

# STARTERS AND SMALL PLATES

## FILET MIGNON CHILI BOWL

Filet mignon chili & cheddar cheese with crispy tortilla strips 8.95

## SPICY AHI TUNA TARTAR TOWER

Hand-cut ahi tuna layered with avocado & seaweed salad served with wonton chips & ginger 13.95

## 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 11.95

## PESTO STEAMED MUSSELS & CLAMS

Mussels & clams steamed in a chardonnay garlic broth pesto drizzle, grilled baguette 11.95

## 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 10.95

## HOMEMADE GUACAMOLE & CHIPS

Warm corn tortilla chips with our homemade guacamole & pico de gallo 8.95

## 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

## BUILD A BURGER

10.95

Hand formed burgers served on a toasted bun with lettuce, tomato & sliced onion. Burgers include choice of organic mixed green salad or french fries. Substitute Sweet Potato Fries 2.00

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

### STEP 1: PICK YOUR PATTY

Beef  
Turkey  
Ahi Steak  
Grilled Portabello

### STEP 2: CHOOSE YOUR SAUCE

Cajun Remoulade  
Honey Mustard  
Thousand Island  
Bleu Cheese Dressing  
Chipotle Aioli  
BBQ

### STEP 3: ADD 2 ITEMS

Sauteed Mushrooms  
Fried Jalapeno  
Grilled Onions  
Sliced Pickles  
Smoked Bacon (1.50)  
Guacamole or Avocado (1.50)  
Filet Mignon Chili (1.50)

### STEP 4 OPTIONAL:

**CHOOSE A CHEESE**  
Cheddar  
Swiss  
Bleu Cheese Crumbles  
Provolone  
Monterey Jack

## SANDWICHES

Sandwiches include choice of organic mixed green salad or french fries. Substitute Sweet Potato Fries 2.00

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

**BLTA** Smoked bacon, lettuce, tomato, sliced avocado, mayonnaise on toasted sourdough 10.95

**REUBEN** Corned beef, Russian dressing, sauerkraut & Swiss cheese on grilled corn rye 10.95

**WINNETT** Oven roasted turkey breast, cranberry sauce, lettuce, tomato, mayonnaise on multigrain bread 9.95

**PHILLY CHEESESTEAK** Shaved prime rib eye, grilled onions, sweet peppers & provolone cheese served on a philly roll 11.95

**TUNA MELT** House blended Albacore tuna salad, melted cheddar on grilled sourdough 10.95

**TURKEY MELT** Oven roasted turkey on grilled sourdough with avocado, bacon & provolone cheese 10.95

**OCEAN WAY** House blended Albacore tuna salad, lettuce & tomato on sourdough 9.95

**CLASSIC CLUB** Oven roasted turkey breast, smoked bacon, lettuce, tomato & mayonnaise on toasted sourdough 10.95

**BLACKENED CHICKEN SANDWICH** Cajun blackened chicken breast with melted provolone, roasted peppers & onions chipotle aioli on a toasted French roll 11.95

**TURKEY WRAP** Oven roasted turkey breast, roasted peppers, cucumbers, tomatoes, avocado, shredded iceberg lettuce & ranch dressing, wrapped in a sun-dried tomato flour tortilla 10.95

*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*

## SIMPLY GRILLED

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

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 18.95**

Roasted Apples

## SIGNATURE SIDES

Baby Arugula Shaved Onion Salad

Sauteed Spinach

Broccoli Parmesan

Heirloom Potatoes

Mashed Potatoes

Sweet Potato Fries

Rosemary Parmesan Fries

French Fries

## MARMALADE CLASSICS

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

**CHICKEN MARSALA** 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 16.95

**BRAISED BONELESS BEEF SHORT RIB** Braised in red wine & herbs, mashed potatoes & broccoli parmesan 18.95

**ARTICHOKE CHICKEN** Chicken breast sauteed with artichokes, mushrooms, basil in Dijon mustard cream sauce on a bed of thin spaghetti with baby arugula shaved onion salad 16.95

**CHICKEN PICATTA** Scallopini of chicken breast sauteed with white wine, lemon, caperson a bed of thin spaghetti with baby arugula shaved onion salad 16.95

**BAJA CIOPPINO** Jumbo shrimp, crab meat, scallops, clams, calamari & fresh fish simmered in a Mexican seafood broth, chili flakes, cilantro, bell peppers & garlic toast 13.95

**FISH & CHIPS** Beer battered Alaskan cod filets with tartar sauce & cafe fries 15.95

# SALADS

Start with a small bowl of soup 3.95

**CLASSIC CAESAR** HALF 7.95 FULL 10.95

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

**HOUSE SALAD** HALF 7.95 FULL 10.95

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

**ORGANIC SPINACH SALAD** HALF 9.95 FULL 12.95

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

**ORGANIC MIXED GREENS** HALF 6.95 FULL 9.95

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

**ORGANIC ROASTED BEET SALAD** HALF 8.95 FULL 11.95

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

**CHOPPED ITALIAN SALAD** 13.95

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 11.95 FULL 14.95

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 10.95 FULL 13.95

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 15.95

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

**SMALL SALAD & SOUP COMBO** 9.95

Choice of Organic Mixed Green or Caesar salad with a small bowl of any homemade soup

