



# Signature Grill

## Private Dining Menu

JW Marriott Starr Pass Resort & Spa  
3800 W. Starr Pass Blvd.  
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TUCSON STARR PASS



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# VAQUERO MENU

## FIRST COURSE

**Signature Jalapeno and Cheddar Cornbread Salad**  
Sweet Peppers, Roasted Corn, Bacon – Ranch Dressing

## ENTRÉE COURSE

Choice of:

**Dijon Roasted Salmon \***

Caramelized Red Onion Mashed Potato,  
Southwestern Ratatouille

**Mole Rubbed Chicken Breast**

Traditional Mole Sauce, Green Chile Tamale,  
Creamy Sweet Corn Succotash

**Achiote Rubbed Pork Chops \***

Frijoles Negros, Charred Tomato Sauce, Red Rice

**Short Ribs Birria**

Achiote Marinated for 48 Hours, Braised until Tender with Charred  
Tomatoes and Locally Made Corn Tortillas

## DESSERT COURSE

**Dulce de Leche Cheesecake**

**\$56 per person**

Exclusive of 9.1% sales tax and 24% taxable service charge





## SONORAN MENU

### APPETIZER

#### Cactus Fries

Beer Battered Nopalitos, Prickly Pear Dipping Sauce

### FIRST COURSE

Choice of

#### Southwest "Caesar" Salad

Romaine Lettuce, Herbed Croutons, Chipotle Caesar Dressing and Shaved Parmesan

#### Red Pork Pozole

Pork and hominy stew served with shredded lettuce, sliced radish and fresh lime

### ENTRÉE COURSE

Choice of

#### Dijon Roasted Salmon \*

Caramelized Red Onion Mashed Potato,  
Southwestern Ratatouille

#### Mole Rubbed Chicken Breast

Traditional Mole Sauce, Green Chile Tamale,  
Creamy Sweet Corn Succotash

#### Achiote Rubbed Pork Chops \*

Frijoles Negros, Charred Tomato Sauce, Red Rice

#### Char Crusted New York Strip Steak \*

Mushrooms, Green Chile, Fingerling Potato Hash

### DESSERT COURSE

Crème Brulée

**\$63 per person**

Exclusive of 9.1% sales tax and 24% taxable service charge



## SIGNATURE SPECIALTY MENU

### APPETIZER

#### Seared Ahi Tuna \*

Cornmeal Encrusted, Poblano Crema, Black Bean Puree

### FIRST COURSE

#### Choice of

#### Signature Jalapeno and Cheddar Cornbread Salad

Mixed Field Greens, Roasted Corn, Pico de Gallo, Cheddar Cheese, Bacon Crumbles,  
Buttermilk Ranch Dressing

#### Red Pork Pozole

Pork and Hominy Stew served with Shredded Lettuce,  
Sliced Radish and Fresh Lime

### ENTRÉE COURSE

#### Choice of

#### Dijon Roasted Salmon \*

Caramelized Red Onion Mashed Potato,  
Southwestern Ratatouille

#### Mole Rubbed Chicken Breast

Traditional Mole Sauce, Green Chile Tamale,  
Creamy Sweet Corn Succotash

#### Grilled Filet Mignon \*

Charred Onion Tomato Demi-Glace,  
Sweet Potato Mushroom Hash

#### Short Ribs Birria

Achiote Dry rubbed for 48 Hours, Braised until Tender with  
Charred Tomatoes & House Made Corn Tortilla

### DESSERT COURSE

#### Choice of

Chocolate Brownie Layer Cake  
Warm Triple Berry Crumble Crisp  
Coconut Lime Flan

**\$79 per person**

Exclusive of 9.1% sales tax and 24% taxable service charge



## SIGNATURE TRADITIONAL HOLIDAY MENU

### APPETIZER

**Baked Artichoke & Pepper Jack Cheese Dip**

### FIRST COURSE

Choice of

#### **Classic Caesar Salad**

Romaine Lettuce, Herbed Croutons,  
Chipotle Caesar Dressing and Shaved Parmesan

#### **Chicken Noodle Soup**

### ENTRÉE COURSE

Choice of

#### **Grilled Ribeye Steak**

Horseradish Mashed Potato, Baby Squash Medley,  
and Blue Cheese Mushroom Ragot

#### **Carved Turkey Breast**

Classic Turkey Gravy, Cornbread Stuffing, Candied Yams,  
and Green Beans with Pancetta

