

MARMALADE SOUPS

Cup 5.45 Bowl 7.95

**Mitchell's Split Pea
Filet Mignon Chili**
(cup 5.95 /bowl 7.95)
Clam & Corn Chowder

**Chicken Tortilla
Roasted Tomato w/ fresh basil
Wild Mushroom**
(cup 5.95, bowl 7.95)

**Fresh Garden Vegetable
Chilled Gazpacho
French Onion**
(cup 5.95, bowl 7.95)

MARMALADE PIZZA

10.95

Margherita
Tomato, basil, roasted garlic, & mozzarella

BBQ Chicken
*Chicken, BBQ sauce, red onion, cilantro &
mozzarella*

Classic Pepperoni
Pepperoni, tomato sauce & mozzarella

Four Cheese
*Goat, fresh mozzarella, Swiss & provolone
Cheese with pesto sauce*

MARMALADE SMALL BITES

Coconut Shrimp
*Coated with shredded coconut & fried to a
crispy golden brown. Accompanied with a
mango chutney dipping sauce. 12.95*

Calamari Fritto
*Calamari dusted with our special coating, fried
to a crispy golden brown & accompanied with
a spicy cocktail sauce & marinara. 11.95*

Maryland Crab Cakes
*Two crab cakes served with a lemon caper
remoulada, a mixed green salad.
13.95*

Grilled Vegetable Quesadilla
*Peppers, zucchini, corn, Portobello mushrooms, carrots, tomato with
goat cheese. Served with fresh salsa, guacamole, & sour cream. 9.95*

Chicken Quesadilla
*Boneless breast of chicken marinated in a mild red chili sauce folded into
a crispy flour tortilla shell with jack & cheddar cheese. Accompanied
with fresh salsa, guacamole & sour cream. 9.95*

Home Made Guacamole & Chips
*Corn tortilla chips accompanied with our homemade guacamole & fresh
salsa. 7.95*

Fresh Mozzarella & Beefsteak Tomatoes
*Fresh mozzarella on sliced beefsteak tomatoes & topped with fresh
basil, extra virgin olive oil & pesto sauce. 10.95*

Bruchetta a la Checca
*Fresh yellow & red cherry tomatoes tossed with fresh basil, garlic &
olive oil, accompanied with toasted baguette. 8.95*

Ginger Chicken Potstickers
*Crispy potstickers stuffed with ginger chicken, & grilled vegetables.
Accompanied with a ponzu dipping sauce. 8.95*

Seared Blackened Ahi Sashimi
*Accompanied with pickled ginger, wasabi, ocean salad & a ponzu
dipping sauce. 13.95*

Steamed Mussels & Clams
*Fresh Manila clams & New Zealand mussels steamed in white wine
garlic lemon broth. 12.95*

Roasted Garlic Cheese Bread 4.95

Mozzarella Marinara
*Rolled in seasoned bread crumbs, fried to a crispy golden brown,
accompanied with tomato basil sauce. 8.95*

MARMALADE CLASSICS

MARMALADE SEAFOOD SPECIALTIES

Sesame Crusted Ahi

An Ahi tuna steak, (Seared Rare) topped with Teriyaki glaze, accompanied with Wasabi mashed potatoes & seasonal veggies. 18.95

Mahi Mahi

Broiled, topped with asparagus, capers, mushrooms, tomato in a lemon cream sauce. Accompanied with broccoli & mashed potatoes. 18.95

Grilled Salmon

A fresh filet of salmon, grilled, topped with a lobster cream sauce & accompanied with jasmine rice & seasonal veggies. 18.95

MARMALADE SEAFOOD CLASSICS

Coconut Grove Salmon

Fresh filet of salmon in a shredded coconut crust on a bed of curry mashed potatoes & topped with a fresh mango & grilled pineapple sauce. 18.95

Fresh Lake Superior Whitefish

A fresh filet of Lake Superior Whitefish sautéed with lemon, capers & fresh dill. Served with jasmine rice & seasonal veggies. 19.95

