



## QUICK BITES

### CAULIFLOWER WINGS

Tossed in Buffalo Sauce with Ranch or Bleu Cheese, Carrots & Celery / 10

### V CHIPS & DIP

Tortilla Chips, Queso, and Salsa / 9

### COWBOY BITES

Crispy Bites Filled with Cream Cheese Corn Jalapeno & Bacon with BBQ Ranch & Sriracha Aioli / 8

### SWEET TATER

Sweet Potato Fries with Assorted Dipping Sauce, Sweet Chili Lime, Sriracha, and Maple Bacon Mayo / 8

## SHAREABLE

### NACHOS

Tortilla Chips, Queso, Jalapeños, Diced Tomatoes, Black Olives, Sour Cream, Salsa / 13  
\*add Seasoned Chicken or Ground Beef / 3

### SPINACH ARTICHOKE DIP

Crisp Parmesan Pita Chips, Carrots & Celery / 11

### BRUSCHETTA

Herb Grilled Bread topped with Mozzarella Cheese, Tomato Relish, Balsamic Glaze and Basil Oil / 11

### CRAB CAKES

Grilled (2) with Old Bay Rémolade and Fresh Lemon / 14

### BEEF SLIDERS

Beef Sliders, Cheddar Cheese, Crispy Onions, Horseradish Cream / 13

### CHICKEN QUESADILLA

Cheddar, Jack Cheese, Green Chili, and Shredded Chicken, Sour Cream, and Salsa / 12 Substitute Steak / 4

### HUMMUS

Parmesan Pita Chips, Roasted Peppers, Feta Cheese, Basil Oil, Carrots & Celery / 14

### CHARCUTERIE

Chef's choice (2) Artisanal Cheeses & Cured Meats, and Accompaniments / 24

### WINGS

Tossed in your Choice of Buffalo, Honey Apricot BBQ, Sweet Chili Lime with Ranch or Bleu Cheese, Carrots & Celery / 14

## SOUP/SALADS

### SOUP DU JOUR

Cup / 4 • Bowl / 6

### CLASSIC CAESAR

Romaine, Parmesan, Crouton / 10

### V ROASTED BEET SALAD

Arugula, Kale, Goat Cheese, Candied Pecans, Cider Vinaigrette / 13

### GF SALMON SALAD

Pan Seared Salmon, Mixed Greens, Tomatoes, Goat Cheese, Red Onion, Dried Mixed Fruit, Raspberry Vinaigrette / 17

### MEDITERRANEAN BOWL

Grilled Chicken with Quinoa, Mixed Greens, Tomatoes, Red Onion, Cucumber, Kalamata Olives, Feta Cheese, Hummus, Olive Oil and Herb Vinaigrette and Pita Bread / 21  
Substitute Salmon / 23

## HANDHELDS

All Handhelds served with choice of Fries, Sweet Potato Fries, or House Made BBQ Chips.

### CHICKEN SANDWICH

Grilled Chicken, Jack Cheese, Avocado, Tomato, and Lemon Pepper Mayo on Rotella's Brioche Bun / 14

### BACON CHEESE BURGER

Grilled Beef Patty, Cheddar, Tomato, Lettuce, Hickory Smoked Bacon on a Rotella's Brioche Bun / 16

### TURKEY SANDWICH

Roasted Turkey, Tomato, Lettuce, Hickory Smoked Bacon, Lemon Pepper Mayo on Toasted Wheat Berry Bread / 13

### STEAK SANDWICH

Grilled New York Strip, Swiss Cheese, Sautéed Onions, Montreal Aioli on Rotella's Hoagie / 19

### REUBEN

Corned Beef, Sauerkraut, Swiss Cheese, Old Bay Rémolade on Marble Rye / 15

### FISH AND CHIPS

Samuel Adams Beer Battered Cod, Coleslaw, Tartar Sauce, Lemon / 17

## DESSERT

### BREAD PUDDING

House Made with Vanilla Sauce / 8

### MOLTEN TURTLE CAKE

Vanilla Ice Cream, Caramel Sauce, and Candied Pecans / 9

### CRÈME BRÛLÉE

Creamy Custard with Caramelized Sugar Crust / 9

## KNIFE + FORK

### GF IOWA CHOP

Grilled Seasoned Porterhouse Chop with Mashed Potatoes, Fresh Vegetables / 24

### GF CHICKEN PILLARD

Grilled Chicken Breast served over a blend of Sautéed Arugula, Spinach, Kale, Cucumber, Tomatoes, and Herb Risotto / 23

### HICKORY SMOKED BACON WRAPPED MEATLOAF

House Special Recipe Beef and Pork, Brown Sugar Tomato Glaze, Mashed Potatoes, Fresh Vegetables, Crispy Sweet Onions / 25

### GF CENTER CUT SIRLOIN

Garlic and Herb Grilled Sirloin with Mashed Potatoes, Fresh Vegetables / 32

### GF PAN ROASTED SALMON

Salmon Filet served over a blend of Sautéed Tomatoes, Arugula, Kale, Green Beans, Herb Roasted Potatoes, Mustard Vinaigrette / 29

## PIZZA & FLATBREADS

### V 14 INCH PIZZA

One Topping Pizza with Marinara Sauce, and Mozzarella Cheese / 17  
GF Crust Available

### BUILD YOUR OWN PIZZA OR FLATBREAD

Additional Toppings \$1.00 each

**TOPPINGS:** Pepperoni, Graziano Sausage, Ground Beef, Grilled Chicken, Spinach, Kalamata Olives, Tomatoes, Bell Peppers, Onions, Sliced Mushrooms

### V ROASTED MUSHROOM FLATBREAD

Beets, Arugula, Kale, Goat Cheese, Basil Oil, Balsamic Glaze / 12

### GRAZIANO SAUSAGE FLATBREAD

Mozzarella Cheese, Marinara Sauce, Banana Peppers / 13

### SHRIMP RANGOON FLATBREAD

Cream Cheese Sauce, Crispy Shrimp, Sweet Chili Lime, Scallions, Mozzarella Cheese / 14

## SIDES / 5

House Fries

Sweet Potato Fries

House Made BBQ Chips

Garden Salad

GF Gluten free V Vegetarian VG Vegan \*All credit card transactions will be charged a 3% fee.

\*Consuming raw or undercooked meats, poultry or seafood may increase your risk of foodborne illness, especially if you have certain medical conditions. Please note that some of our dishes may contain traces of nuts. For guests with special dietary requirements or allergies who may wish to know about the food ingredients used, please ask a member of the restaurant team. 20% gratuity automatically applied for parties of 8 or more. 20% Service charge added to all Room Service orders. 10/19/2023.

WEST DES MOINES MARRIOTT & JC CRAFT & CO.

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