#### **Sage Grilled Atlantic Salmon**

Tomato Polenta Cake, Broccoli Rabe,  
and Garlic Beurre Blanc

### DESSERT COURSE

Choice of

#### **Traditional Pumpkin Pie**

Fresh Whipped Cream

#### **Individual Baked Apple Tarts**

Vanilla Bean Ice Cream

**\$75 per person**

Exclusive of 9.1% sales tax and 24% taxable service charge





# SOUTHWEST STYLE HOLIDAY MENU

## APPETIZER

Choice of  
**Tamarind Chicken Satay**  
Sweet Chili Dipping Sauce

## Machaca Fritters

Corn Fritter with Traditional Beef Machaca and Queso Fresco  
Creamy Cilantro Sauce

## FIRST COURSE

Choice of  
**Holiday Green Salad**  
Mixed Field Greens, Dry Figs, Goat Cheese, and Hazelnut Dressing

## Red Pork Pozole

Pork and Hominy Stew served with Shredded Lettuce,  
Sliced Radish and Fresh Lime

## ENTRÉE COURSE

Choice of  
**Coffee Roasted Hudson Valley Duck Breast**  
Cranberry Tamale, Roasted Beets, and Agave Apricot Jus

## Ancho Dusted Filet Mignon

Butternut Squash Mashed Potato, Medley of Baby Squash  
Charred Tomato Demi Glace

## Lime Seared Bluenose Sea Bass

Avocado Rice, Wilted Arugula, Mild Green Chile Beurre Blanc

## DESSERT COURSE

Choice of  
**Rossa Del Reyes**  
Baby Jesus not included  
**Warm Sweet Tamales**  
Caramelized Apples and Cinnamon, Vanilla Bean Ice Cream,  
Candied Local Pecans  
**Sweet Potato Pie**  
Fresh Whipped Cream

**\$79 per person**

Exclusive of 9.1% sales tax and 24% taxable service charge



## LIGHTER FARE

Choose One Starter & Four Light Entrees  
\$30 per person

-or-

Choose One Starter, Four Light Entrees,  
& Two Desserts  
\$35 Per Person

Exclusive of 9.1% sales tax and 24% taxable service charge

### STARTERS

#### Sopa Del Dia

Daily Soup Creation

#### Red Pork Pozole

Sliced Radish, Cabbage,  
Chopped Onion and Lime

#### House Salad

Mixed Baby Greens, Cherry Tomato, Cucumbers and  
Shaved Parmesan

#### Tostadas

Carne Con Chile on a Crisp Corn Tortilla,  
Southwest Slaw with Refried Beans,  
Crema de Aguacate, Roasted Anaheim Salsa

#### Sonoran Shrimp Cocktail+

Poached and Chilled  
Sea of Cortez Shrimp  
Served with Ahmado Cocktail Sauce

#### Bay Scallop & Shrimp Ceviche+

Avocado, Pickled Red Onions  
Served with Tortilla Crisps

+ add \$3 per person

### Light Entrees

#### Fresh Angus Burger

Maple Pepper Bacon and  
Cheddar Cheese, House-Made  
Brioche Bun

#### Pambrazos

Brioche Roll Dipped in Red  
Chili Sauce and Grilled with  
Beef Barbacoa, Southwest  
Slaw and Crema Aguacate

#### Poblano Burger

Roast Poblano Peppers,  
Sautéed Onions, Mushrooms,  
Swiss Cheese on a House-  
Made Brioche Bun

#### Tuna Melt

White Albacore Tuna Salad,  
Aged White Cheddar on  
Grilled Sourdough

#### Vegetable Enchiladas

Shredded Chicken, Jack  
Cheese, House Made Tortillas,  
and Queso Fresco folded to  
order. Choice of  
Red or Green Sauce

#### Cobb Salad

Served Traditionally,  
Choice of Dressing

#### Grilled Asadero Cheese Sandwich

Heirloom Tomato, Arugula,  
Cilantro Mayo on Sourdough

#### Signature Club

Roasted Turkey, Lettuce,  
Tomato and Apple Wood  
Smoked Bacon on White or  
Wheat

#### Grilled Chicken BLT

Cilantro Mayo, Heirloom  
Tomatoes, Charred  
Scallions, Baby Romaine &  
Maple Pepper Bacon on  
Grilled Sourdough

#### Baby Iceberg Salad

Maple Pepper Bacon, Organic  
Cherry Tomatoes,  
Roasted Poblano and Bleu  
Cheese Dressing

#### Chipotle Chicken Salad

Mixed Field Greens with  
Sahuarita Pecans, Apples,  
Grapes, Manchego Cheese  
and Hibiscus  
Orange Vinaigrette