Alaskan Halibut Fish & Chips

Beer battered Alaskan halibut filets accompanied with tartar sauce, seasonal veggies & French fries. 15.95

MARMALADE POULTRY

Shelton's Organic Half a Rotisserie Chicken

Half of an organic chicken roasted with fresh herbs and topped with your choice of Chipotle Orange, BBQ, Teriyaki or Roasted Garlic sauce, accompanied with Marmalade potatoes & seasonal veggies. 15.95

Country Fried Chicken Breast

A full breast of chicken coated with Japanese breadcrumbs, topped with our homemade country gravy & served with mashed potatoes & seasonal veggies. 15.95

Grilled Chicken Breast

A grilled chicken breast marinated with fresh herbs. Accompanied with jasmine rice & seasonal veggies. 14.95

Chicken Picatta

Scaloppini of chicken breast sautéed with white wine, lemon, capers, mushrooms & tomatoes. Accompanied with jasmine rice & seasonal veggies. 16.95

Chicken Marsala

Scaloppini of chicken breast sautéed with cremini, button & porcini mushrooms in a Marsala wine sauce. Accompanied with jasmine rice & seasonal veggies. 16.95

MARMALADE STARTER SALADS

Our Classic Caesar

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

(half) 6.95 (full) 9.95

Marmalade's House

Organic mixed field greens tossed with balsamic vinaigrette & topped with spiced candied walnuts, fresh tomatoes & goat cheese. (half) 8.95 (full) 11.95

Chopped Italian

Organic field mixed greens tossed with chicken, roasted peppers, dry salami, tomatoes, cucumber, olives, sun dried tomatoes, provolone cheese, grilled zucchini, eggplant & balsamic vinaigrette (half) 9.95 (full) 12.95

Organic Mixed Greens

Organic mixed field greens tossed with lemon champagne vinaigrette & topped with fresh tomatoes & shredded carrots. (half) 5.95 (full) 8.95

Baked Goat Cheese & Spinach

Fresh spinach tossed with honey mustard dressing & topped with smoked bacon, grilled mushrooms, red onions & fresh tomatoes. (half) 10.95 (full) 12.95

Roasted Beet

Roasted beets, blue cheese crumbles, fresh tomatoes & candied walnuts over a bed of mixed greens tossed with lemon champagne vinaigrette. (half) 7.95 (full) 10.95

Teriyaki Tofu

Sautéed carrots, broccoli, red onions, bean sprouts, red & green peppers over a bed of organic mixed field greens & tossed with a sesame-ginger vinaigrette and garnished with fresh strawberries (half) 10.95 (full) 12.95

Mediterranean Eggplant

Organic mixed field greens with eggplant, fresh tomatoes, cucumbers, red onions, Kalamata olives, roasted peppers & feta cheese, tossed with balsamic vinaigrette. (half) 9.95 (full) 11.95

Marmalade's Classic Cobb

Organic mixed field greens with tomatoes, cucumbers, chicken, bacon, avocado, diced egg, provolone & blue cheese, tossed with Italian dressing. (half) 9.95 (full) 12.95

Chinese Chicken Ginger

Crispy shredded iceberg lettuce tossed with a sesame ginger vinaigrette, snow peas, carrots, green onions, sliced almonds, Daikon sprouts, crispy wontons, mandarin oranges & crispy rice noodles. (half) 9.95 (full) 12.95

Make any of Our Starter Salads an Entrée Salad.

*Add Grilled Chicken Breast
half add 2.50 / full add 3.50*

*Add Bay Shrimp
half add 3.50 / full add 4.50*

*Add 8oz Grilled Salmon Filet
full or half add 7.50*

*Add Seared Sea Scallops
half add 4.50 / full add 5.50*

*Add 8oz Blackened Mahi Mahi Filet
full or half add 7.50*

*Add Country Fried Chicken Breast
half add 3.50 / full add 4.50*

*Add Grilled Large Gulf Shrimp
half add 4.50 / full add 5.50*

*Add 8oz Seared Ahi Filet
full or half add 7.50*

*Add Grilled Marinated Filet Mignon Strips
full or half add 7.50*

MARMALADE ENTREE SALADS

Miguel's Fajita Salad

Sautéed with sweet onions, bell peppers & our special fajita sauce. On a bed of mixed greens tossed with black beans, sweet corn, fresh tomatoes & cilantro. All piled high in a crispy tortilla shell & accompanied with Fresh salsa, guacamole & sour cream.

