

MARMALADE SOUPS

Cup 5.50 Bowl 7.50

CHICKEN TORTILLA

CLAM & CORN CHOWDER

FILET MIGNON CHILI

(cup 5.95/bowl 7.95)

CHICKEN NOODLE

FRENCH ONION

MITCHELL'S SPLIT PEA

FRENCH LENTIL

WILD MUSHROOM

(cup 5.95/bowl 7.95)

MARMALADE SMALL BITES

COCONUT SHRIMP

Six large gulf shrimp coated with shredded coconut fried to a crispy golden brown, sweet Thai chili dipping sauce 11.95

CRISPY CALAMARI

Seasoned flash fried calamari, lemon spicy marinara & chipotle aioli 9.95

WARM ARTICHOKE-SPINACH CHEESE DIP

Artichokes & spinach blended with three cheeses crumbled feta cheese, tortilla chips & salsa 10.95

MARYLAND CRAB CAKES

Two crab cakes with lemon-caper remoulade & mixed greens 13.95

CHARDONNAY STEAMED MUSSELS & CLAMS

Manila clams & New Zealand mussels steamed in white wine garlic lemon broth, grilled baguette 12.95

AHI SASHIMI

Raw Ahi tuna with pickled ginger, wasabi, seaweed salad & a ponzu dipping sauce 13.95

SPICY AHI TUNA TARTAR TOWER

Hand-cut ahi tuna, avocado, wonton chips, pickled ginger & seaweed salad garnish 13.95

TOMATO & ASPARAGUS BRUSCHETTA

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

PISTOLA'S CHILI NACHOS

Corn tortilla chips topped with our Filet Mignon Chili, jack & cheddar cheese, black olives, pico de gallo guacamole & sour cream 10.95

HOME MADE GUACAMOLE & CHIPS

Crisp corn tortilla chips, homemade guacamole & fresh salsa 8.95

GINGER CHICKEN POTSTICKERS

Potstickers stuffed with ginger chicken & grilled vegetables ponzu dipping sauce, pan-fried or steamed 8.95

CRISPY SWEET POTATO FRIES

Homemade chipotle and basil aioli dipping sauces 6.95

QUESADILLAS

Overstuffed crispy tortilla shell, served with fresh salsa, homemade guacamole & sour cream

GRILLED FILET MIGNON

Tender filet mignon strips caramelized onions, mushrooms jack & cheddar cheeses chipotle sauce 13.95

CHICKEN

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

GRILLED VEGETABLE

Grilled Portabello mushrooms peppers, zucchini, sun-dried tomato & goat cheese 9.95

PASTAS

Add a cup of soup, caesar or organic mixed green salad 3.95

LINGUINE & MANILA CLAMS

Fresh Manila clams sauteed with white wine, garlic & creamy butter
Half 11.95 Full 14.95

GARLIC SHRIMP LINGUINE

Jumbo shrimp sauteed with garlic, lemon, white wine, capers & creamy butter
Half 10.95 Full 13.95

LINGUINE DI MARE

Shrimp, clams, mussels calamari, fresh seasonal fish saffron lobster cream sauce
Half 12.95 Full 15.95

SPAGHETTI & MEATBALLS

Homemade meatballs slowly simmered in marinara sauce & tossed with spaghetti
Half 10.95 Full 13.95

FRESH SALMON & ASPARAGUS FARFALLE

Fresh salmon & asparagus in a light white wine lemon cream sauce
Half 11.95 Full 15.95

SWEET ITALIAN CHICKEN SAUSAGE PENNE

Grilled Italian chicken sausage, tomato, onion red & green bell peppers, fresh basil in marinara sauce tossed with penne
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

PARMESAN CRUSTED CHICKEN FETTUCCINE

Crispy parmesan crusted chicken breast with our creamy alfredo sauce
Half 10.95 Full 13.95

BLACKENED CHICKEN PENNE

Breast of chicken coated with Cajun spices tossed with a pesto cream sauce, diced tomatoes & scallions
Half 11.95 Full 14.95

FRESH TOMATO & BASIL PENNE

Ripe roma tomatoes sauteed with extra virgin olive oil fresh garlic & torn basil
Half 9.95 Full 12.95

THAI SHRIMP PASTA

Jumbo shrimp, bell peppers, carrots & cilantro tossed in a Thai peanut sauce on linguine pasta & crispy rice noodles
Half 11.95 Full 14.95

RAVIOLI

THREE CHEESE RAVIOLI

Stuffed with blend of ricotta mozzarella & parmesan cheeses with marinara sauce or alfredo sauce
Half 10.95 Full 13.95

