

share

Meritage Bread Service

artisan loaf | whipped butter | seasonal jams or preserves

Mezze Platter

roasted garlic hummus | peppadew peppers | olives | cucumber | feta cheese | naan bread

Pretzel Bites

local IPA sauce | plum mustard

Fried Green Tomatoes

lump crab | celery | shallot | lemon zest | green tomato chutney | tomato coulis | micro greens

Whipped Ricotta

apricot jam | benton's ham | urban oven crackers

Shishito Peppers

soy sauce | lime juice | chile flake

Seasonal Meat & Cheese Board

salads

Watermelon & Spinach

candied pecans | goat cheese | watermelon radish | heirloom carrot | citrus vinaigrette

Caesar

romaine | parmesan | ciabatta croutons | caesar dressing

Wedge

iceberg lettuce | noble star bacon | scallions | cherry tomato | bleu cheese | ranch dressing

Peaches & Cream

burrata | marcona almonds | pomegranate seeds | mint & arugula pesto | micro greens

add marinated chicken 6 | rock shrimp 9 | flaked smoked salmon 9

soup

Summer Corn Bisque

russian dried corn | smoked paprika oil

Chicken & Vegetables

scallions

entrees

Meritage Meatloaf

noble star bacon | potato puree | heirloom carrot | sugar snap peas | tomato glaze

Summer Chicken

Anson mills polenta | sweet peppers | braised mustard greens | green chile gastrique

Diver Scallops*

Israeli couscous | tri-color quinoa | garden mirepoix | citrus reduction

12 oz Cedar River Farms NY Strip*

stokes purple sweet potato puree | white asparagus | romanesco | malbec demi-glace

12 oz Cedar River Farms Ribeye*

Fingerling loaded mash | pearl onion | trumpet mushrooms | roasted tomato | chimichurri

7 oz Cedar River Farms Filet Mignon*

corn puree | Cipollini onions | globe carrots | heirloom cauliflower | piquillo coulis

Shrimp & Grits

Tiger prawns | anson mills grits | tasso ham etouffee | red eye aioli | scallions

Brussel & Gran Bowl

kidney beans | couscous & quinoa | sultanas | vegetables | watermelon seeds | achiote sauce

"Angry Frenchmen" Burger

angus beef | crispy prosciutto | gruyere | french remoulade | caramelized onion | pickled jalapenos
cheddar jalapeno bun | hand cut fries

enhancements

Yukon Gold Mash | Mustard Greens | Roasted Brussels Sprouts | White Asparagus

7 each

*These items are served cooked to order and can be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions. In regards to the safety of these items written information is available upon request. We are pleased to accommodate all dietary needs and restrictions, gluten friendly (GF) and vegetarian (V) menu items are noted, additional selections may be available. We are not an allergen or gluten free environment and products containing gluten are prepared in our kitchens. Be advised the possibility exists for food items to come into contact with other food products in shared preparation areas. Please inform your server of your dietary concerns.

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