

THOUGHTFULLY CRAFTED

At JW Marriott,[®] we strive to provide our guests with a holistic approach to well-being, which is why our chefs partner with community artisans, organic farmers and sustainable fisheries to deliver fresh, authentic cuisine that celebrates local flavors and overall wellness.



YOUR GUIDE TO NOURISHMENT

Enjoy this introduction to essential vitamins, minerals, fats and fibers, as well as a variety of nutritious ingredients to enjoy and savor.

VITAMINS

Best sourced through the foods we eat, vitamins are the building blocks of a healthy lifestyle.

Foods rich in Vitamin B

MUSHROOMS | MILK | WHOLE GRAINS
PISTACHIO | NUTS | SUNFLOWER SEEDS

Foods rich in Vitamin C

CITRUS | KIWI | STRAWBERRIES
MANGOES | PAPAYA | BROCCOLI
DARK LEAFY VEGETABLES

Foods rich in Vitamins A & D

MILK | FISH | EGGS

Foods rich in Vitamins E & K

WHEAT GERM | SUNFLOWER SEEDS
SOME NUTS | PEANUT BUTTER
DARK GREEN LEAFY VEGETABLES
KALE | SPINACH

MINERALS

Minerals keep your bones strong and your body balanced.

Calcium is important for strong, healthy bones and teeth.

KALE | YOGURT | BROCCOLI | WATERCRESS
CHEESE | BOK CHOY | OKRA | ALMONDS

Potassium is an electrolyte that regulates the flow of nutrients going in and out of cells.

POTATOES | SUN-DRIED TOMATOES
KIDNEY BEANS | DRIED FRUITS | BANANA
AVOCADOS | FISH

Iron is an essential element for blood production.

RED MEAT | PORK & POULTRY | SEAFOOD
BEANS | KALE & DARK GREEN LEAF SPINACH

Antioxidants are beneficial in preventing diseases by prohibiting the oxidation of harmful molecules in the body.

EXTRA-VIRGIN OLIVE OIL | GOJI BERRIES
WILD BLUEBERRIES | DARK CHOCOLATE
PECANS | ARTICHOKE | KIDNEY BEANS
CRANBERRIES | CLOVE | CINNAMON
OREGANO | TURMERIC | COCOA | CUMIN
PARSLEY | BASIL | THYME | WILD HONEY

HEALTHY FATS & FIBER

Healthy fats and fiber stabilize blood sugar and cholesterol levels.

Fiber slows the rate that sugar is absorbed into the bloodstream, which keeps your blood glucose levels from rising too fast.

PEAS | LENTILS | BEANS | ARTICHOKE
BROCCOLI | BRUSSELS SPROUTS
AVOCADOS | OATS & WHOLE GRAINS

Omega-3 fatty acids are needed for many functions, from building healthy cells to maintaining brain and nerve function.

FLAXSEED OIL | FISH OIL | NUTS & SEEDS
CHIA SEEDS | SALMON & COLD WATER FISH
SOYBEANS | AVOCADOS | COOKED SPINACH

Unsaturated fats, including poly - and mono-unsaturated fats, have a positive effect on cholesterol levels.

OLIVE OIL | WALNUTS | PINE NUTS | PECANS
AVOCADOS | PUMPKIN SEEDS | SPIRULINA

ARTFULLY BLENDED

Looking for a refreshing start to your morning? All juices and smoothies are brimming with healthy benefits and essential nutrients to invigorate body and mind. Available all day.

