

MARMALADE SOUPS

Cup/ Bowl

Black Bean

w/tortilla strips, salsa & sour cream

Chicken Tortilla

French Onion

(cup /bowl)

Fresh Garden Vegetable

Chicken Noodle

Clam & Corn Chowder

Filet Mignon Chili

(cup /bowl)

Mitchell's Split Pea

French Lentil

Wild Mushroom

(cup /bowl)

MARMALADE PIZZA

BBQ Chicken

Chicken, BBQ sauce, red onion, cilantro & mozzarella

Classic Pepperoni

Pepperoni, tomato sauce & mozzarella

Margherita

Fresh roma tomatoes, basil, roasted garlic, & mozzarella

Chicken Mushroom Alfredo

Chicken, mushrooms, broccoli & an Alfredo cream sauce.

The Brooklyn

Bacon, pepperoni, Italian turkey sausage, red onions, olives, tomato sauce, & mozzarella.

Oak Grilled Vegetable

Oak grilled vegetables, tomato sauce & mozzarella

MARMALADE SMALL BITES

Coconut Shrimp

Six large Mexican shrimp coated with shredded coconut & fried to a crispy golden brown. Accompanied with an orange Marmalade dipping sauce.

Calamari Fritto

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

Warm Artichoke-Spinach Cheese Dip

Artichokes & spinach blended with three cheeses, & glazed with feta cheese. Served with tortilla chips & fresh salsa.

Grilled Filet Mignon Quesadilla

Tender strips of marinated filet mignon, caramelized onions, grilled mushrooms and jack & cheddar cheese folded into a crispy flour tortilla. Accompanied with fresh salsa, guacamole & sour cream.

Bruchetta ala Checca

Fresh tomatoes blended with fresh basil, garlic & extra virgin olive oil. Accompanied with toasted Italian bread.

Chicken Quesadilla

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

Pistola's Chili Nachos

Corn tortilla chips topped with our Filet Mignon Chili, glazed with jack & cheddar cheese. Accompanied with fresh salsa, guacamole & sour cream.

Oak Grilled Vegetable Quesadilla

A blend of oak grilled vegetables, sundried tomatoes, & creamy goat cheese folded into a crispy flour tortilla shell. Accompanied with fresh salsa, guacamole, & sour cream.

Home Made Guacamole & Chips

Blue & white corn tortilla chips accompanied with our home made guacamole & fresh salsa.

Ahi Sashimi

Fresh raw Ahi tuna accompanied with pickled ginger, wasabi, ocean salad & aponzu dipping sauce.

Fresh Mozzarella & Beefsteak Tomatoes

Fresh mozzarella on sliced beefsteak tomatoes topped with fresh basil, extra virgin olive oil & pesto sauce.

Steamed Castrovilla Artichoke

A steamed fresh Castrovilla artichoke served with drawn butter, & our spicy mayo.

Ginger Chicken Potstickers

Crispy potstickers stuffed with ginger chicken, & grilled vegetables. Accompanied with a ponzu dipping sauce.

Steamed Mussels & Clams

Fresh mussels & clams steamed in a white wine garlic broth.

Spicy Ahi Tuna Tartar

Tuna tartar on a bed of ocean salad served with toast points, wasabi & ginger.

Maryland Crab Cakes

Two crab cakes served with a lemon-caper remoulade & a mixed green salad.

PASTA & RISSOTTO

MARMALADE SPECIALTIES

Vietnamese Noodle Bowl

Large Mexican shrimp & jumbo sea scallops sautéed with Anaheim chiles & fresh tomato in a spicy chile mint broth with angel hair pasta.
(half) (full)

Garlic Shrimp Scampi

Large Mexican shrimp sautéed with garlic, lemon, white wine, capers & creamy butter.
Tossed with linguine pasta
(half) (full)

Chicken Parmesan

Chicken breast in a crispy parmesan cheese crust topped with marinara sauce & glazed with provolone cheese. Accompanied with spaghetti marinara.