With Chicken 14.95

With Filet Mignon 16.95

With Mexican Shrimp 18.95

MARMALADE CLASSIC ENTREE SALADS

Poached Salmon Nicoise

A poached fresh filet of salmon on a bed of organic mixed greens tossed with lemon champagne vinaigrette & garnished with fresh green beans, red potatoes, sliced olives, red onions, capers, tomatoes & diced hard boiled egg. (half) 11.95 (full) 14.95

Grilled Chicken Curry

Grilled curried chicken breast on a bed of organic mixed greens, tossed with sesame ginger vinaigrette. Garnished with fresh grilled pineapple, black currants, dried cranberries, fresh tomato & toasted coconut. (half) 10.95 (full) 13.95

Santa Fe BBQ Chicken

Grilled chicken breast topped with Dean's own BBQ sauce on a bed of organic mixed greens tossed with red onions, black beans, sweet roasted corn, tortilla strips, tomatoes, cilantro & Ranch dressing. (half) 10.95 (full) 13.95

Western Blackened Chicken

Mixed greens with tomato, avocado, sweet yellow corn, black beans, fresh salsa, tossed with Ranch & topped with shredded Jack & cheddar cheese. (half) 10.95 (full) 12.95

Seafood Louis

King crab, large Mexican shrimp & bay shrimp on a bed of crisp hearts of romaine lettuce tossed with our classic Louis dressing. Garnished with tomato & hard-boiled eggs. Full only 19.95

Oak Grilled Veggies

Oak grilled zucchini, eggplant, carrots, mushrooms, red peppers, onions, asparagus & a roasted tomato accompanied with a mixed green salad tossed with balsamic vinaigrette & sprinkled with goat cheese. Full only 11.95

Balsamic Chicken

Grilled chicken breast topped with a balsamic glaze on a bed of organic mixed greens tossed with balsamic vinaigrette & garnished with roasted tomatoes, roasted red peppers, & goat cheese. (half) 10.95 (full) 13.95

Waldorf

Chicken, green apples, seedless grapes, spicy candied walnuts, Blue cheese crumbles over a bed of mixed greens tossed with balsamic vinaigrette. (half) 10.95 (full) 12.95

Warm Seafood Cobb

Mixed organic greens tossed with smoked bacon, fresh tomatoes, cucumbers, provolone cheese, blue cheese crumbles, diced egg, avocado & Italian vinaigrette. Topped with large Mexican shrimp, sea scallops, calamari & fresh seasonal fish in a white wine lemon broth. Full only 19.95

Sesame Salmon

Tomatoes, cucumber, daikon sprouts, over mixed greens tossed with a lemon champagne wasabi dressing, garnished with strawberries, orange mandarins & blueberries. (half) 11.95 (full) 13.95

PASTA & RISSOTTO

Seafood Saffron Risotto

Fresh mussels, clams, calamari, large gulf shrimp & fresh seasonal fish blended in a saffron risotto.

(half) 15.95 (full) 18.95

Garlic Shrimp Scampi

Gulf shrimp sautéed with garlic, lemon, caper & creamy butter. Tossed with linguine pasta

(half) 13.95 (full) 16.95

Cioppino

Fresh mussels, clams, calamari, Gulf shrimp & fresh seasonal fish in a spicy saffron tomato sauce on linguine. (half) 15.95 (full) 18.95

MARMALADE CLASSICS

Fresh Manila Clams

In a white wine garlic sauce. Over linguini pasta.

