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JW MARRIOTT MUSKOKA PREPARES TO LAUNCH NEW STEAKHOUSE

From dishes to décor, Muskoka Chophouse refines classic steakhouse style, adds sizzle to lakeside summer

Minett, Ontario, Canada – May 7, 2015

That beloved dining tradition, the New York steakhouse, will get a decidedly contemporary “cottage country” update when JW Marriott Muskoka opens its new restaurant on Lake Rosseau this spring.

Carved from a niche directly off the JW Marriott lobby and Lakes lounge, the new 60-seat Muskoka Chophouse will offer cozy window tables with prized Lake Rosseau views. The classic steakhouse menu incorporating premium ingredients means a refreshingly straightforward but sophisticated dining experience.



“Over a year ago, we started focusing on the things everybody loves about a truly great steakhouse: that sense of comfort and excitement, the favourite starters and sides, and of course, the steaks themselves,” said JW Marriott The Rosseau Muskoka Resort & Spa General Manager Tony Tamburro.

“The result, Muskoka Chophouse, is about simplicity with special attention to details,” noted Tamburro. “This restaurant is designed to appeal to an adult clientele that seeks the very best food and wine, and a simple, sleek, but memorable setting.”

A STEAKHOUSE WITH A VIEW & STYLISH DÉCOR

Design cues for the new Muskoka Chophouse create a very tactile, layered space that sets the tone for relaxed but special evenings.

Throughout the restaurant, hand-scraped wooden floors, polished but rustic-edged tabletops and a dramatic antler chandelier are married with sleek, modern brass light fixtures, brushed steel accent pieces and a rich, unexpected dose of the colour purple. The history of the region is captured in the art displayed: historic photos of logging a century ago. Warm, golden tones and thoughtful lighting reflect the dramatic setting outdoors. The end result: a sanctuary of booths and banquettes for pairs and intimate groups.

“Achieving a comfortable but elegant gathering place that is welcoming year-round is always a balancing act, especially when you are remodeling inside a busy hotel,” confirmed Tamburro, as finishing touches are being added to the Muskoka Chophouse space.

SIMPLE MENU OF CLASSICS FOR A REASON

The menu at Muskoka Chophouse is an appealingly straightforward selection of tried-and-true steakhouse classics. USDA prime and Canadian CAB cuts of beef range from an 8-oz filet to a 32-oz porterhouse, plus unexpected nightly features from the shareable “tomahawk,” an elegant rib-eye steak with the entire bone left in and frenched, to a vegetarian creation.

According to Tamburro, “Keeping the menu tightly focused underlines the Muskoka Chophouse emphasis on freshness, quality and presentation in every ingredient and dish.”

Chophouse appetizers include the quintessential shrimp cocktail with colossally plump shrimp and tangy sauce, rich Atlantic lobster bisque, a crunchy and tangy wedge salad, and the signature crab cake packed with lump crabmeat and finished with pickled scallions and chipotle aioli.

A juicy, house-brined chicken breast, veal chop, seared tuna loin, plus vegetable side dishes including truffle scalloped potatoes, round out Muskoka Chophouse’s opening offerings. Desserts including baked Alaska, pistachio cheesecake, house-made ice creams, potato chocolate cake and whisky crème brûlée will be made by the resort’s in-house pastry chef.

Drinks are no after-thought here, starting with a wine list that includes over a dozen choices available by the glass. A lavish selection of fresh juice cocktails, single malt scotches and other fine beverages will complete the JW Marriott Muskoka steakhouse experience.

To take the guesswork out of ordering, the Muskoka Chophouse menu also features a steak selection guide.

“Our mission at the new Muskoka Chophouse is simple: to make your night out welcoming, delicious and consistently satisfying,” said Tamburro.

MUSKOKA CHOPHOUSE: 1050 Paignton House Rd, Minett, ON PoB 1G0, 1-705-765-1900. Slated to open May 8, nightly from 5 pm. Reservations recommended, particularly on weekends. Appetizers from \$12, mains from \$38. Go to www.therosseau.com.

About JW Marriott The Rosseau Muskoka Resort & Spa

JW Marriott The Rosseau Muskoka is a luxury conference resort two hours north of Toronto, in Ontario’s scenic “cottage country”. Recipient of the prestigious Wine Spectator Award of Excellence and Condé Nast Traveler Gold List, the resort is set atop a bluff overlooking pristine Lake Rosseau. Visitors enjoy inspirational views, intuitive service and the opportunity to explore nature on their terms. www.jwrosseau.ca

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JW Marriott is part of Marriott International’s luxury portfolio and consists of beautiful properties in gateway cities and distinctive resort locations around the world. These elegant hotels cater to today’s sophisticated, self-assured travelers, offering them the quiet luxury they seek in a warmly authentic, relaxed atmosphere lacking in pretense. JW Marriott properties artfully provide highly crafted, anticipatory experiences that are reflective of their locale so that their guests have the time to focus on what is most important to them. Currently, there are 64 JW Marriott hotels in 26 countries; by 2016 the portfolio is expected to encompass more than 92 properties over 36 countries. Visit us online, jwmarriott.com, [@jwmarriott](https://twitter.com/jwmarriott) and facebook.com/JWMarriott

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