

STARTERS

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| <b>Guacamole</b><br>TORTILLA CHIPS AND SALSA   | 12 |
| <b>Queso with Chorizo-Pico</b><br>TORTILLA CHIPS                                     | 12 |
| <b>Southwest Hummus</b><br>CHIMICHURRI, FRESH VEGETABLES, PITA                       | 14 |
| <b>Buffalo Wings</b><br>CELERY, RANCH DRESSING                                       | 12 |
| <b>Smoked Chicken Quesadilla</b><br>PICO DE GALLO, SOUR CREAM                        | 13 |
| <b>Prasek’s Sausage Bites</b><br>MUSTARD, JALAPEÑO                                   | 8  |
| <b>Shrimp and Avocado Ceviche</b><br>SPICY BLOODY MARY, CUCUMBER PICO, CORN TORTILLA | 20 |
| <b>Seared Gulf Crab Cakes</b><br>AIOLI, CAPERS, PARSLEY                              | 28 |

SPECIALTY COCKTAILS

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| <b>Oak’s Texas Tea</b><br>VODKA, TEQUILA, GIN, RUM, BOURBON, AGAVE, LIME                 | 12 |
| <b>Canyon’s Hill Country Lemonade</b><br>DEEP EDDY VODKA, SPLASH OF LIME AND ST. GERMAIN | 11 |

SANDWICHES

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| <i>All sandwiches served with your choice of French Fries, Fresh Fruit or Side Salad</i>                |    |
| <b>Ham and Swiss Panini</b><br>PESTO, SOPPRESSATA, SPINACH, RED PEPPERS, FOCACCIA                       | 15 |
| <b>Smoked Turkey BLT</b><br>PECAN SMOKED BACON, BOURSIN AIOLI, BRIOCHE                                  | 15 |
| <b>Grilled Ranch Chicken Sandwich</b><br>ROASTED TOMATO, AVOCADO, BACON, HOAGIE                         | 17 |
| <b>Fried Chicken Sandwich</b><br>ÁRBOL AIOLI, LETTUCE, TOMATO, PICKLE                                   | 16 |
| <b>Fajita Steak Sandwich</b><br>PEPPERJACK, ROASTED ONIONS AND PEPPERS<br>SPICY AIOLI, TOASTED CIABATTA | 17 |
| <b>Club House Cheeseburger*</b><br>BACON, LETTUCE, ONION, TOMATOES, PICKLES<br>SESAME BUN               | 18 |
| <b>18 Oaks Weekly Featured Special</b>  | 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*

