



## RAW BAR

*Served with appropriate accompaniments*

Oysters ½ DOZEN	14
Shrimp Cocktail ½ DOZEN	16
Crab Claws	<b>Market Price</b>
18 Oaks Tasting Platter CRAB CLAWS, OYSTERS, SHRIMP	25

## STARTERS

Searched Gulf Crab Cakes AIOLI, CAPERS, PARSLEY	18
Charcuterie Board LOCALLY CURED MEATS & CHEESES	18
Broken Arrow Ranch Venison Carpaccio WATERCRESS, CRISPY PARSNIP, SPICED REISLING VINAIGRETTE	17
Double Cut House Bacon MOSTARDA	8
Traditional French Onion Soup GRUYERE, BAGUETTE CROUTON	8
Fisherman's Daughter Shrimp Bisque FENNEL, LEEK	9

## SALADS

Roasted Baby Beets KALE, DUCK, TEXAS PECANS, SPICED YOGURT	12
Heirloom Tomato & Fresh Ricotta SMOKED TOMATO VINAIGRETTE, PUMPKIN SEED PESTO, BALSAMIC	12
Caesar Salad TOASTED FOCACCIA CROUTON, WHITE ANCHOVIES	11
Traditional Steak House Iceberg Salad TOMATO, BACON, BLUE CHEESE, CREAMY HERB DRESSING	11

## FISH & SHELLFISH

Searched Diver Scallops JALAPEÑO HONEY	33
Searched Scottish Salmon BRAISED GREEN LENTILS, PRESERVED LEMON VINAIGRETTE	38
Seasonal Market Catch	<b>Market Price</b>
Béarnaise Stuffed Maine Lobster DRAWN BUTTER	<b>Market Price</b>

## STEAKS

Filet Mignon 8oz/12oz	42/51
Bone In Ribeye 18oz	52
Bone In K.C. Strip 16oz	49
T-Bone 20oz	54

## BEEMAN RANCH TEXAS WAGYU

Filet 8oz ~ 69	Flat Iron 8oz ~ 34	NY Strip 10oz ~ 72
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ADD OSCAR, SCALLOPS OR ½ LOBSTER **Market Price**

## MEAT & POULTRY

Roasted Free Range Chicken CONFIT LEG, THYME CHICKEN JUS	24
Niman Ranch Heritage Tomahawk Pork Chop LOCAL SQUASH HASH, MAPLE BOURBON GLAZE	34
Texas Wild Game	<b>Market Price</b>
Windy Bar Ranch Short Ribs "Osso Bucco" CRISPY ONION RINGS	34

## SAUCES

O-18 Steak Sauce, Au Poivre, Blue Cheese, Béarnaise, Chimmichurri, Creamy or Fresh Horseradish

**Rare: cool, red center**

**Medium Rare: warm, red center**

**Medium: warm, pink center**

**Medium Well: slight pink center**

**Well Done: no pink, cooked throughout**

## VEGETABLES

Grilled Asparagus, Lemon, Olive Oil

Creamy Spinach Reggiano Gratin

Roasted Brussels Sprouts

Truffle Cream Corn

Glazed Baby Carrots

Braised Local Greens, House Bacon

## STARCHES

Yukon Gold Potato Purée

Baked Giant Russet, Loaded

Roasted Squash Risotto

Goat Cheese Potato Gratin

Texas Gold Baked Mac N' Cheese

Duck-Fat French Fries, Rosemary, Parmesan

At JW Marriott, we share a deep appreciation of our collective role in the vibrant health of our environment and our guests. Our chefs partner with local artisans, organic farmers and sustainable fisheries to deliver authentic cuisine for the sophisticated palate.

Farms and Ranches we use: Windy Bar Ranch, Niman Ranch, Beeman Family Ranch, Tecumseh Farms Chicken, Cleanfish and Blue Bonnet Hydroponics. 18 OAKS PROUDLY SERVES AGED U.S.D.A. PRIME GRADED BEEF OR HIGHER

The Department of Health states that consuming raw or undercooked seafood, meat or eggs may increase your risk of food-borne illness.