(half) 11.95 (full) 14.95

Fresh Salmon & Asparagus

Fresh salmon & asparagus in a lemon cream sauce on a bed of farfalle pasta. (half) 12.95 (full) 15.95

Three Cheese

Pasta pillow stuffed with our blend of ricotta, mozzarella & parmesan cheeses. Accompanied with your choice of sauce: Spinach Marinara, tomato saffron, Bolognese or sun dried tomato pesto pea cream sauce.

(half) 10.95 (full) 13.95

Mediterranean Chicken

Penne pasta tossed with eggplant, zucchini, sun dried tomato, broccoli & roasted peppers, sautéed with olive oil & garlic, topped with feta cheese

(half) 10.95 (full) 13.95

Spaghetti & Meatballs

Our homemade meatballs slowly simmered in our marinara sauce & tossed with spaghetti.

(half) 10.95 (full) 13.95

Chicken Fettuccine

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

(half) 10.95 (full) 13.95

Penne Arrabiata

Penne pasta tossed with a spicy tomato sauce.

(half) 8.95 (full) 10.95

Wild Mushroom Risotto

A combination of porcini, cremini & button mushrooms blended in our creamy risotto. (half) 10.95 (full) 13.95

Lobster & Shrimp Ravioli

Served with a Lobster Chardonnay sauce, garnished with Alaskan king crab meat & fresh tomatoes.

Full only 17.95

Wild Mushroom Chicken Fettuccini

With porcini, Portobello & button mushroom, spinach & fresh mozzarella, topped with diced tomato in a Madeira cream sauce. (half)

10.95 (full) 13.95

Bolognese

A traditional Bolognese meat sauce on a bed of spaghetti (half) 9.95

(full) 10.95

Linguini Di Mare

Gulf shrimp, scallops & calamari in a spicy tomato cream sauce.

(half) 13.95 (full) 15.95

Blackened Chicken Pasta

Breast of chicken coated with Cajun spices on a bed of penne pasta tossed with a pesto cream sauce. Garnished with diced tomatoes & scallions.

(half) 10.95 (full) 13.95

Lobster, Shrimp & Scallops

Tosses with sun dried tomatoes in a lobster chardonnay sauce on linguini pasta

Full only 19.95

DINNER ENTREES

Grilled Angus Filet Mignon

A grilled 9oz Angus filet mignon steak accompanied with roasted potatoes & seasonal veggies. 32.95

Topped with Mushroom, Green peppercorn or béarnaise sauce add 2.00

Kansas City Pork Chops

Two 6 oz grilled pork chops, marinated with fresh herbs, roasted potatoes & seasonal veggies. 17.95. Topped with Mushroom, green peppercorn or Béarnaise add 2.00

Grilled Certified Angus New York Steak

A grilled 14oz Certified Angus New York steak, accompanied with roasted potatoes & seasonal veggies. 29.95 Topped with Mushroom, Green peppercorn or béarnaise sauce add 2.00

CLASSICS

Grilled Santa Fe Skirt Steak

A grilled skirt steak topped with a Chipotle orange sauce, accompanied with black beans, Mexican rice, corn tortillas, fresh salsa, guacamole & sour cream. 21.95

Brisket of Beef

Brisket of beef braised in our three-onion gravy, sliced thin and accompanied with mashed potatoes & seasonal veggies. 15.95

Dean's Baby Back Ribs

A full rack of grilled baby back ribs slathered in Dean's own BBQ sauce. Accompanied with French fries & seasonal veggies. 21.95

Teriyaki Bowl

Choice of Chicken, Salmon or Steak, over a bed of steamed jasmine rice & topped with teriyaki glaze, accompanied with steamed seasonal vegetables.