#### Southwest Caesar Salad

Shaved Parmesan,  
House Made Croutons,  
White Anchovies

## HORS D'OEUVRES & DISPLAYS

### Assortment of Cheese Display

Served along with  
Baguette Slices  
**\$7.50 per person**

### Fresh Vegetable Display

Selection of  
Garden Fresh and Baby  
Vegetables, Mixed Olives,  
Herb Ranch, Bleu Cheese &  
Sun-Dried Tomato Dipping  
Sauces  
**\$5.50++ per person**

### Fruit Skewers

With Berries, Vanilla Cream  
and Agave Yogurt  
**\$7.50++ per person**

### Chilled Shrimp on Ice

Gulf Shrimp with  
Sonoran  
Cocktail Sauce and  
Lemon  
**\$7++ per piece**

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### COLD HORS D'OEUVRES

**Southwest Bruschetta**  
with Fresh Tomato-Cilantro Relish  
**\$4++ each piece**

**Chips and Guacamole**  
**\$5++ per order**

**Chips and Salsa**  
**\$4++ per order**

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### HOT HORS D'OEUVRES

**Cactus Fries**  
Prickly Pear Dipping Sauce  
**\$4++ each piece**

**Sesame Chicken Tenders**  
with Honey Mustard Sauce  
**\$5++ each piece**

**Skewered BBQ Chicken Breast**  
with Bleu Cheese Sauce  
**\$5++ each piece**

**Traditional Buffalo Chicken Wings**  
**\$4++ each piece**

**Chicken Quesadilla**  
with Jack and Cheddar Cheese  
**\$5++ each piece**

**Dungeness Crab Cakes**  
with Chipolte Remoulade  
**\$6++ each piece**

**Cocktail Filet Mignon,**  
Horseradish-Roquefort Crust  
**\$6++ each piece**

# DESSERTS

## SIGNATURE DESSERTS

### Chocolate Brownie Layer Cake

Chocolate Buttermilk Icing and Vanilla Ice Cream  
\$8 ++ per person

### Coconut Lime Flan

With Mango Sauce  
\$7 ++ per person

### Warm Triple Berry Crumble Crisp

With Caramel Ice Cream  
\$7 ++ per person

### Warm Sweet Tamales

Pecans, Apple Cinnamon & Vanilla Bean Ice Cream  
\$8 ++ per person

### Dulce de Leche Cheesecake

Fresh Whipped Cream, Orange Lime Syrup  
\$7 ++ per person

### Roasted Pineapple Vanilla Bean Crème Brule

\$7 ++ per person

## CAKES

### Chocolate Satin Cake

Rich Flourless Chocolate Cake  
Glazed in Ganache

### Chocolate Velvet

Chocolate Sponge layered with  
Chocolate Velvet Mousse and Glazed in Ganache

### Vanilla Cream Berry Torte

White Sponge with Vanilla Mousse  
Topped with Assorted Fresh Berries  
(Contains some almond flour)

### Tropical Fruit Mousse Cake

White Sponge Cake with Layers of Coconut Mousse, Passion  
Fruit Cremeux and Tropical Fruit Mousse  
(Contains some almond flour)

### Raspberry Royal Cake

White Sponge with Raspberry Mousse  
Topped with a Raspberry Mirror  
(Contains almond flour)

### Milk Chocolate Almond Torte Cake

Moist Almond Cake and a Milk Chocolate Custard Crème  
Glazed in Milk Chocolate Ganache

8" Cakes:	\$60.00 – Serves 10 pp.
10" Cakes:	\$84.00 – Serves 16 pp.
½ Sheets:	\$180.00 – Serves 40 pp.
Full Sheets:	\$340.00 – Serves 80 pp.

All prices are exclusive of 9.1% sales tax and  
24% taxable service charge

Signature  
Grill

# BAR OPTIONS

## SIGNATURE COCKTAILS

### Prickly Pear Margarita

Our House Specialty, Sauza Blue 100% Agave Tequila, Fresh Lime Juice, Prickly Pear Puree | ten

### Rusty Cadillac Margarita

Patron Silver Tequila, Fresh Lemon-Lime Juice, Patron Citronage, Float of Grand Marnier | twelve

### Blood Orange Margarita

Sauza Blue 100% Agave Tequila, Fresh Lime Juice, Cointreau, Blood Orange Puree | ten

## BEER

**BOTTLES** | five      **PINTS** | six

## WHITE WINE

### Champagne | Sparkling

Listed from playful to serious

MUMM NAPA, Cuvee M Napa Valley NV 12 | 48  
GLORIA FERRER, Blanc de Noirs Sonoma County NV 11 | 44  
HENRIOT, Brut Souverain Champagne NV (375ml) | 52  
MOET & CHANDON, Epernay Imperial | 118  
VEUVE CLICQUOT, Brut Reims Yellow Label | 136  
DOM PERIGNON, Champagne Epernay, 2000 | 305  
LOUIS ROEDERER, Brut Champagne Cristal, 2002 | 315