WILD MUSHROOM RAVIOLI

Stuffed with a blend of porcini cremini & button mushrooms sage & shallot sauce
Half 10.95 Full 13.95

LOBSTER RAVIOLI

Served with a lobster Chardonnay sauce, garnished with Alaskan king crab meat
Half 15.95 Full 18.95

DINNER ENTREES

MARMALADE SPECIALTIES

Add a cup of soup, caesar or organic mixed green salad 3.95

PRIME TOP SIRLOIN STEAK & FRIES

Grilled herb marinated 10 oz top sirloin
parmesan-garlic & rosemary fries
horseradish parsley butter 18.95
Substitute sweet potato fries 2.00

GRILLED CERTIFIED ANGUS NEW YORK STEAK

A grilled certified Angus New York steak
roasted potatoes & seasonal vegetables
8 oz 19.95 12 oz 24.95

GRILLED SANTA FE SKIRT STEAK

Marinated skirt steak with black beans
Mexican rice, chipotle orange sauce 19.95

MARMALADE CLASSICS

Add a cup of soup, caesar or organic mixed green salad 3.95

KANSAS CITY PORK CHOPS

Two 6 oz center cut grilled pork chops
rubbed in herbs, cinnamon, apples
roasted potatoes & seasonal vegetables 16.95

BLACKENED CHICKEN SANDWICH

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

BRAISED BRISKET OF BEEF

Thinly sliced brisket of beef, three onion gravy
mashed potatoes & seasonal vegetables 16.50

FRENCH DIP

Oven roasted roast beef on a grilled French roll
served with au jus 12.95
(creamed horseradish & grilled onions upon request)

DEAN'S BABY BACK RIBS

Grilled baby back ribs glazed in Dean's BBQ sauce & cafe fries
Half Rack 16.95 Full Rack 21.95

BURGERS

We use only the finest fresh ground U.S.D.A Premium Angus Beef

Half-pound burgers served on a La Brea Bakery bun
Choice of organic mixed green salad or cafe fries
Substitute sweet potato fries add 2.00
Add fresh avocado or smoked bacon to any burger add 1.50
Add a cup of soup 3.95

CAFE CLASSIC BURGER

Lettuce, tomato, red onion
& pickle 9.95
Add cheddar, Swiss, provolone
or bleu cheese 1.00

TERIYAKI TURKEY BURGER

Grilled turkey patty, roasted
peppers, mushrooms, provolone
cheese & teriyaki glaze 10.50

CLASSIC PATTY MELT

Beef patty served on grilled rye
bread, melted cheddar cheese
& grilled onions 10.95

DINNER ENTREES

MARMALADE SEAFOOD CLASSICS

Add a cup of soup, caesar or organic mixed green salad 3.95

GRILLED SALMON

Fresh Salmon filet with lobster cream sauce
Marmalade pilaf & seasonal vegetables 18.95

FISH & CHIPS

Beer battered Alaskan cod filets with tartar
sauce, seasonal vegetables & cafe fries 15.95

BLACKENED RARE AHI TUNA

Ahi tuna steak (seared rare) wasabi mashed potatoes
seasonal vegetables, green onion lime sauce
drizzled with ginger syrup 19.95

PARMESAN CRUSTED RED SNAPPER

Pacific red snapper, parmesan bread crumb crust
chopped tomatoes, capers, spinach, mashed potatoes
lemon butter broth 17.95

SIETE MARES

Jumbo shrimp, crab meat, scallops, clams, calamari
& fresh fish simmered in a Mexican seafood broth
chili flakes, cilantro, bell peppers & garlic toast 17.95

MARMALADE POULTRY CLASSICS

Add a cup of soup, caesar or organic mixed green salad 3.95

ARTICHOKE CHICKEN

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

CHICKEN PICATTA

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

CHICKEN PARMESAN

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

PANKO CRUSTED CHICKEN BREAST

Crispy chicken breast, homemade country gravy
mashed potatoes & seasonal vegetables 15.50

CHICKEN MARSALA

Chicken breast sauteed with cremini, button & porcini
mushrooms in a Marsala wine sauce, Marmalade pilaf
& seasonal vegetables 16.50

ROSEMARY GRILLED BONELESS HALF CHICKEN

Baby arugula & shaved red onion salad, grilled lemon
roasted potatoes, lemon garlic & rosemary sauce 16.50

