

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

LUNCH ENTREES

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

GRILLED SALMON

Fresh Salmon filet with lobster cream sauce, Marmalade pilaf & seasonal vegetables 17.95

BLACKENED RARE AHI TUNA

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

FISH & CHIPS

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

ARTICHOKE CHICKEN

Chicken breast sauteed with artichokes, mushrooms & basil in Dijon mustard cream sauce, mashed potatoes & seasonal vegetables 14.95

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

ROSEMARY GRILLED BONELESS HALF CHICKEN

Baby arugula & shaved red onion salad, grilled lemon roasted potatoes, lemon garlic & rosemary sauce 14.95

PARMESAN CRUSTED RED SNAPPER

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

CHICKEN PARMESAN

Chicken breast in a crispy parmesan cheese crust with provolone cheese & spaghetti marinara 14.95

GRILLED SANTA FE SKIRT STEAK

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

CHICKEN MARSALA

Chicken breast sauteed with cremini, button & porcini mushrooms in a Marsala wine sauce, Marmalade pilaf & seasonal vegetables 14.95

BRAISED BRISKET OF BEEF

Thinly sliced brisket of beef, three onion gravy mashed potatoes & seasonal vegetables 14.50

CHICKEN PICATTA

Scallopini of chicken breast sauteed with white wine, lemon, capers Marmalade pilaf & seasonal vegetables 14.95

KANSAS CITY PORK CHOPS

Two 6 oz center cut grilled pork chops rubbed in herbs, cinnamon, apples roasted potatoes & seasonal vegetables 14.95

PANKO CRUSTED CHICKEN BREAST

Crispy chicken breast, homemade country gravy mashed potatoes & seasonal vegetables 14.95

DEAN'S BABY BACK RIBS

Grilled baby back ribs glazed in Dean's BBQ sauce & cafe fries
Half Rack 14.95 Full Rack 19.95

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

SANDWICHES

MARMALADE CLASSICS

Choice of organic mixed green salad or cafe fries

Substitute sweet potato fries add 2.00

Add fresh avocado or smoked bacon to any sandwich add 1.50

Add a cup of soup 3.95

OCEAN WAY

Our house blended Albacore tuna salad with lettuce & tomato on your choice of bread 10.50

TUNA MELT

House blended Albacore tuna salad on grilled sourdough & cheddar cheese 10.95

TURKEY MELT

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

TURKEY WRAP

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

BLACKENED CHICKEN SANDWICH

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

CERTIFIED ANGUS NEW YORK STEAK SANDWICH

8 oz grilled New York Steak, sliced beefsteak tomatoes, provolone cheese, lettuce, red onion on toasted garlic bread 17.95

CLASSIC CLUB

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

BLTA

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

REUBEN

Choice of corned beef or oven roasted turkey breast, Russian dressing, sauerkraut & Swiss cheese on grilled corn rye 10.95

WINNETT

Fresh roasted turkey breast, cranberry sauce, lettuce tomato, mayonnaise on your choice of bread 9.95

FRENCH DIP

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

HALF SANDWICH & SOUP

Choice of honey cured ham, tuna salad or oven roasted turkey sandwich.
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

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 sandwich 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

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 FETTUCCHINE

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 FETTUCCHINE

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 creamy mushroom sauce sage & brown butter
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

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 and 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

BREAKFAST FOR LUNCH

Served Monday thru Friday until 3:00 pm

MARMALADE SPECIALTIES

CERTIFIED ANGUS NEW YORK STEAK & EGGS

Grilled 8 oz New York steak
three eggs any style
Marmalade potatoes
& choice of toast 15.95

PORTABELLO BENEDICT

A portabello mushroom topped with
roasted tomatoes, spinach, three
poached eggs, Hollandaise sauce
& Marmalade potatoes 10.95

SKIRT STEAK MEXICALI & HUEVOS

5 oz of marinated skirt steak topped with
a chipotle orange sauce, three eggs
scrambled with red onions, green chilies
avocado, jack & cheddar cheese on corn
tortillas & Marmalade potatoes 13.95

MARMALADE CLASSICS

ITALIAN OMELET

Grilled Italian chicken sausage, red & green bell peppers
tomatoes, onions, fresh basil in marinara sauce topped
with provolone cheese, Marmalade potatoes
& choice of toast 9.95

FILET MIGNON CHILI & CHEDDAR OMELET

Our homemade chili glazed with cheddar cheese
Marmalade potatoes & choice of toast 8.95

CLASSIC EGGS BENEDICT

Three poached eggs with Canadian bacon on an
English muffin topped with Hollandaise sauce
Marmalade potatoes 10.95
Substitute smoked salmon for bacon add 1.00

HARBOR ISLAND EGGS

Crispy potato skins topped with three poached eggs
Canadian bacon, asparagus tips, Hollandaise sauce &
Marmalade potatoes 10.95

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 9.95

THREE RANCH EGGS & MEAT

Three ranch eggs prepared any style with a choice of
smoked bacon, honey cured ham, country sausage patties
Canadian bacon or sweet Italian chicken sausage
Marmalade potatoes & choice of toast 8.95

MARMALADE SCRAMBLES

SMOKED SALMON SCRAMBLE

Three ranch eggs scrambled
with Scottish smoked salmon
scallions, Marmalade potatoes
& choice of toast 9.95

GILSON'S SCRAMBLE

Three ranch eggs scrambled with
cheddar & jack cheese, avocado
smoked bacon, Marmalade potatoes
& choice of toast 9.95

TORTILLA SCRAMBLE

Three ranch eggs scrambled with
tortilla strips, cheddar & jack cheese
chicken sausage, onions, jalepenos
& tomatoes. Served with black beans
salsa, guacamole, sour cream
& corn tortillas 9.95

Toast selection (where indicated): sourdough, corn rye, whole grain, or English muffin

Substitute bagel & cream cheese instead of toast add 0.75

Substitute fruit or cottage cheese instead of potatoes add 1.00