

# MARMALADE HOMEMADE SOUPS

*Prepared Fresh Daily*

*Cup 4.95 Bowl 6.95*

Chicken Tortilla  
French Onion

Fresh Garden Vegetable  
Clam & Corn Chowder

Mitchell's Split Pea  
Wild Mushroom

## STARTERS & SMALL PLATES

### Calamari Fritto

*Calamari dusted with our special coating, fried to a crispy golden brown, chipotle aioli 11.50*

### Ginger Chicken Potstickers

*Potstickers stuffed with ginger chicken & grilled vegetables served with ponzu dipping sauce, your choice steamed or crispy 9.50*

### Hummus Dip Trio

*Traditional, sundried- tomato, pesto served with cucumbers, olives & bagel chips 8.95*

### Crispy Sweet Potato Fries

*Assorted house made aioli 6.95*

### Coconut Shrimp

*Six large gulf shrimp coated with shredded coconut fried to a crispy golden brown served with sweet Thai chili dipping sauce 12.95*

### Farmers Market Grilled Asparagus & Tomato Bruschetta

*Freshly grilled asparagus & tomatoes blended with basil garlic & extra virgin olive oil, toasted Italian bread 9.50*

### Maryland Crab Cakes

*Two crab cakes with lemon-caper remoulade mixed green salad 13.95*

### Grilled Organic Artichoke

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

### Spicy Ahi Tuna Tartar Tower

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

### Filet Mignon Chili Bowl

*Filet mignon chili, cheddar cheese & sour cream 7.95*

### Pistola's Filet Mignon Chili Nachos

*Corn tortilla chips topped with our filet mignon chili olives, jack & cheddar cheeses, fresh salsa guacamole & sour cream 10.95*

### Warm Artichoke-Spinach Cheese Dip

*Artichokes & spinach blended with three cheeses crumbled feta cheese, tortilla chips & fresh salsa 11.50*

### Pesto Steamed Mussels

*Mussels steamed in a chardonnay garlic broth grilled baguette 12.95*

## Quesadillas

*Crispy flour tortilla served with fresh salsa, guacamole & sour cream*

### Filet Mignon

*Caramelized onions, mushrooms jack & cheddar cheeses 14.95*

### Roasted Chicken Breast

*Marinated in a mild red chili sauce jack & cheddar cheeses 9.95*

### Grilled Vegetables

*Eggplant, zucchini, squash, tomato spinach, goat cheese 8.95*

## PASTA PASTA

### Fresh Salmon & Asparagus Farfalle

*Fresh salmon & asparagus in a light white wine-lemon cream sauce*  
half 11.95 - full 15.95

### Seafood Linguine

*“Fruit of the Sea”*  
Shrimp, clams, mussels, fresh fish  
light tomato broth tossed with linguine pasta  
half 14.95 - full 17.95

### Spaghetti a la Checca

*Ripe fresh diced tomatoes*  
basil & extra virgin olive oil  
half 8.95 - full 12.95

### Chicken Fettuccine

*Breast of chicken tossed with sun dried tomatoes*  
walnuts & shallots in a sage cream sauce  
half 10.95 - full 14.95

### Blackened Chicken Penne

*Cajun spiced chicken breast in pesto cream sauce*  
diced tomatoes & scallions  
half 11.95 - full 14.95

### Thai Chicken Linguine

*Breast of chicken, bell peppers, carrots & cilantro*  
Thai peanut sauce, garnished with crispy rice noodles  
half 11.50 - full 15.50

### Manila Clams Pomodoro

*Manila clams steamed with chardonnay*  
garlic, roma tomatoes, red chili flakes & olive oil  
tossed with linguine pasta  
half 11.95 - full 15.95

### Garlic Shrimp Linguine

*Large shrimp sauteed with garlic, lemon, white wine*  
capers & creamy butter  
half 14.95 - full 17.95

### Wild Mushroom Risotto

*A combination of porcini, cremini, button mushrooms*  
and parmesan cheese blended in creamy risotto  
half 10.95 - full 13.95