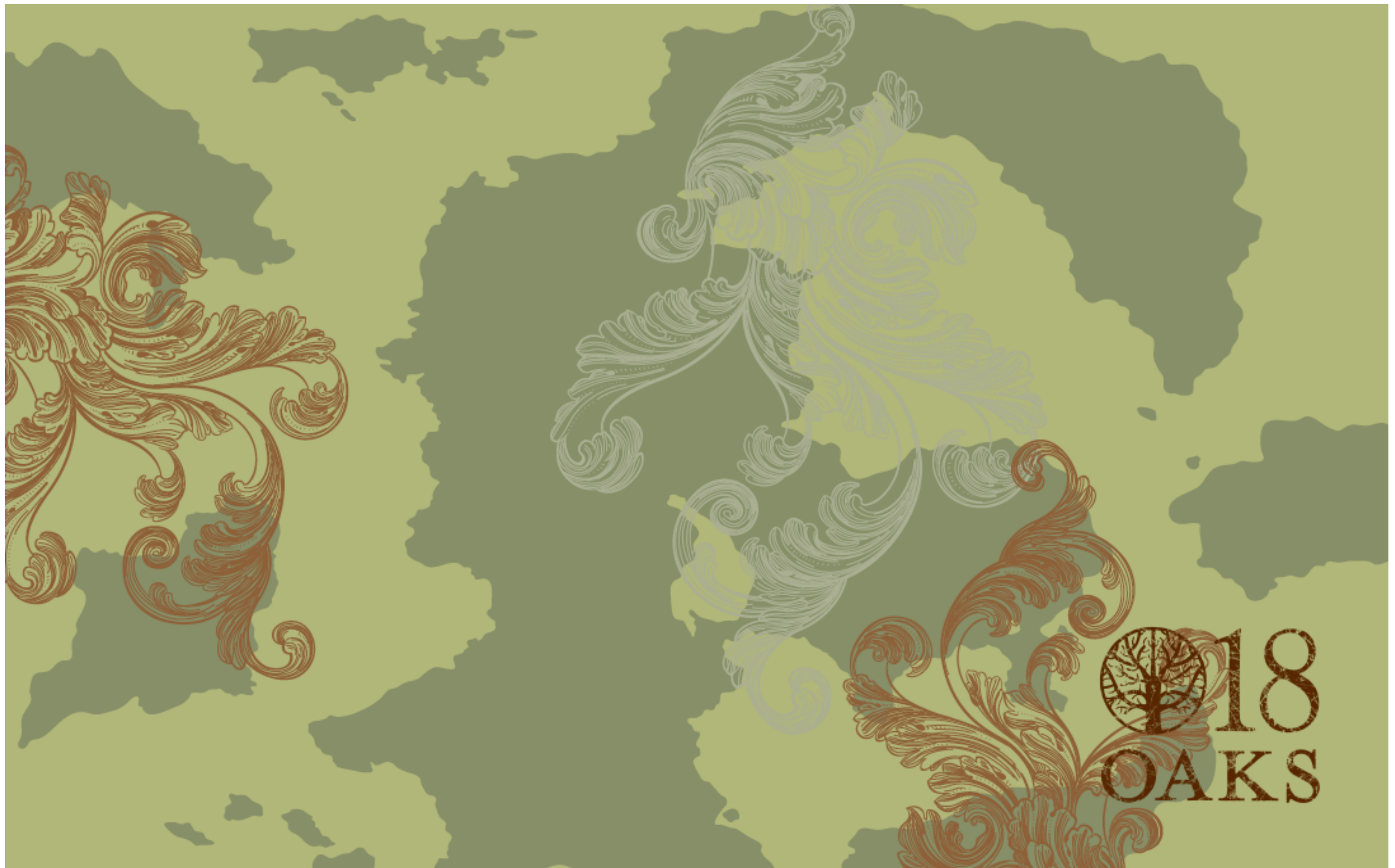
SALADS & ENTRÉES

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| <b>Sweet Potato BBQ Pork Poutine</b><br>FRIED EGG, CILANTRO CREMA, PICO, OAXACA   | 20 |
| <b>Iceberg Salad</b><br>TOMATO, BACON, BLUE CHEESE, RANCH DRESSING  | 12 |
| <b>Pastrami Smoked Salmon &amp; Arugula Salad</b><br>CUCUMBER, SHALLOTS, LEMON CAPER DRESSING                                     | 19 |
| <b>Cobb Salad</b><br>AVOCADO, TOMATO, BLUE CHEESE, BACON, HARD EGG<br>GRILLED CHICKEN, CREAMY HERB DRESSING                       | 17 |
| <b>Fresh Burrata Salad</b><br>ARUGULA, SPINACH, PEACHES, CANDIED PECANS,<br>BLUEBERRY BALSAMIC                                    | 18 |
| <b>SW Fajita Steak Salad</b><br>ROASTED CORN, PICO DE GALLO, AVOCADO, CRISPY<br>TORTILLA, PEPPERJACK, BLACK BEANS, CHIPOTLE RANCH | 17 |
| <b>Grilled Chicken Caesar Salad</b><br>TOASTED BRIOCHE CROUTONS, WHITE ANCHOVIES  | 17 |
| <b>SUBSTITUTE SALMON*</b>   | 8  |

DESSERTS

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|---|----|
| <b>Vanilla Bean Crème Brûlée</b><br>WHIPPED CREAM, CHOCOLATE COOKIE       | 11 |
| <b>Chocolate Torte</b><br>HAZELNUT DACQUOISE, RASPBERRIES, BRIE ICE CREAM | 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