

JW MARRIOTT®  
GRAND RAPIDS



IN-ROOM DINING



## JW LIFE®

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. This collaboration between JW chefs and our trusted partners is designed to provide unique food experiences that celebrate wellness and sustainability.

The menus of the JW Marriott Grand Rapids are regionally inspired — so much so that the hotel's restaurant, *six.one.six*, is named for the city's area code. The abundance of local farms just outside our city limits allows us to take the farm-to-table dining concept quite literally. And when the seasons are hospitable, we grow many of our own vegetables, fruits and herbs in our organic chef's garden. Our menus are subtly nuanced by an international flair, too, as our chefs incorporate the flavors of Grand Rapids' sister cities — Omihachiman, Japan; Perugia, Italy; Ga District, Ghana; Bielsko-Biala, Poland; and Zapopan, Mexico — in a culinary nod to the ever-expanding JW Marriott global community.

It is our pleasure to provide you with food and beverages that are not only fresh and delicious, but true to their local roots. From starters to dessert, all of our dishes are skillfully presented with a depth and uniqueness that make every meal truly comforting, satisfying and uniquely memorable.

# BREAKFAST 6.00 am to 11.00 am

---

## CLASSICS

*Includes choice of juice, milk, coffee, tea, or hot chocolate*

### Ⓥ Good Start \$12

Oatmeal, Kellogg's cold cereal or house-made flaxseed granola with fresh fruit, skim milk or soy milk and toast [low fat and low cholesterol]

*Substitute Kashi Cereal \$1 additional*

### All-American Breakfast \$17

Two eggs your way, with breakfast potatoes. Choice of Applewood smoked bacon, ham, sausage links, Otto's chicken sausage or Canadian bacon and toast.

### Ⓥ Continental \$14

Basket of assorted breakfast pastries and muffins with whole fruit or seasonal berries, coffee and choice of juice

## THREE-EGG OMELETS

### Folded Egg Omelet \$12

Served with breakfast potatoes and toast. Choose from Applewood smoked bacon, cured ham, fennel sausage, caramelized onions, black olives, sweet bell pepper, mushrooms and cheddar, swiss or fontina cheese.

### Ⓥ Champion Omelet \$10

Egg Beaters,<sup>®</sup> spinach, sun-dried tomatoes and feta cheese. Served with toast. [low cholesterol]

## SPECIALTIES

### House-Smoked Salmon \$15

With toasted bagel, lemon-chive crème fraiche, red onion, capers and sieved egg

### Ⓥ Michigan Blueberry Pancakes \$11

Michigan maple syrup

### Ⓥ Brioche French Toast \$14

Topped with seasonal fruit, whipped cream and Michigan maple syrup

### Ⓞ Meat Lover's Scramble \$10

Three eggs scrambled with ham, pepperoni, sausage, fontina and sautéed spinach

## SIGNATURES

### \* JW Steak and Eggs "Benny" \$17

Toasted brioche topped with tenderloin medallions, poached eggs and béarnaise sauce. Served with breakfast potatoes.

### Grobbel's Corned Beef Hash \$14

House-made corned beef seared with diced red and yellow bell peppers and caramelized onions. Topped with two poached eggs and hollandaise sauce.

### Ⓥ Bagel Breakfast Sandwich \$14

Organic egg, farm-house cheddar and caramelized tomatoes served on a bagel with breakfast potatoes.

*Add Applewood smoked bacon,*

*Canadian bacon or breakfast ham \$3*

Ⓥ Vegetarian Ⓞ Gluten-free

*22% service charge and applicable sales tax will be added to all orders.*

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illnesses, especially if you have certain medical conditions*