### Penne Arrabbiata

*Our homemade tomato, basil, garlic sauce*  
spiced with red chili flakes  
half 8.95 - full 12.95

### Spaghetti & Meatballs

*Homemade meatballs slowly simmered*  
in marinara sauce  
half 12.50 - full 15.50

### Three Cheese Ravioli

*Stuffed with blend of ricotta, mozzarella*  
& parmesan cheeses, marinara sauce  
half 9.95 - full 12.95

### Chicken Ravioli

*Herbed chicken, roasted corn, bell peppers*  
red onions, cilantro-lime sauce  
sprinkled with parmesan  
half 10.95 - full 13.95

### Lobster Ravioli

*Stuffed with Maine lobster, fresh herbs*  
in a lobster bisque  
half 15.95 - full 18.95

# GREENS, GREENS & MORE GREENS

## STARTER SALADS

### Classic Caesar

*Hearts of romaine, seasoned croutons & parmesan cheese tossed with our homemade Caesar dressing*  
half 7.50 - full 10.50

*Add four ounces of:*

*Grilled Chicken Breast 3.00*  
*Seared Ahi Filet 6.00*

*Grilled Salmon Filet 6.00*  
*Jumbo Gulf Shrimp 5.00*

### Organic Mixed Greens

*Organic mixed field greens*  
*tossed with lemon champagne vinaigrette*  
*garnished with julienne carrots & fresh tomatoes 6.50*

### Fresh Organic Spinach Salad

*Fresh spinach tossed with honey mustard dressing*  
*topped with smoked bacon*  
*grilled mushrooms & fresh tomato 9.95*

### Iceberg Wedge

*Chilled iceberg lettuce*  
*with Point Reyes buttermilk bleu cheese*  
*tomato, olive, carrots, candied walnuts 6.95*

### Marmalade House Salad

*Organic mixed field greens tossed with balsamic*  
*vinaigrette & topped with spiced candied walnuts*  
*fresh tomatoes & goat cheese 7.95*

### Organic Roasted Beet Salad

*Roasted beets, crumbled bleu cheese*  
*fresh tomatoes & candied walnuts*  
*on mixed organic greens*  
*tossed with lemon champagne vinaigrette 8.50*

### Soup & Salad Combo

*A cup of any of our homemade soups*  
*with a mixed green or Caesar salad 9.95*  
*with filet mignon chili 10.95*

## MARMALADE CLASSIC SALADS

### Seafood Louis

*King crab, jumbo shrimp, bay shrimp*  
*tomato, hard boiled eggs*  
*on a bed of crisp hearts of romaine lettuce*  
*tossed with classic Louis dressing*  
half 13.95 - full 19.95

### Chopped Italian Salad

*Mixed chopped iceberg and romaine tossed*  
*with chicken, roasted peppers, dry salami*  
*tomatoes, cucumbers, olives, sun-dried*  
*tomatoes, provolone cheese, grilled zucchini*  
*eggplant, chickpeas & balsamic vinaigrette*  
half 10.95 - full 13.95

### Cobb Salad

*Mixed organic greens tossed with chicken*  
*breast, tomatoes, cucumbers, smoked bacon*  
*Swiss cheese, bleu cheese, avocado, diced egg*  
*with lemon champagne vinaigrette*  
half 10.95 - full 13.95

## ENTREE SALADS

### Poached Salmon Nicoise

*Fresh filet of salmon on a bed of organic mixed greens tossed with lemon champagne vinaigrette topped with green beans red potatoes, sliced olives, red onions, capers, tomatoes & diced hard boiled egg*  
half 11.50 - full 14.50

### Grilled Curry Chicken Salad

*Curried chicken breast on a bed of organic mixed greens grilled pineapple, black currants, dried cranberries, fresh tomato toasted coconut tossed with sesame ginger vinaigrette*  
half 10.95 - full 14.95

