

STARTERS AND SMALL PLATES

FILET MIGNON CHILI BOWL

Filet mignon chili & cheddar cheese with crispy tortilla strips 7.95

SPICY AHI TUNA TARTAR TOWER

Hand-cut ahi tuna layered with avocado & seaweed salad served with wonton chips & ginger 11.95

CRISPY SWEET POTATO FRIES

Chipotle aioli & honey dip 6.95

WARM ARTICHOKE-SPINACH CHEESE DIP

Artichokes & spinach blended with five cheeses topped with crumbled feta cheese & parmesan cheese, homemade potato chips 11.50

PESTO STEAMED MUSSELS & CLAMS

Mussels & clams steamed in a chardonnay garlic broth pesto drizzle, grilled baguette 12.95

JUMBO LUMP CRAB CAKES

Two crab cakes with Cajun remoulade & mixed green salad 13.95

GINGER CHICKEN POTSTICKERS

Potstickers stuffed with ginger chicken & grilled vegetables served with ponzu dipping sauce your choice steamed or crispy 9.95

CRISPY CALAMARI

Calamari lightly battered & fried to a crispy golden brown with marinara & chipotle aioli 11.95

HOMEMADE GUACAMOLE & CHIPS

Warm corn tortilla chips with our homemade guacamole & pico de gallo 7.95

CHICKEN QUESADILLA

Boneless breast of chicken, jack & cheddar cheeses in a crispy flour tortilla, served with fresh salsa guacamole & sour cream 9.95

GRILLED ORGANIC ARTICHOKE

Grilled herb marinated organic artichoke with zesty basil aioli & grilled lemon 8.95

MARMALADE CLASSICS

Start with a small bowl of soup, caesar or organic mixed green salad 3.95

CHICKEN MARSALA 16.95

Scallopini of chicken breast sauteed with cremini, button & porcini mushrooms in a Marsala wine sauce on a bed of thin spaghetti with baby arugula shaved onion salad

BRAISED BONELESS BEEF SHORT RIB 15.95

Braised in red wine & herbs, mashed potatoes & broccoli parmesan

ARTICHOKE CHICKEN 16.95

Chicken breast sauteed with artichokes, mushrooms, basil in Dijon mustard cream sauce on a bed of thin spaghetti with baby arugula shaved onion salad

CHICKEN PICATTA 16.95

Scallopini of chicken breast sauteed with white wine, lemon, capers on a bed of thin spaghetti & baby arugula shaved onion salad

BAJA CIOPPINO 17.95

Jumbo shrimp, crab meat, scallops, clams, calamari & fresh fish simmered in a Mexican seafood broth chili flakes, cilantro, bell peppers & garlic toast

FISH & CHIPS 15.95

Beer battered Alaskan cod filets with tartar sauce & cafe fries

MARMALADE CAFE BURGER 10.95

Hand formed burger on a toasted bun with lettuce, tomato, sliced onion & choice of cheese.

Served with organic mixed green salad or french fries.

Add smoked bacon, avocado, guacamole or filet mignon chili for 1.50 ea. Substitute sweet potato fries 2.00

SIMPLY GRILLED

Start with a small bowl of soup, caesar or organic mixed green salad 3.95

10 OZ. PRIME TOP SIRLOIN 18.95

Horseradish parsley butter

HALF HERB ROASTED PETALUMA CHICKEN 16.95

Portabello mushroom sauce

BLACKENED AHI TUNA 19.95

Grilled pineapple salsa

GRILLED SALMON 18.95

Sesame Ginger Sauce

18 OZ. BONE IN RIBEYE 24.95

All natural Premium Angus Ribeye, bleu cheese butter

12 OZ. CENTER CUT PORK CHOP 16.95

Roasted Apples

YOUR SIMPLY GRILLED SELECTION INCLUDES A CHOICE OF 2 SIGNATURE OR SEASONAL SIDES

Baby Arugula Shaved Onion Salad

Sauteed Spinach

Broccoli Parmesan

Heirloom Potatoes

Mashed Potatoes

Sweet Potato Fries

Rosemary Parmesan Fries

French Fries

PASTA

Start with a small bowl of soup, caesar or organic mixed green salad 3.95

FRESH SALMON & ASPARAGUS FARFALLE HALF 12.95 FULL 15.95

Fresh salmon & asparagus in white wine-lemon cream sauce

GARLIC SHRIMP SCAMPI HALF 13.95 FULL 16.95

Jumbo shrimp sauteed with garlic, lemon, white wine, capers & creamy butter

CHICKEN FETTUCCINE HALF 10.95 FULL 13.95

Fettuccine pasta tossed with chicken breast, sun dried tomatoes, walnuts & shallots in a sage cream sauce

BLACKENED CHICKEN PENNE HALF 10.95 FULL 13.95

Breast of chicken coated with Cajun spices tossed with a pesto cream sauce, diced tomatoes & scallions