\* Cooked to order

# BREAKFAST 6.00 am to 11.00 am

---

## CEREALS, FRUITS AND PASTRIES

- Ⓥ Ⓞ **Platter of Sliced Fruits \$11**  
Market inspired
- Ⓥ Ⓞ **Berries of the Season \$8**  
With vanilla-honey yogurt
- Ⓥ Ⓞ **Whole Seasonal Fruit \$4**  
Orange, apple or banana
- Ⓥ **Cereal \$6**  
*With your choice of whole, low-fat, skim, or soy milk*  
House-made granola, Corn Flakes, Rice Krispies,<sup>®</sup> Froot Loops,<sup>®</sup> Raisin Bran,<sup>®</sup> All-Bran,<sup>®</sup> Cheerios<sup>®</sup> or Honey Nut Cheerios<sup>®</sup>  
*Substitute Kashi Cereal \$1 additional*
- Ⓥ Ⓞ **Old-Fashioned Steel-Cut Oatmeal \$8**  
With raisins, milk and brown sugar
- Ⓥ **House-Made Granola Parfait \$6**  
Layered with vanilla yogurt and seasonal fruit
- Ⓥ **Baker's Basket \$7**  
Pastries, muffins and croissants
- Ⓥ **Toasted Bread \$3**  
Wheat, rye, Nantucket bakery sourdough, cinnamon-raisin, English muffin or Udi's<sup>®</sup> gluten-free bread
- Ⓥ **Toasted Bagel \$4**  
With cream cheese

## SIDES AND EXTRAS

- Pork Sausage, Canadian Bacon, Applewood Smoked Bacon, Otto's Chicken Sausage or Breakfast Ham \$5
- Ⓥ **One Egg, Your Way \$3**
- Ⓥ **Two Eggs, Your Way \$5**
- Ⓥ Ⓞ **Breakfast Potatoes \$4**
- Ⓥ **Assorted Yogurts \$3**  
Vanilla or fruit

Ⓥ Vegetarian Ⓞ Gluten-free

22% service charge and applicable sales tax will be added to all orders.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illnesses, especially if you have certain medical conditions

\* Cooked to order

## NIBBLES

### House-Smoked Salmon \$15

With toasted bagel, lemon-chive crème fraiche, red onion, capers and sieved egg

### Tempura Tuna Roll \$12

Fireball sauce

### GF Poached Shrimp \$16

Artisan greens, sauce gribiche [carb conscious], spicy cocktail sauce

### V GF Arbogast Farms White Bean and Sun-Dried Tomato Hummus \$8

Tortilla chips and vegetable sticks with our house-made hummus

### Crispy Thai Chicken Wings \$12

Sweet and spicy glaze, honey-sambal yogurt

## SOUPS

### Our Lovely Soup \$8

Ask about today's creation

### GF six.one.six Chowder \$8

### Chicken Noodle \$8

## SALADS

### V Hearts of Romaine Salad \$9

With cucumber, radishes, sourdough croutons, parmesan cheese and a side of house-made buttermilk ranch dressing  
*Add Chicken or Shrimp \$5*

### \* Seared Ahi Tuna Salad \$13

Red cabbage, bok choy, pineapple, macadamia nuts, green onion, and a side of ginger soy vinaigrette

### V GF Kale Salad \$11

Pine nuts, dried cranberries, lemon vinaigrette, Parmesan-Reggiano

## SANDWICHES

### Curried Chicken Salad Wrap \$11

Indian curry, grapes, almonds and cilantro. Wrapped in warm naan bread. Served with pickled vegetables and chips.

### \* six.one.six Char-Crusted Burger, 8-oz. \$12

Amish cheddar, french fries  
*Add Applewood smoked bacon \$3*

### Classic Reuben Sandwich \$11

In-house prepared corned beef, sauerkraut, Swiss cheese and Russian dressing on rye bread. Served with pickled vegetables, sliced dill pickles and chips.

### six.one.six Club \$11

Oven-roasted turkey, cured ham, smoked bacon, lettuce and sun-dried tomato mayonnaise. Served with pickled vegetables, sliced dill pickles and chips.

## ARTISAN FLATBREADS

### V Cheesy Pesto Flatbread \$9

Basil pesto, three-cheese blend and sun-dried tomatoes

### Pepperoni Flatbread \$11

Fontina cheese and house-made tomato sauce

### Market Inspired Flatbread— Market Price

Ask about today's selection

V Vegetarian GF Gluten-free

22% service charge and applicable sales tax will be added to all orders.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illnesses, especially if you have certain medical conditions

\* Cooked to order

## ALL DAY 11.00 am to 11.00 pm

---

### DESSERTS

- Ⓥ **JW Root Beer Float \$8**  
With house-made vanilla gelato
- Ⓥ **Brioche Bread Pudding \$9**  
Crème fraiche gelato, seasonal fruit
- Ⓥ Ⓞ **Flourless Chocolate Cake \$10**  
Served with seasonally inspired fruit preserves
- Ⓥ **JW Chevre Cheesecake \$9**  
Served with seasonally inspired fruit sauce