### Santa Fe BBQ Chicken Salad

*Grilled chicken breast topped with BBQ sauce, red onions black beans, sweet roasted corn, tortilla strips, tomatoes, cilantro on a bed of organic mixed greens & ranch dressing*  
half 10.95 - full 14.95

### Asian Chicken Salad

*Grilled chicken breast, snow peas, carrots, green onions sliced almonds, daikon sprouts, wonton strips Mandarin oranges, shredded iceberg lettuce sesame ginger vinaigrette topped with crispy rice noodles*  
half 9.95 - full 13.95

### Balsamic Glazed Chicken Salad

*Grilled chicken breast glazed with balsamic on a bed of organic mixed greens roasted tomatoes, roasted red peppers balsamic vinaigrette topped with goat cheese*  
half 10.95 - full 13.95

### Grilled Fresh Vegetables

*Grilled eggplant, zucchini, carrots, mushrooms, red peppers onions asparagus, roasted tomato with a mixed green salad lemon champagne vinaigrette, sprinkled with feta cheese*  
half 9.95 - full 13.95

### Teriyaki Chicken Salad

*Chicken breast glazed with teriyaki sauce on a bed of organic greens tossed with mixed berries, mandarin oranges sesame ginger vinaigrette topped with crispy rice noodles*  
half 10.95 - full 14.95

## SOUTH OF THE BORDER SPECIALTIES

### Miguel's Fajita Salad

*Your choice of chicken, filet mignon or jumbo shrimp, sauteed with sweet onions, bell peppers, special fajita sauce on a bed of mixed greens tossed with Ranch dressing, black beans, sweet corn, fresh tomatoes & cilantro piled high in a crispy tortilla shell, served with guacamole, pico de gallo & sour cream*

Chicken 15.50

Filet Mignon 16.95

Jumbo Shrimp 18.95

### Miguel's Fajitas

*Your choice of chicken, filet mignon or jumbo shrimp, sauteed with sweet onions, bell peppers, special fajita sauce served with warm corn tortillas, Mexican rice, black beans, guacamole, pico de gallo & sour cream*

Chicken 15.50

Filet Mignon 16.95

Jumbo Shrimp 18.95

### Chicken Enchiladas

*Two chicken enchiladas topped with red chili sauce & cheese served with Mexican rice, black beans, guacamole pico de gallo & sour cream* 12.95

### Filet Mignon Tacos

*Two filet mignon tacos, fresh tomatoes, shredded lettuce & cheese served with Mexican rice, black beans, guacamole pico de gallo & sour cream* 15.50

## SANDWICHES & WRAPS

*Choice of organic greens or cafe fries  
Fresh Avocado or Smoked Bacon to any sandwich add 1.50*

### Ahi Tuna Wrap

*Seared rare ahi tuna steak, sesame napa slaw, pickled ginger  
wrapped in an organic whole wheat tortilla 13.95*

### Grilled Herbed Chicken Focaccia

*Grilled chicken breast on toasted Italian focaccia  
with a choice of cheddar, Swiss, or provolone cheese  
lettuce, tomato, red onion 11.50*

### Winnett

*Fresh oven roasted turkey breast accompanied  
with cranberry sauce, lettuce, tomato & mayonnaise  
on organic whole grain bread 10.50*

### Classic Club

*Oven roasted turkey breast, smoked bacon, lettuce  
tomato and mayonnaise on toasted sourdough 10.95*

### Vegetable Panini

*Assortment of grilled seasonal vegetables, balsamic onions  
sundried tomato goat cheese spread on toasted focaccia 9.95*

### Turkey Melt

*Fresh oven roasted turkey on grilled sourdough  
with avocado, bacon & provolone cheese 10.95*

### Turkey Wrap

*Thinly sliced fresh oven roasted turkey breast, bell peppers, cucumbers  
fresh tomatoes, avocado, shredded iceberg lettuce & ranch dressing  
wrapped in a sun-dried tomato flour tortilla 10.95*

### Blackened Chicken Sandwich

*Cajun blackened chicken breast  
with melted provolone, roasted peppers & onions  
chipotle aioli on a toasted French roll 11.50*