SATISFYING SMOOTHIES | 14

Berry Banana V, GF

Seasonal berries, maple syrup, banana, oat milk

VITAMIN C | POTASSIUM | CALCIUM

Tropical V, GF

Mango, pineapple, coconut water, agave

VITAMIN C | ANTIOXIDANT | VITAMIN A

PB & J V, GF, N

Peanut butter, raspberries, strawberries, banana, oat milk

VITAMIN C | MAGNESIUM | CALCIUM

REVITALIZING JUICES | 12

Golden Power VF, GF

Pineapple, carrot, turmeric, lemon, ginger

IRON | VITAMIN C | MAGNESIUM

Energizing Greens VF, GF

Cucumber, kale, lime, ginger, agave

ANTIOXIDANT | VITAMIN B | POTASSIUM

Refreshing Tangerine VF, GF

All natural tangerine

VITAMIN C

BREAKFAST

7.00 am – 11.30 am

A BALANCED START

Tropical Fruit V, GF | 18

Assortment of fresh tropical fruits and berries

PROBIOTIC | VITAMIN C | MAGNESIUM

Parfait N | 18

Greek yogurt, granola, seasonal berries, citrus honey

IRON | VITAMIN C | MAGNESIUM

Smoked Salmon | 28

Vine-ripe tomatoes, red onion, capers, whipped cream cheese, bagel

OMEGA 3 | VITAMIN B-12 | VITAMIN C

Chia Seed Pudding V, GF | 16

Roasted pineapple, kiwi, seasonal berries, citrus honey

PROBIOTIC | VITAMIN C | MAGNESIUM

Classic Oatmeal N | 14

Brown sugar, dried fruits, candied pecans

IRON | VITAMIN C | CALCIUM

Avocado Toast | 21

Rye sourdough bread, smashed avocados, feta, semi-dried tomatoes, olive oil

POTASSIUM | VITAMIN A | MAGNESIUM

CLASSICS

JW Marco Breakfast | 28

Two eggs any style, choice of bacon, chicken apple sausage or pork sausage links, breakfast potatoes and choice of toast

Eggs Benedict | 28

Cage-free poached eggs, Canadian bacon, toasted English muffin, hollandaise, breakfast potatoes

French Toast | 18

Florida orange blossom scented brioche, vanilla whipped cream, maple syrup

Loaded Pancakes N | 18

Sweet cream cheese, blueberry compote, almond streusel, toasted coconut

The Belgian Waffle | 18

Fresh berries, whipped chantilly, maple syrup

Breakfast Burrito | 26

Cage-free eggs, Mexican chorizo sausage, sweet peppers, red onion, Oaxaca cheese, cilantro crema, salsa roja

IRON | VITAMIN A | CALCIUM

V | VEGETARIAN VF | VEGAN GF | GLUTEN FRIENDLY N | CONTAINS NUTS

Please notify Guest Services when ordering a gluten friendly or vegetarian selection. We are not an allergen or gluten free environment and products containing gluten are prepared in our kitchens. Please inform your server of your dietary concerns.

PLEASE DIAL IN-ROOM DINING (x2996) ON YOUR TELEPHONE TO ORDER

A 22% service charge, \$5.00 delivery charge and 6% sales tax will be added to your check. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

BREAKFAST

7.00 am – 11.30 am

CUSTOM OMELETS | 28

Cage-free eggs or egg whites gently folded and filled with your choice of three fresh ingredients

Served with choice of breakfast potatoes, vine-ripe cherry tomatoes and choice of toast

Protein GF

Smoked ham, bacon, pork sausage, chicken apple sausage, pork sausage, gulf shrimp

Cheese & Dairy GF

Cheddar, American, Swiss, Pepper jack, goat cheese

Vegetable V

Onions, bell peppers, tomatoes, spinach, mushrooms, asparagus, jalapeños

CHEF'S CHOICE

Chef Julia's Huevos Rancheros GF | 26

Choice of eggs, avocado, salsa roja, black beans, cilantro, corn tortillas, queso fresco, cilantro crema