**SEAFOOD LOUIS** 16.95

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

# 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 12.95 FULL 15.95

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

**CHICKEN FETTUCCINE** HALF 11.95 FULL 14.95

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

**BLACKENED CHICKEN PENNE** HALF 11.95 FULL 14.95

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

**THREE CHEESE RAVIOLI** HALF 9.95 FULL 12.95

Stuffed with a 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

# Marmalade

CAFE®

Breakfast • Lunch • Dinner



**LUNCH**

# BREAKFAST FOR LUNCH

## GILSON'S SCRAMBLE

Three farm fresh eggs scrambled with smoked bacon avocado, jack & cheddar cheeses, Marmalade potatoes & choice of toast 10.95

## CLASSIC EGGS BENEDICT

Three poached farm fresh eggs with a choice of Canadian bacon or Scottish smoked salmon on an English muffin topped with hollandaise sauce 10.95

## THREE FARM FRESH EGGS AND MEAT

Three farm fresh eggs prepared any style with choice of smoked bacon, honey cured ham country sausage patties, Canadian bacon or sweet Italian chicken sausage & choice of toast 9.95

## EGG WHITE FRITTATA

### WITH FRESH GARDEN VEGETABLES

Julienne carrots, zucchini, squash, sweet tender peas mushrooms, spinach, tomato, red onions, fresh basil Marmalade potatoes & choice of toast 10.95

## COFFEE SPECIALITIES

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

*Add 0.50 for soy milk*

## NUMI HOT TEAS

**\$2.95**

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

## COLD DRINKS

Organic Tropical Blend Iced Tea	2.95
Organic Black Iced Tea	2.95
Homemade Lemonade	3.50

Pellegrino  
small 3.95 large 4.95

Fiji Water  
small 3.95 large 4.95

Raspberry Spritzer 3.50

Soft Drinks 2.95

Coke, Diet Coke, Sprite, Root Beer & Mr. Pibb

## JUICE AND MILK

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

## DESSERTS

### BROWNIE WAFFLE SUNDAE 7.95

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

### TIRAMISU 5.95

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

### NEW YORK CHEESECAKE 5.95

Fresh strawberry sauce

### BREAD PUDDING 5.95

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

### MOLTEN CHOCOLATE CAKE 6.95

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

Add one scoop of ice cream or sorbet 1.95

# ON THE ROCKS

## POMEGRANATE MARGARITA 9.50

Pama Liquor, Hornitos Tequila, Cointreau  
sweet & sour, lime juice

## PICANTE MARGARITA (SPICY) 9.00

Cilantro, Tabasco, classic style margarita

## MOJITO 9.50

Bacardi Superior Rum, freshly muddled mint, lime  
sugar, splash of soda & Sprite

## CHOCO BANANA 9.50

Vodka, Creme de Banana, Dark creme de Cacao,  
blended with cream, topped with whipped cream  
& a float of Kahlua

## REGATTA 7.50

Mount Gay Rum, Tonic, 2 lime squeezes

## MAI TAI 10.00

Light & Dark Rum with a blend of tropical juices

## BELLINI 8.00

Champagne with a float of Peach Schnapps

# CAFE MARTINIS

## STATE STREET 9.50

Absolut Vodka, Chambord, pineapple juice

## RED CARAMEL APPLE MARTINI 10.00

Absolut Vodka, Apple Pucker, Buttershots Liquor  
cranberry juice

## CHOCOLATE RASPEBERRY MARTINI 10.00

Stoli Raspberry, Godiva Liquor, Chambord  
hint of Hershey's syrup

## RASPBERRY LEMON DROP 9.50

Stoli Raspberry, lemonade, Chambord

## KEY LIME PIE 9.00

Stoli Vanilla, pineapple & lime juices, whipped cream

## PACIFIC BLUE MARTINI 9.50

Absolut Citron, Peach Schnapps  
Blue Curacao, pineapple juice

## WATERMELON MARTINI 10.00

Freshly muddled watermelon, Absolut Kurant  
watermelon schnapps & a splash of soda

# WINE LIST

## WHITE WINES

	<u>BOTTLE</u>	<u>GLASS</u>
SEGURA VIUDAS, Brut, California	Split	8.00
PIPER SONOMA, Brut, Sonoma County	30.00	10.00
BERINGER, White Zinfandel, California	21.00	7.00
MANDOLINA, Pinot Grigio, Santa Barbara County	24.00	8.00
ROBERT MONDAVI, Riesling, Napa Valley	24.00	8.00
FIRESTONE, Sauvignon Blanc, Santa Barbara County	24.00	8.00
BRANDER, Sauvignon Blanc, Santa Ynez	27.00	9.00
LAETITIA, Chardonnay, Arroyo Grande Valley	30.00	10.00
RANCHO SISQUOC, Chardonnay, Santa Barbara County	33.00	11.00
AU BON CLIMAT, Chardonnay, Santa Barbara County	36.00	12.00

## RED WINES

	<u>BOTTLE</u>	<u>GLASS</u>
HOB NOB, Pinot Noir, France	24.00	8.00
PARKER STATION, Pinot Noir, Santa Barbara County	27.00	9.00
QUEEN OF HEARTS, Pinot Noir, Santa Barbara County	30.00	10.00
MICHAEL SULLBERG, Merlot, California	27.00	9.00
QUEEN OF HEARTS, Cabernet Sauvignon, Santa Barbara County	27.00	9.00
CARMODY MCKNIGHT, Cabernet Sauvignon, Pasos Robles	30.00	10.00
ST. FRANCIS, Cabernet Sauvignon, Sonoma County	27.00	9.00
BRIDLEWOOD, Syrah, Central Coast	24.00	8.00
CONSILIENCE, Syrah, Sonoma County	30.00	10.00

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