



To Begin

CHEF’S SEASONAL SOUP 14

SAN FRANCISCO CLAM CHOWDER 16

scallop, dungeness crab, light cream

ORGANIC MIXED GREENS 11

toy box tomatoes, cucumbers, fennel, white balsamic

CAESAR 13

parmigianno reggiano, handcrafted sourdough croutons, classic dressing

ROASTED BEET & ARUGULA SALAD 14

goat cheese, olive, hazelnut dust

CRAB LOUIE 25

baby gem lettuce, avocado, asparagus, tomato, egg, chive, louie dressing

Add to your Salad— Grilled 38 North chicken breast (\$12), grilled salmon (\$14), garlic sautéed shrimp (\$12)

PORK BELLY & SCALLOPS 19

black garlic aioli, ginger, mustard greens, radish

DUNGENESS CRAB CAKES

avocado, frisee, garlic chipotle aioli

Entree

ROASTED VEGETABLE LASAGNE 28

mushrooms, zucchini, mustard greens, radish

LOCALLY RAISED ROASTED CHICKEN 28

herb risotto, broccolini, baby carrot, tarragon jus

ORA KING FARMS SALMON 31

baby squash, fingerling potato, charred tomato vinaigrette

DAILY CATCH 32

fresh, seasonal, local

BRAISED BEEF SHORT RIBS 34

polenta, baby carrot, crisp parsnip, braising jus, chimichurri

NEW YORK STEAK 42

Sweet potato puree, roasted cauliflower, chimichurri

BONE IN 16oz RIBEYE 56

Truffled whipped potatoes, haricot vert, cultured herb butter

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