Corned Beef Hash GF | 28

Two eggs any style, fingerling potatoes, sweet bell peppers, chives, hollandaise

SINGLE SERVINGS

Bowl of Seasonal Berries V, GF | 12

MAGNESIUM | VITAMIN C | POTASSIUM

Cage-Free Single Egg Cooked Your Way GF | 6

VITAMIN B2 | VITAMIN B12 | VITAMIN D

Breakfast Potatoes V, GF | 8

Pork Sausage GF | 10

Chicken Apple Sausage GF | 10

Applewood Smoked Bacon GF | 10

JW KIDS

Designed for kids, ages twelve and younger. Served with juice or milk

Scrambled Eggs GF | 14

Bacon, breakfast potatoes

Pancakes | 12

Plain, blueberry or chocolate chip, maple syrup, whipped butter

Cereal | 10

Seasonal cut fruit, milk

French Toast | 12

seasonal berries, whipped butter, maple syrup

Waffle | 12

Seasonal berries, whipped butter, maple syrup

DAYLONG DINING

11.30 am – 10.00 pm

LOCALLY INSPIRED

Gulf Clam Chowder GF | 14

Clearwater clams, potato, bacon, cream, roasted corn, scallions, oyster crackers

Roasted Tomato Soup VF, GF | 12

Extra virgin olive oil, JW Garden basil

PROTEIN | VITAMIN C | OLEIC ACID

Blackened Grouper Sandwich | 30

Cilantro slaw, remoulade, toasted brioche, French fries

Cubano | 24

Roasted pork, ham, Swiss cheese, pickles, mustard, French roll, French fries

BALANCED SNACKS | 20

Mezze Platter VF

Hummus, fattoush salad, olives, crudité, pita chips

PROTEIN | VITAMIN A | OMEGA-3

Chicken Wings (8)

Buffalo, BBQ or garlic parmesan, ranch or blue cheese, celery

Crispy Chicken Tenders

French fries, honey mustard, BBQ sauce

CLASSICS

JW Turkey Club | 24

Turkey, smoked bacon, lettuce, tomato, mayonnaise, sourdough, French fries

IRON | VITAMIN C | VITAMIN B6

Marco Burger | 26

Aged cheddar, bacon, caramelized onions, toasted brioche, Marco sauce, French fries

Beyond Burger V | 27

Portobello mushroom, guacamole, lettuce, red onion, ciabatta, French fries

IRON | VITAMIN B | CALCIUM

Cheese Quesadilla V | 18

Oaxaca cheese, onions, peppers, salsa, guacamole, sour cream

Add Chicken | 8

Add Gulf Shrimp | 10

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DAYLONG DINING

11.30 am – 10.00 pm

GREENS

Caesar | 18

Romaine, herbed croutons, parmesan, creamy Caesar dressing

POTASSIUM | VITAMIN C | CALCIUM

Roasted Beet & Ricotta Salad V | 18

Arugula, Marco Island honey, orange segments, pistachios, lemon

POTASSIUM | VITAMIN C | CALCIUM

Grain Bowl VF, GF | 20

Quinoa, farro, romaine, chickpeas, black lentils, spiced pepitas, red onion, tomato, cucumber, lemon dressing

POTASSIUM | VITAMIN C | CALCIUM

Add protein:

Chicken | 8

Gulf Shrimp | 10

Grouper | 16

PIZZAS | 22

Classic Margherita V

Mozzarella, basil, tomato

Calabrese

Spicy salami, ricotta, hot honey

White Mushroom V

Artichoke, garlic, mozzarella, truffle oil, oregano

Gluten-free crust is available upon request

JW KIDS | 14

*Designed for kids, ages twelve and younger.
Served with French fries or a side of fruit*

Macaroni & Cheese

Chicken Tenders

Cheeseburger

Grilled Cheese

PB & J V, N

ARTFUL DESSERTS

Blueberry Cheesecake | 12

Maple berry compote, vanilla chantilly

Crème Brûlée | 12

Citrus sable cookie, fresh berries

Carrot Cake N | 12

Cream cheese icing, candied walnuts

Pint of Ice Cream | 14

Chocolate, vanilla, strawberry, cookies & cream

DINNER

5.00 pm – 10.00 pm

MAKE IT YOURS

Select one protein and two sides

1855 Filet of Beef 8 oz. GF | 58

Demi-glaze

Roasted Free Range ½ Chicken | 34

Chimichurri

Faroe Island Salmon 8 oz. GF | 34

Dill beurre blanc

Caribbean Red Snapper GF | 39

Lemon beurre blanc

Moroccan Spiced

Cauliflower Steak VF, GF | 34

Falafel, forest mushrooms, spiced pepitas, tomato-raisin chutney

POTASSIUM | VITAMIN B9 | CALCIUM

SIDES

Sautéed Forest Mushrooms GF

Grated parmesan

Charred Asparagus VF

Lemon Oil

Creamy Mashed Potatoes V

Fragrant Jasmine Rice VF

French Fries VF

Mixed Green House Salad VF, GF

VEGAN

Garden Vegetable Curry VF | 29

Coconut milk, kaffir lime, chickpeas, lemon grass, garlic naan

MAGNESIUM | VITAMIN E | POTASSIUM

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LATE NIGHT

10.00 pm – Midnight

Roasted Tomato Soup VF, GF | 12

Extra virgin olive oil, JW Garden basil

PROTEIN | VITAMIN C | OLEIC ACID

Caesar | 18

Romaine, herbed croutons, parmesan, creamy Caesar dressing

POTASSIUM | VITAMIN C | CALCIUM

Add protein:

Chicken | 8

Gulf Shrimp | 10

Classic Margherita Pizza V | 22

Mozzarella, basil, tomato

Gluten-free crust available upon request

Marco Burger | 26

Aged cheddar, bacon, caramelized onions, toasted brioche, Marco sauce, French fries

JW Turkey Club | 24

Turkey, smoked bacon, lettuce, tomato, mayonnaise, sourdough, French fries

IRON | VITAMIN C | VITAMIN B6

Chicken Wings (8) | 20

Buffalo, BBQ or garlic parmesan, ranch or blue cheese, celery

Cheese Quesadilla V | 18

Oaxaca cheese, onions, peppers, salsa, guacamole, sour cream

Add Chicken | 8

Add Gulf Shrimp | 10

Crispy Chicken Tenders | 20

French fries, honey mustard, BBQ sauce

Crème Brûlée | 12

Citrus sable cookie, fresh berries

Pint of Ice Cream | 14

Chocolate, vanilla, strawberry, cookies & cream

BEVERAGES

12.00 pm – Midnight

REFRESHING CHOICES

Fresh Citrus Juice

Small | 5 Large | 7

Freshly squeezed orange or grapefruit juice

VITAMIN C | FOLATE | POTASSIUM

Royal Cup Coffee

Small | 7 Large | 10

Soft Drinks | 6

Assorted Pepsi Flavors

Freshly Brewed Iced Tea

Small | 5 Large | 9

Lemonade

Small | 5 Large | 9

Roar Hot Tea

Assorted Flavors | 5

Voss Still Water

500 ml | 6 800 ml | 10

Voss Sparkling Water

800 ml | 10

BEER

Domestic | 8

Bud Light

Coors Light

Michelob Ultra

Miller Lite

Yuengling

Imported | 9

Corona Extra

Corona Premier

Stella Artois

Blue Moon Belgian

Crafted | 9

High Five IPA

JW Wheat

COCKTAILS

Pre-mixed crafted cocktails served in a bottle

Cazadores Margarita | 15

Cazadores Paloma | 15

Bacardi Rum Punch | 15

Bacardi Mojito | 15

Old Fashioned | 15

Crown Royal & Cola | 15

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BEVERAGES

12.00 pm – Midnight

BUBBLES/CHAMPAGNE

La Marca, Prosecco

Italy

187 ml | 13

Caposaldo, Prosecco

Italy

Bottle | 55

Moët & Chandon, Brut

France

187 ml | 34 Bottle | 105

Moët & Chandon, Rosé

France

187 ml | 38 Bottle | 115

Fleur De Prairie, Rosé

France

Bottle | 55

LIQUOR

By the Bottle | 375 ml

Accompanied by Choice of Two Mixers

Vodka

Grey Goose | 128

Gin

Tanqueray | 96

Tequila

Don Julio Blanco Tequila | 128

Rum

Captain Morgan | 112

Whiskey

Jack Daniel's | 96

Woodford Reserve | 118

Cordials

Baileys Irish Cream | 96

WHITE & ROSÉ WINE

Whispering Angel, Rosé

France

½ Bottle | 26 Bottle | 50

Kim Crawford, Sauvignon Blanc

New Zealand

½ Bottle | 26 Bottle | 50

Sonoma-Cutrer RR, Chardonnay

California

½ Bottle | 30 Bottle | 60

Pighin, Pinot Grigio

Italy

Bottle | 56

RED WINE

Meiomi, Pinot Noir

California

½ Bottle | 28 Bottle | 56

Terrazas, Malbec

Argentina

½ Bottle | 30 Bottle | 60

Justin, Cabernet

California

½ Bottle | 35 Bottle | 70

Prisoner, Red Blend

California

½ Bottle | 50 Bottle | 100

Rutherford Merlot, Cabernet

California

Bottle | 70

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