THREE CHEESE RAVIOLI HALF 10.95 FULL 13.95

Stuffed with blend of ricotta, mozzarella & parmesan cheeses topped with a pink creamy tomato sauce

ARTICHOKE RAVIOLI HALF 10.95 FULL 13.95

Artichoke stuffed ravioli with sauteed artichoke, spinach, parmesan cream & drizzled with a balsamic reduction

CHICKEN PARMESAN 16.95

Chicken breast in a crispy parmesan cheese crust with melted provolone cheese & spaghetti marinara

SALADS

Start with a small bowl of soup 3.95

CLASSIC CAESAR HALF 6.95 FULL 9.95

Hearts of romaine, seasoned croutons & parmesan cheese tossed with homemade Caesar dressing

HOUSE SALAD HALF 8.95 FULL 11.95

Organic mixed field greens tossed with balsamic vinaigrette, spiced candied walnuts, fresh tomatoes & goat cheese

ORGANIC SPINACH SALAD HALF 10.95 FULL 12.95

Fresh spinach tossed with honey mustard dressing smoked bacon, grilled portabello mushroom, fresh tomatoes & goat cheese fritters

ORGANIC MIXED GREENS HALF 5.95 FULL 8.95

Organic mixed field greens tossed with lemon champagne vinaigrette & garnished with julienne carrots & fresh tomatoes

ORGANIC ROASTED BEET SALAD HALF 7.95 FULL 10.95

Roasted beets, crumbled bleu cheese, fresh tomatoes & candied walnuts on mixed organic greens tossed with lemon champagne vinaigrette

CHOPPED ITALIAN SALAD 12.95

Mixed chopped iceberg and romaine tossed with chicken, roasted peppers, salami, tomatoes cucumbers, olives, sun-dried tomatoes, provolone cheese, chickpeas & lemon champagne vinaigrette

COBB SALAD HALF 9.95 FULL 12.95

Mixed organic greens with chicken breast tomatoes, cucumbers, smoked bacon, Swiss cheese bleu cheese, avocado & diced egg with lemon champagne vinaigrette

CHINESE CHICKEN SALAD HALF 9.95 FULL 12.95

Grilled chicken breast, snow peas, carrots, green onions, sliced almonds, daikon sprouts, wonton strips Mandarin oranges, shredded iceberg tossed with sesame ginger vinaigrette & crispy rice noodles

GRILLED CURRY CHICKEN SALAD HALF 10.95 FULL 13.95

Curried chicken breast on a bed of organic mixed greens, grilled pineapple, black currants, dried cranberries, tomato, toasted coconut tossed with sesame ginger vinaigrette

BBQ CHICKEN SALAD HALF 10.95 FULL 13.95

Grilled chicken breast topped with BBQ sauce, red onions, black beans, sweet roasted corn, tortilla strips tomatoes & cilantro on organic mixed greens tossed with ranch dressing

POACHED SALMON NICOISE HALF 11.95 FULL 14.95

Fresh filet of salmon on a bed of organic mixed greens with green beans, red potatoes, sliced Kalamata olives red onions, capers, tomatoes & diced hard boiled egg tossed with lemon champagne vinaigrette

SEAFOOD LOUIS 19.95

King crab, jumbo shrimp, bay shrimp, tomato, asparagus hard boiled eggs on a bed of crisp hearts of romaine lettuce tossed with classic Louis dressing

ADD FOUR OUNCES OF:

Grilled Chicken Breast 3.00	Bay Shrimp 4.00	Poached Salmon Filet 6.00
Sliced Grilled Prime Top Sirloin 5.00	Tuna Salad 3.00	King Crab 7.00
Grilled Large Gulf Shrimp 6.00	Seared Ahi Filet 7.00	Seared Sea Scallops 6.00

Marmalade

CAFE®

Breakfast • Lunch • Dinner



DINNER

COFFEE SPECIALITIES

Organic Coffee (Regular/Decaf)	2.95
Espresso	3.00
Double Espresso	3.95
Cafe Latte	3.95
Cappuccino	3.95
Cafe Mocha	4.50
Iced Mocha	3.95
Blended Latte	3.95
Blended Mocha	4.50

Add 0.50 for soy milk

COLD DRINKS

Organic Tropical Blend Iced Tea	3.25
Organic Black Iced Tea	3.25
Homemade Lemonade	3.50
Natura Water (Flat or Sparkling)	3.95
Raspberry Spritzer	3.25
Soft Drinks	2.95
Coke, Diet Coke, Sprite, Root Beer & Fruit Punch	

NUMI HOT TEAS

\$2.95

Breakfast Blend
Chamomile
Berry Black
Simply Mint
Earl Grey
Green Tea
Orange Spice
Golden Chai