- Ⓥ **Warm Cookies and Milk \$8**  
Four cookies, made to order with choice of milk
- Ⓥ Ⓞ **Häagen-Dazs® Ice Cream or Sorbet \$9**  
Ice cream: vanilla, strawberry, chocolate or butter pecan  
Sorbet: raspberry

## DINNER 5.30 pm to 10.00 pm

---

### ENTRÉES

- Otto's Chicken \$30**  
Seared breast, confit leg
- \* **JW Spice-Rubbed New York Strip Steak \$45**  
Market vegetables, cognac peppercorn sauce, house-made fries
- Chef's Recommendation—Market Price**  
Ask about today's selection
- Today's Catch—Market Price**  
Ask about today's selection
- Double Bone Pork Chop \$30**  
Thai glaze, stir-fried vegetables
- Ⓞ **Pan Seared Loch Duart Salmon \$28**  
Tomato fondue, olives

### DESSERTS

- Ⓥ **JW Root Beer Float \$8**  
With house-made vanilla gelato
- Ⓥ **Brioche Bread Pudding \$9**  
Crème fraiche gelato, seasonal fruit
- Ⓥ Ⓞ **Flourless Chocolate Cake \$10**  
Served with seasonally inspired fruit preserves
- Ⓥ **JW Chevre Cheesecake \$9**  
Served with seasonally inspired fruit sauce
- Ⓥ Ⓞ **Häagen-Dazs Ice Cream or Sorbet \$9**  
Ice cream: vanilla, strawberry, chocolate or butter pecan  
Sorbet: raspberry

Ⓥ Vegetarian Ⓞ Gluten-free

22% service charge and applicable sales tax will be added to all orders.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illnesses, especially if you have certain medical conditions

\* Cooked to order

# LATE NIGHT 11.00 pm to 6.00 am

---

Ⓥ **Platter of Sliced Fruits \$11**

Market inspired

Ⓥ **Toasted Bagel \$4**

With cream cheese

Ⓥ Ⓞ **Arbogast Farms White Bean and Sun-Dried Hummus \$8**

Tortilla chips and vegetable sticks with our house-made hummus

Ⓞ **Poached Shrimp \$16**

Artisan greens, sauce gribiche [carb conscious], spicy cocktail sauce

**Chicken Noodle Soup \$8**

Ⓥ **Hearts of Romaine Salad \$9**

With cucumber, radishes, sourdough croutons, parmesan cheese and a side of house-made buttermilk ranch dressing  
*Add Chicken or Shrimp \$5*

**House-Smoked Salmon \$15**

With toasted bagel, lemon-chive crème fraiche, red onion, capers and sieved egg

**\* six.one.six Char-Crusted Burger, 8-oz. \$12**

Amish cheddar, french fries  
*Add Applewood smoked bacon \$3*

**six.one.six Club \$11**

Oven-roasted turkey, cured ham, smoked bacon, lettuce and sun-dried tomato mayonnaise. Served with pickled vegetables, sliced dill pickles and chips.

Ⓥ **Cheesy Pesto Flatbread \$9**

Basil pesto, three-cheese blend and sun-dried tomatoes

**Pepperoni Flatbread \$11**

Fontina cheese and house-made tomato sauce

## DESSERTS

Ⓥ **JW Root Beer Float \$8**

With house-made vanilla gelato

Ⓥ **Brioche Bread Pudding \$9**

Crème fraiche gelato, seasonal fruit

Ⓥ Ⓞ **Flourless Chocolate Cake \$10**

Served with seasonally inspired fruit preserves

Ⓥ **JW Chevre Cheesecake \$9**

Served with seasonally inspired fruit sauce

Ⓥ Ⓞ **Häagen-Dazs Ice Cream or Sorbet \$9**

Ice cream: vanilla, strawberry, chocolate or butter pecan  
Sorbet: raspberry

Ⓥ Vegetarian Ⓞ Gluten-free

22% service charge and applicable sales tax will be added to all orders.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illnesses, especially if you have certain medical conditions

\* Cooked to order

# KIDS

6.00 am to 11.00 am

11.00 am to 11.00 pm

---

*Children 12 years and younger.  
Includes choice of low-fat, whole,  
soy or chocolate milk.*