SOUTH OF THE BORDER SPECIALTIES

Served with Mexican rice, black beans, salsa, homemade guacamole & sour cream

MIGUEL'S FAJITAS

Your choice of jumbo shrimp, filet mignon or chicken breast, sauteed with sweet onions
red & green bell peppers, our special fajita sauce & corn tortillas
with chicken 13.95 with filet mignon 15.95 with jumbo shrimp 17.95

BLACKENED MAHI MAHI TACOS

Two Mahi Mahi tacos topped with
fresh tomatoes, shredded lettuce
& cheese 13.95

CHICKEN ENCHILADAS

Three chicken enchiladas
topped with a red chili sauce
& cheese 13.50

FILET MIGNON TACOS

Two filet mignon tacos topped
with fresh tomatoes, shredded
lettuce & cheese 15.50

SALADS

Add a cup of soup 3.95

SMALL SALAD & SOUP COMBO

Choice of Mixed Green or Caesar salad

Choice of Mitchell's Split Pea, French Lentil, Chicken Noodle, Chicken Tortilla
Clam & Corn Chowder, Wild Mushroom, French Onion or Filet Mignon Chili 9.95

CLASSIC CAESAR

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

Half 6.95 Full 10.95

THE "OC" HOUSE SALAD

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

Half 7.95 Full 11.95

FRESH ORGANIC SPINACH SALAD

Fresh spinach tossed with honey mustard dressing
smoked bacon, grilled mushrooms, fresh tomatoes
and goat cheese fritters

Half 9.95 Full 12.95

ORGANIC MIXED GREENS

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

Half 6.95 Full 9.95

ROASTED BEET SALAD

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

Half 7.95 Full 10.95

GREEK SALAD

Crisp cut romaine, diced cucumbers, tomatoes, red
onion, green & red bell peppers, Kalamata olives
tossed in Greek red wine vinaigrette with feta cheese

Half 7.95 Full 10.95

ADD FOUR OUNCES OF:

Chicken Breast (Grilled or Fried) 3.00

Bay Shrimp 4.00

Grilled Salmon Filet 5.00

Sliced Grilled Prime Top Sirloin 5.00

Tuna Salad 3.00

King Crab 6.00

Grilled Large Gulf Shrimp 5.00

Seared Ahi Filet 6.00

Seared Sea Scallops 5.00

CHOPPED ITALIAN SALAD

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

Half 10.95 Full 13.95

CHINESE CHICKEN SALAD

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

Half 10.95 Full 13.95

MARMALADE'S CLASSIC COBB

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

Half 10.95 Full 13.95

MARMALADE CLASSIC ENTREE SALADS

Add a cup of soup 3.95

GRILLED PRIME TOP SIRLOIN SALAD

Sliced prime beef on a bed of organic mixed greens avocado, roasted red peppers, fresh tomatoes, & goat cheese tossed with lemon champagne vinaigrette 17.95

GRILLED CHICKEN CURRY SALAD

Curried chicken breast on a bed of organic mixed greens grilled pineapple, black currants, dried cranberries, tomato toasted coconut tossed with sesame ginger vinaigrette
Half 10.95 Full 13.95

SANTA FE BBQ CHICKEN SALAD

Grilled chicken breast topped with BBQ sauce, red onions black beans, sweet roasted corn, tortilla strips, tomatoes cilantro on organic mixed greens & ranch dressing
Half 10.95 Full 13.95

BALSAMIC CHICKEN SALAD

Grilled chicken breast with balsamic glaze on a bed of organic mixed greens, roasted tomatoes, roasted red peppers, balsamic vinaigrette topped with goat cheese
Half 10.95 Full 13.95

SEAFOOD LOUIS

King crab, jumbo shrimp, bay shrimp, tomato, asparagus hard boiled eggs on a bed of crisp hearts of romaine lettuce served with a side of classic Louis dressing 19.95

POACHED SALMON NICOISE

Fresh filet of salmon, green beans, red potatoes Kalamata olives, red onions, capers, tomatoes & hard boiled egg on a bed of organic mixed greens tossed with lemon champagne vinaigrette
Half 11.95 Full 14.95

GRILLED FRESH VEGETABLES

Grilled eggplant, zucchini, carrots, mushrooms red peppers, onions, asparagus, roasted tomato mixed green salad, lemon champagne vinaigrette sprinkled with feta cheese 12.95

THAI SHRIMP SALAD

Grilled shrimp, bell peppers, carrots, cucumbers, snow peas, cilantro, peanuts on a bed of mixed organic greens & Thai peanut dressing
Half 11.95 Full 14.95

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 homemade guacamole, pico de gallo & sour cream

Chicken 13.95 Filet Mignon 16.95 Jumbo Shrimp 18.95