

STARTERS

Guacamole TORTILLA CHIPS AND SALSA	12
Queso with Chorizo-Pico TORTILLA CHIPS	12
South West Hummus OLIVE OIL, PICO, FRESH VEGETABLES, PITA	14
Buffalo Wings CELERY, RANCH DRESSING	12
Smoked Chicken Quesadilla PICO DE GALLO, SOUR CREAM	13
Praesek's Suasage Bites GRUYERE, BAGUETTE CROUTON	8
Seared Gulf Crab Cakes AIOLI, CAPERS, PARSLEY	27
Tomato Bisque MINI GRILLED CHEESE SANDWICH	8

SPECIALTY COCKTAILS

Oak's Texas Tea VODKA, TEQUILLA, GIN, RUM, BOURBON, AGAVE, LIME	12
Canyon's Hill Country Lemonade DEEP EDDY VODKA, SPLASH OF LIME AND ST. GERMAIN	11

SANDWICHES

All sandwiches served with your choice of French Fries, Fresh Fruit or Side Salad

Grilled Ham and Cheese AMERICAN CHEESE, TOAMTO, BACON, TOASTED BRIOCHE	15
Smoked Turkey BLT PECAN SMOKED BACON, BOURSIN AIOLI, TOASTED BRIOCHE	15
Fried Chicken Sandwich ARBOL AIOLI, LETTUCE, TOMATO, PICKLE	16
Fajita Steak Sandwich PEPPERJACK, ROASTED ONIONS AND PEPPERS, SPICY AIOLI TOASTED CIABATTA	17
Club House Cheeseburger* SMOKED BACON, LETTUCE, ONION, TOMATOES, PICKLES SMOKED CHEDDAR	18
18 Oaks Weekly Featured Special	MP

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

An 18% Service Charge may be added to parties of 8 or more

SALADS & ENTRÉES

Baked Bison Bolognese CHEESE TORTELLINI, GARLIC BREAD,	21
Sweet Potato BBQ Pork Poutine CILANTRO CREMA, FRIED EGG, PICO, QUESOFRESCA	20
Crispy Fried Texas Quail JALAPENO CHEDDAR GRITS, RED EYE GRAVY, SHISHITO PEPPERS	22
Traditional Steakhouse Iceberg Salad TOMATO, BACON, BLUE CHEESE, RANCH DRESSING	11
Cobb Salad AVOCADO, TOMATO, BLUE CHEESE, BACON, HARD EGG GRILLED CHICKEN, CREAMY HERB DRESSING	17
SW Fajita Steak Salad ROASTED CORN, PICO DE GALLO, AVOCDAO, CRISPY TORTILLA PEPPERJACK, BLACK BEANS, CHIPOTLE RANCH DRESSING	17
Grilled Chicken Caesar Salad TOASTED BRIOCHE CROUTONS, WHITE ANCHOVIES	17
SUBSTITUTE SALMON*	5

DESSERTSS

Cream Brule	11
Chocolate Cake	12

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.



2018
OAKS