## BREAKFAST

- Ⓞ **Scrambled Eggs \$6**  
With bacon and breakfast potatoes
- Ⓞ **Oatmeal Berry Pancakes \$6**  
With Michigan maple syrup

## LUNCH & DINNER

### First Course:

**Chilled Garden Vegetables with  
JW Yogurt Ranch Dressing**

### Second Course:

- \*Ⓞ **Grilled Petite Steak \$7**  
Served with french fries and  
steamed broccoli
- Ⓞ **Grilled Chicken Breast \$7**  
With french fries and market vegetables
- Ⓞ **JW Mac N' Cheese \$6**  
House-made cheese sauce, tomato  
sauce, or butter with parmesan
- Just a Great Cheese Pizza \$7**  
Cheese and pepperoni or ham  
and pineapple
- Ⓞ **PB&J \$6**  
Served with chips
- Chicken Fingers \$7**  
Served with french fries and sweet  
honey-mustard sauce

## DESSERTS

- Ⓞ Ⓞ **Mom's Old-Fashioned  
Chocolate Pudding \$2**  
With whipped cream and sprinkles
- Ⓞ Ⓞ **Rice Krispies Sushi \$2**  
Gummy worms and fish in fruit roll up
- Ⓞ Ⓞ **Ice Cream Sundae \$2**  
Vanilla ice cream with whipped cream  
and chocolate sauce
- Ⓞ **Warm Cookies and Milk \$4**  
Two cookies, made to order with  
choice of milk

Ⓞ Vegetarian Ⓞ Gluten-free

22% service charge and applicable sales tax will be added to all orders.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illnesses, especially if you have certain medical conditions

\* Cooked to order



## NON-ALCOHOLIC BEVERAGES

---

### Chilled Juice \$4

Orange, grapefruit, apple, cranberry, pineapple, V8 or tomato

### Pot of Freshly Brewed illy® Coffee (Regular or Decaf)

Small (2-4 cups) \$6

Large (4-8 cups) \$10

### Fresh-Brewed Iced Tea \$3

### Pot of Tea

Small (2-4 cups) \$6

Ceylon Black Tea Caffeine-Free, Earl Grey Supreme, Japanese Sencha Green Tea, English Breakfast, Paris Black Tea

### Pot of Specialty Herbal Tea

Small (2-4 cups) \$6

Chamomile Caffeine-Free, Rooibos Chai Caffeine-Free, Mint Verbena Caffeine-Free

### Milk \$3

Whole, low-fat, skim, chocolate, vanilla soy or chocolate soy

### Pot of Hot Chocolate (2 cups) \$4

### VOSS® Artesian Water from Norway (Still or Sparkling)

Small (375ml/12oz) \$4

Large (800ml/24oz) \$5

### Red Bull \$5

(Regular or Sugar Free)

### Soft Drinks \$3

Pepsi, Diet Pepsi, Caffeine-Free Pepsi, Caffeine-Free Diet Pepsi, Cherry Pepsi, Mountain Dew, Sierra Mist, Mug Root Beer or Tropicana Lemonade

### St. Julian Sparkling Juice (bottle) \$20

## ALCOHOLIC BEVERAGES 11.00 am to 1.30 am

---

Please ask about our beers that are brewed locally in Michigan. A few of our favorite local breweries include Founders Brewing, Short's Brewing and Brewery Vivant.

### BEERS

#### Domestic \$4.75 each

Blue Moon

Bud Light

Budweiser

Coors Light

Michelob Ultra

Miller Lite

Samuel Adams Boston Lager

#### Imported/Premium \$5.25 each

Amstel Light

Corona Extra

Guinness Draught

Heineken

Labatt Blue

Newcastle Brown Ale

#### Non-Alcoholic \$4.75

Buckler

*22% service charge and applicable sales tax will be added to all orders.*

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illnesses, especially if you have certain medical conditions*

*\* Cooked to order*



*For a complete list of our available wine selections, please press "At Your Service."*

## RED WINE

Glass

Bottle

### Please ask about our featured Michigan Red Wine

Elouan Pinot Noir, Willamette Valley	\$12	\$46
616 Pinot Noir, North Coast California	\$8	\$30
Ca'Momi Merlot, Napa Valley	\$10	\$38
J. Lohr South Ridge Syrah, Paso Robles California	\$10	\$38
Don Ramon Garnacha, Campo de Borja Spain	\$10	\$38
Mountain Door Malbec, Mendoza Argentina	\$9	\$34
616 Cabernet Sauvignon, North Coast California	\$8	\$30
Liberty School Cabernet Sauvignon, Paso Robles California	\$10	\$38
Jordan Cabernet, Alexander Valley California		\$74
Old Zin Vines Zinfandel, Lodi California	\$10	\$38