### Crisp Whites | Rose'

Perfect for spicy dishes

BERINGER, White Zinfandel California, 2009 8 | 32  
ARIZONA STRONGHOLD, Dayden Rose' Arizona, 2010 9 | 36  
SNOQUALMIE, Naked Riesling Columbia Valley, 2009 8 | 32  
KING ESTATE WINERY, Pinot Gris Oregon, 2007 | 42  
KIM CRAWFORD, Sauvignon Blanc New Zealand, 2009 | 44  
SCARPETTA, Pinot Grigio Venezia IGT, 2010 9 | 36  
VILLA MARIA, Sauvignon Blanc Marlborough, 2010 12 | 48  
FERRARI-CARANO, Fume Blanc Alexander Valley, 2009 | 36

### Chardonnay

Listed from lighter unoaked style to buttery & oaky

LIOCO, No Oak Russian River Valley, 2008 | 48  
MERRYVALE VINEYARDS, Napa Valley Starmont, 2009 10 | 40  
CHANSON, Virre-Clesse Burgundy, 2009 12 | 48  
LIBERTY SCHOOL, Central Coast, 2008 8 | 32  
STAGS LEAP, Napa Valley Karia, 2008 17 | 68  
CAKEBREAD CELLARS, Napa Valley, 2009 | 92  
GRGICH HILLS, Napa Valley, 2007 | 101  
KISTLER, Les Noisetiers Sonoma Coast, 2005 | 136

## RED WINE

### Pinot Noir

Surprisingly smooth and silky, the Gateway Red

A to Z, Oregon, 2009 11 | 44  
MERRY EDWARDS, Russian River Valley, 2007 | 112  
GARY FARRELL, Russian River Valley, 2007 | 96  
WILLAMETTE VALLEY, Willamette Valley, 2008 | 65  
LA POSTA, Glorietta Vineyard Argentina, 2008 9 | 36  
BELLE GLOS, Meiom Sonoma Coast, 2009 14 | 56

### Zinfandel

Listed from light and spicy to fruit bomb, made for our menu!

RAVENSWOOD, Old Vine Lodi, 2008 12 | 48  
COPPOLA, Director's Cut Dry Creek Valley, 2008 | 52  
BRAZIN, Old Vine Lodi, 2008 14 | 56  
FROG'S LEAP, Napa Valley, 2008 | 76  
KLINKER BRICK, Lodi, 2008 | 48  
LAYER CAKE, Primitivo AKA Zinfandel Puglia Italy, 2008 10 | 40

### Merlot | Cabernet | Blends

Listed from smooth and approachable to serious and powerful

CHATEAU DOYAC, Bordeaux Haut-Medoc France, 2008 14 | 56  
TILIA, Merlot Mendoza Argentina, 2010 8 | 32  
FERRARI CARANO, Merlot Sonoma County, 2008 18 | 64  
FROG'S LEAP, Merlot Napa Valley, 2006 | 80  
MERKIN VINEYARDS, Chupacabra California, 2006 12 | 48  
CUVAISON, Merlot Carneros, 2005 | 85  
CLOS DU BOIS, Marlstone Alexander Valley, 2005/06 | 106  
ROTH ESTATE, Cabernet Sauvignon Alexander Valley, 2008 16 | 64  
FRANCISCAN, Magnificat Napa Valley, 2005 | 79  
ESTANCIA, Cabernet Sauvignon Paso Robles, 2008 10 | 40  
PENFOLD'S, Bin 389 Cabernet-Shiraz South Australia, 2008 | 69  
CUVAISON, Cabernet Sauvignon Mt Veeder, 2007 | 92  
SILVER OAK, Cabernet Sauvignon Alexander Valley, 2006 | 149  
SEQUOIA GROVE, Cabernet Sauvignon Napa, 2008 17 | 68  
STAGS LEAP, Hands of Time, Napa Valley, 2008 18 | 72

### Syrah/Malbec/Interesting Reds

Several gems that play nice with our spicier dishes

CATENA, Malbec Mendoza Argentina, 2008 | 60  
CRIOS, Malbec Mendoza Argentina, 2009 10 | 40  
QUPE, Syrah Santa Maria Valley Bien Nacido, 2008 18 | 72  
TWO HANDS, Angel's Share Shiraz, McLaren Vale, 2008 | 68  
LIBERTY SCHOOL, Paso Robles Syrah, 2007 8 | 32