

Fresh  
Sustainable  
SEAFOOD

## TO START

JW

HEIRLOOM TOMATO & BURRATA	<i>Aged Balsamic drizzle</i>	15
SHRIMP COCKTAIL	<i>Spicy horseradish sauce, lemon</i>	16
JUMBO LUMP CRAB CAKE	<i>Remoulade sauce</i>	19 make it Oscar style +5
GARLIC SHRIMP	<i>Garlic lavash</i>	16
*BEEF CARPACCIO		17
<i>Thinly sliced strip loin, capers, arugula, freshly shaved Parmesan, balsamic glaze, olive oil</i>		

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Locally  
Sourced  
STEAKS



## SOUPS & SALADS

:

FRENCH ONION SOUP	12
LOBSTER BISQUE	13
CAESAR SALAD	13
<i>Shaved parmesan, thin crostini, oven dried tomatoes</i>	
BEET & ARUGULA SALAD	12
<i>Candied pecans, burrata cheese, orange segments, tangerine oil vinaigrette</i>	
WEDGE SALAD	12
<i>Iceberg lettuce, Maytag cheese, grape tomatoes, bacon, balsamic glaze, blue cheese dressing</i>	
SPINACH SALAD	13
<i>Goat cheese, bacon, red onion, pumpkin seeds, oven dried tomatoes, warm bacon vinaigrette</i>	

## ENTREE FAVORITES

:

FILET MIGNON & LOBSTER TAIL	75
ALL NATURAL CHICKEN BREAST	33
<i>Cage free</i>	
MARKET FISH	42
<i>Chef choice preparation</i>	
SEARED DIVER SCALLOPS	41
<i>Spinach &amp; cauliflower puree, EVOO</i>	
CENTER CUT SALMON	38
<i>Pan seared, sustainable</i>	

CRAFT

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STRAWBERRY CRUSH  
BULLIET RYE, FRESH  
STRAWBERRIES, FRESH  
LEMON JUICE, BITTERS

15

PARTNER UP  
THE BOTANIST GIN  
CAMPARI, "THE SAUCE"  
HOUSE MADE BITTERS,  
PARTNER SWEET  
VERMOUTH

17

SWEET SUNSET  
EAGLE RARE 10 YEAR  
BOURBON, CHARTREUSE,  
GRAPEFRUIT & LEMON  
JUICE, HONEY SIMPLE  
SYRUP

16

IT'S CHILE BY THE  
FIRE  
HATCH CHILE VODKA,  
LIME JUICE, AGAVE,  
CUCUMBER, MINT

15

FOG ON THE  
OCEAN

WOODFORD BOURBON,  
APPLE BRANDY, CRÈME  
DE NOYAU, ALLSPICE  
BITTERS, DEMERARA  
SYRUP

18

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Please let us know of any dietary preferences or food allergies we should be aware of in the preparation of your meal. We are happy to modify any of our dishes to your satisfaction. For parties of 6 or more, 18% gratuity will be added.

LOS ANGELES AIRPORT MARRIOTT. 5855 W CENTURY BLVD. LOS ANGELES. CA 90045. (310)- 641-5700

EXECUTIVE CHEF

*Thomas O'Keefe*

CA

FROM THE GRILL

:

T-BONE 22oz, full flavor, classic cut 58

RIB EYE Bone-in, ample marbling for a juicy experience 55

NEW YORK STEAK Fine marbling with a hearty flavor 50

FILET MIGNON Tender cut with exceptional taste 52

PETITE FILET 6oz version of our most tender cut 44

FLAT IRON Deep, rich flavor with a tender touch 42

BONE-IN PORK CHOP Seasonal fruit, smoked salt, watercress 41

RACK OF LAMB Colorado farm raised 50

ENHANCE

Customize your steak

AU POIVRE SAUCE 3

MOREL MUSHROOM SAUCE 5

MAYTAG BLEU CHEESE FONDUE 3

BLACK TRUFFLE BUTTER 4

SIGNATURE CRAB OSCAR 15  
Jumbo lump crab with asparagus and hollandaise

OUR BEEF IS LOCAL PREMIUM, "TRUE" NATURAL, FROM BRANDT FARM'S, CORN FED AND SUSTAINABLY RAISED WITHOUT HORMONES OR ANTIBIOTICS.

ACCOMPANIED WITH YOUR CHOICE:  
hollandaise, red wine, horseradish cream, smoked fleur de sel

SIDES

TRI-COLOR CAULIFLOWER Roasted and seasonal	9
JUMBO ASPARAGUS Grilled and tender	10
MARKET MUSHROOMS Roasted and wild	11
SEASONAL VEGETABLES OF THE DAY Fresh and local	9
SPINACH Sautéed and garlicky	9
LOBSTER TWICE BAKED POTATO Bacon, cheddar, sour cream, garlic butter, green onion, cream	30
SMOKEHOUSE BACON MAC & CHEESE Creamy and smoky	14
SALT CRUSTED BAKED POTATO Butter, sour cream, cheddar, bacon, chives	10
FINGERLING POTATOES Roasted and salted with Rosemary	10
MASHED POTATOES Creamy and garlicky	10

VEGAN

AVOCADO DOME Marinated Tofu, Tomato Sashimi, Roasted Beet Puree, Golden Pea Shoots	POLENTA STACK Market Mushrooms, Spinach, Edamame, Black Beans, Vegan Cheddar, Pepper Jack, Tomato Jam, Pickled Onion	BTB SHEPARD'S PIE XXL Baked Potato, Yucca, Garbanzo, Celery, Onion, Carrot, Market Mushroom, Peas, Vegan Mozzarella
15	25	27

SOME THING SWEET

CRÈME BRULEE	11
PROFITEROLES With pistachio & crème anglaise	12
LEMON CHEESECAKE With blueberry mint	11
APPLE BERRY CRUMBLE STACK With seasonal ice cream	14

COFFEE DRINKS

COFFEE & DECAF	4
ESPRESSO	4
CAPPUCCINO	6
LATTE	6

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