## WHITE WINE

Glass

Bottle

### Please ask about our featured Michigan White Wine

Lange Twins Moscato, Clarksberg California	\$10	\$38
Helena Ranch White Zinfandel, California	\$7	\$26
Joel Gott Riesling, Columbia Valley Washington	\$9	\$34
Loop Sauvignon Blanc, Marlborough New Zealand	\$8	\$30
616 Sauvignon Blanc, North Coast California	\$8	\$30
Aichenberg Gruner Veltliner, Austria	\$10	\$38
616 Chardonnay, North Coast California	\$8	\$30
MacRostie Chardonnay, Russian River Valley California	\$11	\$42

## SPARKLING WINE AND CHAMPAGNE

Glass

Bottle

Lelle Prosecco , Pagliare di Morro d'oro, Italy	\$10	\$38
Moët & Chandon Imperial, Epernay, France		\$80
Veuve Clicquot Brut, Champagne, France		\$84
Duval LeRoy Brut, Champagne, France		\$75
Moutard Rosé, Champagne, France		\$70

*22% service charge and applicable sales tax will be added to all orders.*

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illnesses, especially if you have certain medical conditions*

*\* Cooked to order*

# HOSPITALITY

---

## **A Romantic Evening \$60**

Relax together with a bottle of Prosecco, gourmet cheese and cracker display, chocolate-covered strawberries, accompanied by a scented bath ball and massage oil

## **JW Snack Basket \$45**

A selection of gourmet nuts, an assortment of candies and whole fruit served with a bottle of VOSS water

## **Truffle Exposure \$40**

A gourmet truffle platter paired with varied spirits and elixirs

## **Cookies and Milk**

Choose your favorite cookies served with a glass of cold milk. Six cookies for \$12, four cookies for \$8 or two cookies for \$4

## **Especially for Her \$50**

A little bit of self-indulgence featuring a soothing bath ball, a vial of massage oil, a bottle of Prosecco and chocolate-covered strawberries

## **Become a Couverture Casualty \$40**

For the ultimate chocolate lover, an elaborate spread of chocolate fondue with seasonal fruit, a selection of chocolate truffles and a Godiva chocolate martini

## **Welcome to a Foodie's Delight**

**-Two guests \$40**

**-One guest \$35**

**-Without wine \$25**

A delectable charcuterie board, served with baguette, a bottle of VOSS water and choice of Chardonnay or Cabernet Sauvignon

## **Edible Arts and Crafts \$25**

For the kids ... a blank sugar cookie canvas, colored icings, sprinkles, sugar dust and assorted candies provide the tools to create an edible masterpiece

## **Welcome to Michigan \$35**

A brewer's toast to Michigan with 4 premium locally brewed beers, a selection of specialty nuts and house-made chips with salsa

## **Yoga Rental Package \$20**

Don't let being on the road get in the way of your routine. We can deliver all you need for your perfect yoga workout in the convenience of your room. This package comes with a yoga mat, towel, water and a piece of fruit and NutriGrain® bar to finish your workout right.

## **Picnic Lunch for Two \$75**

*Order 12 hours in advance.* Choose from options of salad, sandwiches or charcuterie and fruit. Our staff will pack your picnic and send you off on an adventure in West Michigan.

## **The Get Ready Package**

**-Two guests \$75**

**-Four guests \$90**

**-Six guests \$125**

*Order 8 hours in advance.* This package is the perfect way to get ready for any event. With bottles of water, slippers, a bottle of Prosecco and finger sandwiches in the room, you may never want to leave for your event!

## **Romantic Dinner in Your Suite**

**\$100, plus the cost of food and beverage.**

*Order 12 hours in advance.* That perfect dinner for someone special. Our staff will provide a table set up in your suite overlooking the Grand River. With pre-ordered courses and pre-set appetizers, leave the thinking to us, while you enjoy the view.

22% service charge and applicable sales tax will be added to all orders.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illnesses, especially if you have certain medical conditions

\* Cooked to order