JUICE AND MILK

Fresh Squeezed Orange Juice	3.95
Apple Juice	3.50
Cranberry Juice	3.50
V-8 Juice	3.50
Tomato Juice	3.50
Pineapple Juice	3.50
Grapefruit Juice	3.50
Milk (whole & nonfat)	2.95
Chocolate Milk	3.25
Soy Milk	3.95

DESSERTS

BROWNIE WAFFLE SUNDAE 7.95

Fresh brownie waffle topped with vanilla ice cream, Ghirardelli chocolate sauce, candied walnuts, whipped cream & cherries

TIRAMISU 7.50

Lady fingers, marsala wine, mascarpone cheese, espresso, cocoa powder

NEW YORK CHEESECAKE 7.50

Fresh strawberry sauce

BREAD PUDDING 7.50

Classic bread pudding baked with vanilla, cinnamon & brandy served with caramel sauce and vanilla ice cream

MOLTEN CHOCOLATE CAKE 7.50

Warm chocolate souffle cake filled with dark chocolate ganache and served with vanilla ice cream

Add one scoop of ice cream or sorbet 1.00

ON THE ROCKS

\$8.50

PIRATE MOJITO

Bacardi Superior Rum, fresh mint leaves, fresh lime juice, topped with Captain Morgan's Rum and soda

THE HIGH TIDE MAI TAI

Mount Gay Eclipse Silver Rum, Myer's Dark Rum
Orange Curacao, Orgeat syrup, simple syrup
fresh lime juice

SPICY CITRUS MARY

Absolut Peppar Vodka, our special spicy
Bloody Mary mix, lime juice

POMEGRANATE MARGARITA

El Jimador Tequilla Blanco, triple sec, Pama Pomegranate Liqueur, fresh lime juice

TOP SHELF LONG ISLAND ICED TEA

Captain Morgan Rum, El Jimador Tequilla Blanco,
Bombay Sapphire Gin, Finlandia Vodka, Triple Sec,
fresh sweet & sour, cola

CADILLAC MARGARITA

El Jimador Tequilla Blanco, triple sec, Grand Marnier
fresh lime juice

PINK LEMONADE

Stoli Citros Vodka, lemonade, grenadine, lemon juice

CAFE MARTINIS

\$9.50

POMEGRANATE MARTINI

Stoli Citros, Pama Pomegranate Liqueur
fresh sweet & sour, grenadine

BERRY MARTINI

Smirnoff Blueberry Vodka, cranberry juice, Chambord
fresh sweet & sour, fresh mint

CLASSIC MARTINI

Ketel One Vodka, splash of dry vermouth, olives

GREEN APPLE MARTINI

Stoli Gala Apple, fresh sweet & sour, Sour Apple pucker

THE CAFE COSMO

Finlandia Grapefruit, triple sec, cranberry juice
fresh lime juice

RASPBERRY LEMON DROP

Stoli Citros, triple sec, Lemon Juice, Chambord

CHOCOLATE ESPRESSO MARTINI

Stoli Vanilla Vodka, Godiva Dark Chocolate Liqueur
simple syrup, Kahlua

WINE LIST

WHITE WINES

	<u>BOTTLE</u>	<u>GLASS</u>
CHANDON, Brut, California	Split	8.50
PIPER SONOMA, Brut, Sonoma County	32.00	8.50
BERINGER, White Zinfandel, California	28.00	8.00
ECCO DOMANI, Pinot Grigio, Italy	28.00	8.00
ROBERT MONDAVI, Riesling, Napa Valley	30.00	8.50
HESS SELECT, Sauvignon Blanc, Lake County	30.00	8.00
SYCAMORE LANE, Chardonnay, California	27.00	7.75
J. LOHR, Riverstone Chardonnay, California	32.00	8.50
KENDALL JACKSON, Chardonnay, California	34.00	9.00
SONOMA CUTRER, Chardonnay, California	39.00	10.00

RED WINES

	<u>BOTTLE</u>	<u>GLASS</u>
ECHELON, Pinot Noir, Sonoma Valley	30.00	8.50
WILD HORSE, Pinot Noir, Willamette Valley	38.00	10.00
SYCAMORE LANE, Merlot, California	27.00	7.75
BLACKSTONE, Merlot, California	28.00	8.00
KENDALL JACKSON, MERLOT, Sonoma County	32.00	9.00
SYCAMORE LANE, Cabernet Sauvignon, California	27.00	7.75
ST. FRANCIS, Cabernet Sauvignon, Sonoma County	32.00	8.75
B.V. RUTHERFORD, Cabernet Sauvignon, Napa Valley	38.00	10.00
COPPOLA, Zinfandel, Sonoma County	28.00	8.00
PETER LEHMANN, Shiraz, Australia	28.00	8.00

We reserve the right to refuse service to anyone. We are not responsible for lost or stolen articles.

A 17% service charge will be added to parties of six or more