### French Dip

*Oven roasted roast beef on a grilled French roll  
served with au jus 11.95  
(creamed horseradish & grilled onion upon request)*

### Reuben

*Choice of corned beef or oven roasted turkey breast  
with sauerkraut & Swiss cheese on grilled corn rye 10.95*

### BLTA

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

### Tuna Melt

*Our house blended albacore tuna salad  
on grilled sour dough & cheddar cheese 10.50*

### Half Sandwich & Soup

*Choice of blackened chicken, tuna salad or Winnett sandwich  
with a cup of any of our homemade soups 9.95  
with filet mignon chili 10.95*

## BURGERS

**We use only the finest fresh ground U.S.D.A Premium Certified Angus Beef.**  
*Hand formed half pound burgers served on La Brea Bakery bun. Choice of salad or cafe fries  
Fresh Avocado or Smoked Bacon to any burger add 1.50*

### Cafe Classic Burger

*Lettuce, tomato, red onion and pickle 9.95  
Add cheddar, Swiss or blue cheese 1.00*

### Filet Mignon Chili Cheeseburger

*House made filet mignon chili  
and cheddar cheese 11.95*

### Wild Mushroom Burger

*Porcini, cremini & button mushrooms  
Swiss cheese & thousand island dressing 12.95*

## SEAFOOD, CHICKEN, ROASTS & MEATS

### Chicken Picatta

Scaloppini of chicken breast sauteed with white wine, lemon, capers  
Marmalade pilaf & seasonal vegetables 16.95

### Chicken Carciofi

Chicken breast sauteed with artichokes, mushrooms  
fresh basil in a light Dijon mustard cream sauce  
mashed potatoes & seasonal vegetables 16.50

### Chicken Marsala

Scaloppini of chicken breast sauteed with cremini  
button & porcini mushrooms in a Marsala wine sauce  
Marmalade pilaf & seasonal vegetables 16.50

### Chicken Parmesan

Chicken breast in a crispy parmesan cheese crust  
with provolone cheese & spaghetti marinara 16.95

### Alaskan Halibut Fish & Chips

Hand dipped beer-battered Alaskan halibut filets  
served with tartar sauce, seasonal vegetables & cafe fries 17.95

### Lake Superior Whitefish

Filet of fresh Lake Superior whitefish sauteed with lemon  
capers, fresh dill, Marmalade pilaf & seasonal vegetables 18.95

### Cioppino

Mussels, clams, calamari, jumbo shrimp & fresh seasonal fish  
in saffron tomato sauce, garlic toast 17.95

### Skirt Steak & Fries

Grilled herb marinated skirt steak served with parmesan  
garlic & rosemary fries, horseradish parsley butter 19.95

### Grilled Prime Top Sirloin

8 oz Prime top sirloin  
caramelized balsamic onions, grilled asparagus  
bacon scallion mashed potatoes 18.95

### Veal & Portobello Meatloaf

All natural veal meatloaf with portobello  
mushrooms and herbs, mashed potatoes  
wild mushroom gravy & blue lake beans 15.95

### Brisket of Beef

Brisket of beef braised in our three onion gravy  
mashed potatoes & seasonal vegetables 16.50

### Center Cut Pork Chop

12 oz center cut grilled pork chop marinated with fresh herbs  
cinnamon apples, roasted potatoes & seasonal vegetables 17.95

### Dean's Baby Back Ribs

Grilled baby back ribs glazed in Dean's own BBQ sauce, cafe fries  
half rack 16.95 - full rack 21.95

### New Zealand Lamb Shank

New Zealand lamb shank braised with roasted root vegetables  
smoked bacon & Tuscan white beans 18.95

### Grilled Salmon

A filet of fresh salmon with a lobster  
cream sauce, Marmalade pilaf  
& seasonal vegetables 19.50

### Parmesan Crusted Red Snapper

A filet of fresh Pacific red snapper in a parmesan  
crust on a bed of spinach & mashed potatoes  
lemon butter broth 17.95