MARMALADE CLASSICS

Sweet Italian Turkey Sausage

Sweet Italian turkey sausage, onions, red & green bell peppers simmered in our marinara sauce & tossed with linguine. (half) (full)

Seafood Saffron Risotto

Fresh mussels, clams, calamari, large Mexican shrimp & fresh seasonal fish blended in a saffron risotto. (half) (full)

Fettuccine Bolognese

A ragu of veal & beef slowly simmered with red & green bell peppers in our marinara sauce & tossed with fettuccine. (half) (full)

Cioppino

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

Spaghetti & Meatballs

Our homemade meatballs slowly simmered in our marinara sauce & tossed with spaghetti. (half) (full)

Fresh Manila Clams

Fresh Manila clams sautéed with white wine, garlic & creamy butter.
Tossed with linguine pasta. (half) (full)

Penne Arrabiata

Our homemade tomato basil sauce spiced with red chile flakes and tossed with penne pasta. (half) (full)

Fresh Salmon & Asparagus

Fresh salmon & asparagus in a light white wine, lemon cream sauce on a bed of farfalle pasta. (half) (full)

Chicken Fettuccine

Fettuccine pasta tossed with chicken breast, sun dried tomatoes, walnuts & shallots in a sage cream sauce. (half) (full)

Gnocchi

Italian dumplings, steamed and accompanied with your choice of sauce: Spinach Marinara or Our Classic Bolognese. (half) (full)

Chicken & Goat Cheese Pasta

Chicken, goat cheese, mushrooms, & sun dried tomatoes in a light chicken consommé tossed with linguine pasta. (half) (full)

Wild Mushroom Risotto

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

Chicken Ravioli

Pasta pillows filled with herbed chicken breast. Accompanied with your choice of sauce: Spinach Marinara or a Chicken Consommé with Goat Cheese & Fresh Thyme.
(half) (full)

Three Cheese Ravioli

Pasta pillows stuffed with our blend of ricotta, mozzarella & parmesan cheeses. Accompanied with your choice of sauce: Spinach Marinara or our Classic Bolognese.
(half) (full)

Fettuccine di Bosco

Breast of chicken sautéed with porcini, cremini & button mushroom in a Madeira shallot cream sauce on a bed of fettuccine pasta.
(half) (full)

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) (full)

Thai Chicken Pasta

Breast of chicken, bell peppers, carrots, & cilantro tossed in a Thai peanut sauce on linguine pasta & garnished with crispy rice noodles. (half) (full)

DINNER ENTREES

MARMALADE SPECIALTIES

Oak Grilled Santa Fe Skirt Steak

An oak grilled skirt steak topped with a Chipotle orange sauce & accompanied with roasted potatoes & seasonal veggies.

Oak Grilled New Zealand Rack of Lamb

A New Zealand rack of lamb marinated with rosemary & cracked pepper. Served with roasted potatoes & seasonal vegetables.

Oak Grilled Certified Angus Bone-in Rib Eye Steak

An oak grilled 26oz Certified Angus rib eye steak, accompanied with roasted potatoes & seasonal vegetables.

Oak Grilled Certified Angus New York Steak

An oak grilled 14oz Certified Angus New York steak, accompanied with roasted potatoes & seasonal vegetables.

~ Add a Wild Mushroom, Green Peppercorn or Bearnaise Sauce any steak for \$2.00

MARMALADE CLASSICS

Kansas City Pork Chops

An oak grilled 12 oz center cut pork chop marinated with fresh herbs. Served with cinnamon apples, roasted potatoes & seasonal vegetables.

Dean's Baby Back Ribs

A full rack of oak grilled baby back ribs slathered in Dean's own BBQ sauce. Accompanied with roasted potatoes & seasonal vegetables.