With chicken 14.95 **with Salmon** 16.95 **with Steak** 18.95

Eric's Chopped Sirloin Steak

A 14oz ground sirloin patty topped with a wild mushroom sauce & accompanied with mashed potatoes & seasonal veggies. 14.95

Grilled Herbed Chicken Sandwich

A grilled chicken sandwich on toasted sourdough with a choice of cheddar, Swiss, or provolone cheese. Garnished with lettuce, tomato, & red onion. Choice of salad or fries. 10.95

Classic Cheeseburger

(Turkey, Veggie or Angus beef)

Your choice of cheddar, Swiss or provolone cheese. Accompanied with lettuce, tomato, & red onion and a choice of salad or fries. 10.95

MARMALADE SOUTH OF THE BORDER FAVORITES

Miguel's Fajitas

Sautéed with sweet onions, bell peppers & our special fajita sauce. Accompanied with warm corn tortillas, Mexican rice, black beans, fresh salsa, guacamole & sour cream.

With chicken 14.95

With filet mignon 16.95

With Mexican shrimp 18.95

Blackened Ahi Tacos

Two Ahi tacos topped with fresh tomatoes, shredded lettuce & cheese. Accompanied with Mexican rice, black beans, guacamole, fresh salsa, & sour cream. 14.95

Chicken Enchiladas

Three chicken enchiladas topped with a red chile sauce & accompanied with Mexican rice & black beans. Garnished with guacamole, fresh salsa, & sour cream. 13.95

Filet Mignon Tacos

Two filet mignon tacos topped with fresh tomatoes, shredded lettuce & cheese. Accompanied with Mexican rice, black beans, guacamole, fresh salsa, sour cream. 14.95

DOMESTIC BEERS

Budweiser (on tap) \$4.00

Anchor Steam \$5.00

Miller Genuine Draft \$4.00

Miller Light \$4.00

Samuel Adams Lager \$5.00

Sierra Nevada Pale Ale \$ 5.00

Coors Light \$4.00

IMPORTED BEERS

Bass Ale (on tap) \$4.50

Corona \$5.00

Heineken \$5.00

Samuel Smith Pale Ale \$5.25

Pete's Wicked Ale \$5.00

Amstel Light \$5.25

Pilsner Urquell \$ 5.00

Guinness \$5.50

Newcastle Brown Ale \$5.00

Kaliber Non-Alcoholic Brew \$4.50

Stella \$5.75

MARMALADE COFFEES, TEAS & ESPRESSOS

Cappuccino 3.95

Espresso & foamed milk

Organic Coffee 2.95

Organic Decaf Coffee 2.95

Cafe Au Lait 3.95

Café Mocha 4.50

Espresso, chocolate, steamed milk & whipped cream

Café Latte 3.95

Iced Mocha 4.50

Substitute Soy Milk add .50

Espresso 2.95

Double Espresso 3.25

NUMI ORGANIC HOT TEAS 2.95

Morning Rise

Breakfast Blend Black Teas

Golden Chai

Spiced Assam Black Tea

Temple of Heaven

Gunpowder Green Tea

Aged Earl Grey

Italian Bergamot Black Tea

Simply Mint

Moroccan Mint

Berry Black

Fruitea Darjeeling Black Tea

Sweet Meadows

Chamomile Lemon Herbal Teasan

Sweet African Red

Green Rooibos Herbal Teasan

Moonlight Spice

Orange Spice White Tea

MARMALADE COLD BEVERAGES

Brewed Organic Iced Tea

Green 3.00

Cranberry 3.00

Tropic Star 3.00

Soft Drinks 2.95

Coke, Diet Coke, Sprite, Root Beer

Home Made Lemonade 3.50

Cranberry Juice 3.25

V-8 or Tomato Juice 3.25

Grapefruit Juice

(sm) 3.25 (lrg) 4.25

Milk *Whole & Nonfat* 2.65

Chocolate Milk 2.85

Soy Milk 3.95

Fresh Squeezed Orange

Juice (sm) 3.25 (lrg) 5.25

Apple Juice 3.95

Natura Water

3.00

Sparkling or Still

Raspberry Spritzer 2.95

We Reserve the right to refuse service to anyone, we are not responsible for lost or stolen articles. A 17 % gratuity will be added to parties of six or more.