Revitalizing Juice

Refreshing Start V/GF | 10
Orange, carrot, ginger

Rejuvenating Start V/GF | 10
Green apple, cucumber, celery, spinach

A Balanced Start

Greek Yogurt Parfait | 15
Housemade granola, Greek yogurt, berries, raw honey

Fresh Fruit V/GF | 14
Seasonal assortment

Cereal and Milk V | 10
Granola, Muesli, Kashi, Special K, Honey Nut Cheerios
Choice of milk: whole, 2%, skim or chocolate

Well Being

Egg White Frittata GF | 22
Baby spinach, mushrooms, feta cheese, heirloom cherry tomatoes, fresh herbs

Whole Grain Avocado Toast | 17
Two fried eggs, pickled onion, red pepper flakes, arugula salad

Signature

Griffin Omelet GF | 20
Tri-color sweet bell peppers, onions, mushrooms, boursin cheese, housemade breakfast potatoes, oven dried tomato

1 of 5

< LEFT ARROW ON REMOTE TO PREVIOUS PAGE | PRESS OK ON REMOTE TO EXIT | RIGHT ARROW ON REMOTE TO ADVANCE PAGE >

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. [V] Vegetarian [GF] Gluten Friendly
All Food and Beverage orders are subject to a 24% service charge and a \$4.00 delivery charge. The service charge is inclusive of a 19% staff gratuity. An 11.5% state sales tax and soft drink tax subject to local code will be applied to all charges.

BREAKFAST

6.00 am – 11.00 am

Classics

The JW | 29

Two cage-free eggs any style, housemade breakfast potatoes
Choice of: Nueske's smoked bacon, chicken-apple sausage,
pork sausage patties
Choice of: bagel, croissant, whole grain toast
Choice of Juice: orange, grapefruit, apple, cranberry, V8
Choice of: Illy coffee, Dammann tea, Valrhona hot chocolate

Buttermilk Pancakes V | 18

Macerated blueberries, almond streusel, lemon zest, warm
maple syrup

Belgium Waffle | 18

Honey butter, sliced strawberries, whipped cream, warm
maple syrup

Bagel Sandwich | 15

Scrambled eggs, Nueske's ham, gruyere cheese, sunflower
greens, housemade breakfast potatoes

Single Servings

Breakfast Meats | 8

Nueske's smoked bacon, pork sausage patties or
chicken-apple sausage

Housemade Breakfast Potatoes V/GF | 8

Shredded Russet potatoes, thyme & rosemary

Bowl of Bananas | 4

Bowl of Berries | 6

Chef's Choice

Stuffed Nutella French Toast | 20

Nutella, cream cheese, banana

Classic Midwestern Kids

Buttermilk Pancakes V | 13

Warm maple syrup, fresh fruit

2 of 5

< LEFT ARROW ON REMOTE TO PREVIOUS PAGE | PRESS OK ON REMOTE TO EXIT | RIGHT ARROW ON REMOTE TO ADVANCE PAGE >

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. [V] Vegetarian [GF] Gluten Friendly

All Food and Beverage orders are subject to a 24% service charge and a \$4.00 delivery charge. The service charge is inclusive of a 19% staff gratuity. An 11.5% state sales tax and soft drink tax subject to local code will be applied to all charges.

DAYLONG DINING

11.00 am – 10.00 pm

Locally Inspired

French Onion Soup | 14

Artisan baguette crouton, Wisconsin Gruyère cheese

Northern White Bean Soup | 12

Parmesan crouton, chives, olive oil

Balanced Snacks

Roasted Red Pepper White Bean Hummus V | 15

Cold pressed olive oil, carrots, celery, toasted pita bread

Crispy Housemade Chips V/GF | 9

White truffle garlic aioli, creamy chili dipping sauce

Chef Inspired Midwestern Cheeses | 19

Buttermilk blue (cow), prairie breeze (cow), smoked cheddar (cow), served with toasted walnuts, apricot jam, dried fig, baguette

Tomato & Fresh Mozzarella Artisanal Pizza V | 15

Basil

Wild Mushroom Artisanal Pizza V | 15

Gruyere, olive oil, chives

Whole Grain Avocado Toast | 17

Two fried eggs, pickled onion, red pepper flakes, arugula salad

Midwest Classics

3 of 5

All sandwiches accompanied by choice of one side: French fries, housemade chips, or garden salad

JW Organic Turkey Sandwich | 22

Pesto aioli, crispy bacon, bibb lettuce, heirloom tomato, artisan wheat bread

Burnham Burger | 25

Crispy bacon, cheddar, dill pickles, bibb lettuce, heirloom tomato, smoked aioli, grilled brioche bun

Greens

JW Chopped Salad | 18

Romaine, crispy bacon, smoked blue cheese, heirloom tomato, hard-boiled egg, avocado, housemade ranch dressing

Classic Caesar Salad | 16

Shaved parmesan cheese, crisp croutons

Add Protein To Any Greens

Grilled Bistro Filet | 13

Grilled Chicken Breast | 10

Grilled Salmon, Sustainably Sourced | 13

Kids

Breaded Chicken Tenders | 15

BBQ sauce, French fries

Mac and Cheese V | 15

Creamy cheddar sauce

< LEFT ARROW ON REMOTE TO PREVIOUS PAGE | PRESS OK ON REMOTE TO EXIT | RIGHT ARROW ON REMOTE TO ADVANCE PAGE >

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. [V] Vegetarian [GF] Gluten Friendly

All Food and Beverage orders are subject to a 24% service charge and a \$4.00 delivery charge. The service charge is inclusive of a 19% staff gratuity. An 11.5% state sales tax and soft drink tax subject to local code will be applied to all charges.