Oak Grilled "All Natural" Filet Mignon

A 9oz oak grilled all natural, hormone & pesticide free filet mignon. Accompanied with roasted potatoes & seasonal vegetables.

Brisket of Beef

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

Classic Cheeseburger

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

New Zealand Lamb Shank

A New Zealand lamb shank braised with roasted root vegetables, smoked bacon & Tuscan white beans.

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.

Eric's Chopped Sirloin Steak

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

MARMALADE SOUTH OF THE BORDER FAVORITES

Miguel's Fajitas

Your choice of large Mexican shrimp, filet mignon or chicken breast, sautéed with sweet onions, red & green bell peppers & our special fajita sauce. Accompanied with warm corn tortillas, Mexican rice, black beans, fresh salsa, guacamole & sour cream.
~option w/ chicken ~option w/filet mignon ~option w/Mexican shrimp

Blackened Mahi Mahi Tacos

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

Chicken Enchiladas

Three chicken enchiladas topped with a red chile sauce & cheese. Accompanied with Mexican rice, black beans & garnished with guacamole, fresh salsa, & sour cream.

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.

DINNER ENTREES

MARMALADE SEAFOOD SPECIALTIES

Oak Grilled Salmon

A fresh filet of salmon, oak grilled, topped with a lobster cream sauce & accompanied with Marmalade pilaf & seasonal vegetables.

Blackened Mahi Mahi

A fresh filet of Mahi coated in Cajun spices & topped with a mango mint salsa. Accompanied with Wasabi mashed potatoes & seasonal vegetables.

Ahi Tuna Steak

An Ahi tuna steak, (Seared Rare), topped with a lime soy glaze & accompanied with Marmalade pilaf & seasonal vegetables.

MARMALADE SEAFOOD CLASSICS

Papillote of Fresh Seabass au Puttenesca

A fresh filet of seabass baked in a parchment bag with roasted tomatoes, Kalamata olives, capers, roasted peppers & fresh basil. Accompanied with Marmalade pilaf & seasonal vegetables.

Vietnamese Bouillabaisse

Fresh mussels, clams, shrimp, scallops & fresh seasonal fish in a spicy Vietnamese chile-mint broth.

Fresh Lake Superior Whitefish

A fresh filet of Lake Superior whitefish sautéed with lemon, capers & fresh dill. Served with Marmalade pilaf & seasonal vegetables.

Parmesan Crusted Red Snapper

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

Blackened Shrimp Creole

Large blackened Mexican shrimp on a bed of mild Creole sauce. Accompanied with steamed rice & garnished with green onions.

Alaskan Halibut Fish & Chips

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

MARMALADE POULTRY

Pollo Carciofi

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

Chicken Picatta

Scaloppini of chicken breast sautéed with white wine, lemon, capers, mushrooms, & tomatoes. Accompanied with Marmalade pilaf & seasonal vegetables.

Chicken Toscana

Scaloppini of chicken breast sautéed with mushrooms, red onion, tomatoes, red & green bell peppers in a oregano white wine sauce. Accompanied with Marmalade pilaf & seasonal vegetables.

Country Fried Chicken Breast

A full breast of chicken coated with seasoned Japanese bread crumbs, topped with our homemade country gravy & served with mashed potatoes & seasonal vegetables.

Oak Grilled Chicken Breast

An oak grilled chicken breast marinated with fresh herbs. Accompanied with Marmalade pilaf and seasonal fresh vegetables.

Shelton's Organic Half a Rotisserie Chicken

Half of an organic chicken topped with a fresh herb & roasted garlic jus. Accompanied with Marmalade pilaf & seasonal vegetables.

Chicken Marsala

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

Chicken Florentine

A sautéed scaloppini of chicken breast on a bed of spinach layered with a touch of tomato basil sauce & glazed with provolone cheese. Accompanied with capellini marinara.