### Ahi Tuna Steak

Seared rare ahi tuna steak, topped with  
a lime soy glaze, Marmalade pilaf  
& seasonal vegetables 18.95

## DESSERTS

### Strawberry Shortcake

*Strawberries, homemade biscuit shortcake, whipped cream* 6.95

### Molten Chocolate Cake

*Served with vanilla ice cream* 7.50

### Warm Bread Pudding

*Crème anglaise & caramel sauce* 6.50

### Tiramisu

*Layers of coffee soaked lady fingers & marsala mascarpone* 6.50

### Traditional Crème Brulee 6.95

### Chocolate Brownie Sundae

*Dark chocolate brownie, vanilla ice cream, chocolate & raspberry sauces  
whipped cream and toasted almonds* 6.50

### Ice Cream

*McConnell's Santa Barbara ice cream  
Dutch chocolate, French vanilla, raspberry sorbet* 3.95

## ORGANIC COFFEE & ESPRESSO

Cappuccino 3.95 Espresso 3.25

Coffee 2.95  
Decaf Coffee 2.95

Café Mocha 4.50  
Iced Mocha 4.50  
Substitute soy milk .50

Café Latte 3.95  
Dbl Espresso 3.75

## NUMI ORGANIC HOT TEA

2.95

**Morning Rise  
Breakfast Blend**  
*Breakfast blend of black teas*

**Chinese Breakfast**  
*Black tea blend*

**Sweet Meadows**  
*Chamomile- Caffeine Free*

**Red Mellow Bush**  
*Rooibos herbal- Caffeine Free*

**Simply Mint**  
*Moroccan mint- Caffeine Free*

**Aged Earl Grey**  
*Italian Bergamont*

**Moonlight Spice**  
*Orange Spice White Tea*

# BREAKFAST FOR LUNCH

Served Monday thru Friday till 3:00pm

**We serve farm fresh organic eggs**

Toast selection (where indicated) – sourdough, corn rye, organic whole grain or English muffin  
bagel & cream cheese instead of toast add .75 fruit or cottage cheese instead of potatoes add 1.00

## SCRAMBLES

### Smoked Salmon Scramble

Scottish salmon scrambled with scallions  
three farm fresh organic eggs  
served with Marmalade potatoes  
& choice of toast 10.95

### Tortilla Scramble

Three farm fresh organic eggs scrambled  
chicken sausage, tortilla strips, onions  
jalapenos, tomatoes, jack & cheddar cheeses  
with black beans, salsa guacamole, sour cream  
& a side of corn tortillas 10.95

### Gilson's Scramble

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

## BREAKFAST CLASSICS

Served with Marmalade potatoes

### Organic Egg White Frittata with Fresh Garden Vegetables

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

### Three Farm Fresh Organic Eggs & Meat

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

### Italian Omelet

Grilled Italian chicken sausage, tomato, roasted peppers  
onions & fresh basil in a marinara sauce  
topped with provolone cheese & choice of toast 10.95

### Harbor Island Eggs

Crispy potato skins, three poached farm  
fresh organic eggs, Canadian bacon, asparagus tips  
topped with hollandaise sauce 10.95

### Classic Eggs Benedict

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

### Filet Mignon Chili & Cheddar Omelet

Our homemade chili  
cheddar cheese & choice of toast 10.95

## MARMALADE SPECIALTIES

Served with Marmalade potatoes

### Prime Top Sirloin Farm Fresh Organic Eggs

Grilled 8 oz top sirloin steak  
three farm fresh organic eggs any style  
& choice of toast 17.95

### Skirt Steak Mexicali & Huevos

Marinated skirt steak with chipotle orange sauce  
three organic eggs scrambled, red onions  
green chilies, avocado, jack & cheddar cheeses  
on a bed of corn tortillas 17.95

### Portobello Benedict

A portobello mushroom  
topped with roasted tomatoes, spinach,  
three poached farm fresh organic eggs  
with hollandaise sauce 11.95