DAYLONG DINING

11.00 am – 10.00 pm

Chef Crafted

Chicken Schnitzel | 28

Warm German potato salad, wilted spinach, grilled lemon

Sustainably Sourced Salmon | 32

Creamy parsnip puree, fried quinoa, balsamic pearls, broccolini

Steak & Frites | 35

French fries, herb butter, smoked sea salt

Brown Rice Bowl | 20

Carrots, mushrooms, soybeans, celery, green onions, pickled Fresno chiles, ponzu

Add Protein: Grilled Bistro Filet | 13
Grilled Chicken Breast | 10
Grilled Salmon, Sustainably Sourced | 13

Artful Desserts

Sweet Serenity | 13

Mango sorbet, dragon fruit, kiwi, pineapple, coconut rocher

La Fournette French Macarons V/GF | 14

Angelo's Gelato Pints V/GF | 13

Stacciatella (chocolate chip), vanilla bean, pistachio or strawberry

Angelo's Gelato 4 oz. | 8

Chocolate, strawberry gelato. Lemon sorbet.

4 of 5

BEVERAGES

Refreshing Choices

Fresh-squeezed orange, fresh-squeezed grapefruit, apple, cranberry, V8 | 8

Dammann Freres Iced Tea | 8

China black tea

Soft Drinks | 7

Pepsi, Diet Pepsi, Sierra Mist, Schweppes Club Soda, Schweppes Tonic, Schweppes Ginger Ale

Water

Perrier Sparkling 330 mL | 8 / 500 mL | 10

Evian 330 mL | 8 / 500 mL | 10

Hot Beverages

Cappuccino, Latte | 8

French Press Coffee Small | 13 / Large | 17

Illy Coffee Small | 9 / Large | 14

Assorted Dammann Hot Tea | 9

Valrhona Hot Chocolate | 9

Milk | 5

Whole, 2%, skim, chocolate, almond or oat

< LEFT ARROW ON REMOTE TO PREVIOUS PAGE | PRESS OK ON REMOTE TO EXIT | RIGHT ARROW ON REMOTE TO ADVANCE PAGE >

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. [V] Vegetarian [GF] Gluten Friendly

All Food and Beverage orders are subject to a 24% service charge and a \$4.00 delivery charge. The service charge is inclusive of a 19% staff gratuity. An 11.5% state sales tax and soft drink tax subject to local code will be applied to all charges.

BEER

Domestic | 9

- Miller Genuine Draft (Milwaukee, WI)
- Miller Lite (Milwaukee, WI)
- Budweiser / Bud Light (St. Louis, MO)
- Michelob Ultra (St. Louis, MO)
- O'Doul's N/A (St. Louis, MO)

Craft | 9

- Blue Moon Belgian White (Golden, CO)
- Samuel Adams Boston Lager (Boston, MA)
- Goose Island 312 (Chicago, IL)
- Goose Island Matilda (Chicago, IL)
- Lagunitas IPA (Chicago IL)

Imported | 10

- Amstel Light (Netherlands)
- Heineken Premium (Netherlands)
- Stella Artois Lager (Belgium)
- Corona Light (Mexico)
- Guinness Draught (Ireland)

ROSE & WHITE

5 of 5

- Baron Gassier "Esprit" Cotes de Provence Rose (France) Glass 16 / Bottle 58
- Kris Pinot Grigio (Delle Venezie, Italy) Glass 13 / Bottle 50
- Villa Maria "Cellar Selection" Sauvignon Blanc (New Zealand) Glass 16 / Bottle 62
- Concannon Selected Vineyards Chardonnay (Central Coast, CA) Glass 12 / Bottle 43
- Sonoma-Cutrer Chardonnay (Russian River Valley, CA) Glass 17 / Bottle 66

RED

- Meiomi Pinot Noir (Sonoma Coast, CA) Glass 17 / Bottle 66
- Concannon Selected Vineyards Cabernet Sauvignon (Central Coast, CA) Glass 12 / Bottle 43
- Conn Creek Cabernet Sauvignon (Napa Valley, CA) Glass 21 / Bottle 82
- Bodega Catena "Catena Zapata" Malbec (Mendoza, Argentina) Glass 14 / Bottle 54
- Ridge Vineyards "Three Valleys" Blend (Sonoma, CA) Glass 22 / Bottle 86

BUBBLES / CHAMPAGNE

- Chandon Sparkling Rose (Napa Valley, CA) Glass 16 / Bottle 62
- Schramsberg "Mirabelle" Brut (North Coast, CA) Glass 18 / Bottle 70
- Moet & Chandon Imperial Brut (Champagne, France) Bottle 159
- Taittinger Brut (Champagne, France) Bottle 159

< LEFT ARROW ON REMOTE TO PREVIOUS PAGE | PRESS OK ON REMOTE TO EXIT | RIGHT ARROW ON REMOTE TO ADVANCE PAGE >

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. [V] Vegetarian [GF] Gluten Friendly

All Food and Beverage orders are subject to a 24% service charge and a \$4.00 delivery charge. The service charge is inclusive of a 19% staff gratuity. An 11.5% state sales tax and soft drink tax subject to local code will be applied to all charges.