SALADS

MARMALADE STARTER SALADS

Our Classic Caesar

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

Marmalade's House Salad

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

Fresh Organic Spinach Salad

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

Roasted Beet Salad

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

Organic Mixed Greens

Organic mixed field greens tossed with lemon champagne vinaigrette & garnished with julienne carrots & fresh tomatoes. (half) (full)

Hearts of Romaine

Hearts of romaine tossed with fresh tomatoes, seasoned croutons, & our roasted garlic gorgonzola dressing. (half) (full)

Make any of Our Starter Salads an Entrée Salad.

*Add Grilled Chicken Breast
half add 2.00 / full add 3.00*

*Add Bay Shrimp
half add 3.00 / full add 4.00*

*Add 8oz Grilled Salmon Filet
full or half add 7.00*

*Add Seared Sea Scallops
half add 4.00 / full add 5.00*

*Add 8oz Blackened Mahi Mahi Filet
full or half add 7.00*

*Add Country Fried Chicken Breast
half add 3.00 / full add 4.00*

*Add Grilled Large Gulf Shrimp
half add 4.00 / full add 5.00*

*Add 8oz Seared Ahi Filet
full or half add 7.00*

*Add Grilled Marinated Filet Mignon Strips
full or half add 7.00*

MARMALADE SALAD CLASSICS

Chopped Italian Salad

Mixed organic greens tossed with chicken, roasted peppers, dry salami, tomatoes, cucumbers, olives, sun-dried tomatoes, provolone cheese, grilled zucchini, eggplant & balsamic vinaigrette. (half) (full)

Chinese Chicken Salad

Crispy shredded iceberg lettuce tossed with a sesame ginger vinaigrette, snow peas, carrots, green onions, sliced almonds, chicken breast, daikon sprouts, crispy wontons, Mandarin oranges & crispy rice noodles. (half) (full)

Marmalade's Classic Cobb

Mixed organic greens tossed with tomatoes, cucumbers, chicken, smoked bacon, Swiss cheese, bleu cheese, avocado, & diced egg tossed with lemon champagne vinaigrette. (half) (full)

SALADS

MARMALADE ENTREE SALADS

Miguel's Fajita Salad

Your choice of large Mexican shrimp, filet mignon or chicken breast, sautéed with sweet onions, red & green bell peppers & our special fajita sauce. On a bed of mixed greens tossed with Ranch dressing, black beans, sweet corn, fresh tomatoes & cilantro. All piled high in a crispy tortilla shell & accompanied with fresh salsa, guacamole & sour cream.

~option w/ Chicken

~option w/Filet Mignon

~option w/Mexican Shrimp

MARMALADE CLASSIC ENTREE SALADS

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.

Grilled Chicken Curry Salad

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

Balsamic Chicken Salad

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) (full)

Oak Grilled Vegetables

Oak grilled zucchini, eggplant, carrots, mushrooms, red peppers, onions, asparagus & a roasted tomato accompanied with a mixed green salad tossed with lemon champagne vinaigrette & sprinkled with feta cheese. (full)

Chilled Oak Grilled Filet Mignon Salad

Sliced oak grilled marinated Angus tenderloin, cooked medium rare, on a bed organic mixed greens tossed with a lemon champagne vinaigrette & garnished with avocado, roasted red peppers, fresh tomatoes, & goat cheese.

Santa Fe BBQ'd Chicken Salad

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) (full)

Grilled Chicken Teriyaki Salad

Grilled chicken breast glazed with teriyaki sauce on a bed of mixed organic greens tossed with sesame ginger vinaigrette & garnished with mixed berries, mandarin oranges & crispy rice noodles. (half) (full)

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) (full)

Warm Seafood Cobb

Mixed organic greens tossed with smoked bacon, fresh tomatoes, Swiss cheese, bleu cheese crumbles, diced egg, avocado & lemon champagne vinaigrette. Topped with large Mexican shrimp, sea scallops & fresh seasonal fish poached in a white wine lemon broth.