

# 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 SMALL BITES

## **Coconut Shrimp**

*Six large jumbo 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.*

## **Grilled Vegetable Quesadilla**

*A blend of 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 & ponzu 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 jumbo 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 jumbo 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) 5

### **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

#### Grilled Santa Fe Skirt Steak

*Grilled skirt steak topped with a Chipotle orange sauce & accompanied with roasted potatoes & seasonal veggies.*

#### Grilled New Zealand Rack of Lamb

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

#### Grilled Certified Angus Bone-in Rib Eye Steak

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

#### Grilled Certified Angus New York Steak

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

*~Add a Wild Mushroom, Green Peppercorn or Bearnaise Sauce to any steak*

### MARMALADE CLASSICS

#### Kansas City Pork Chop

*A Grilled 12 oz centercut pork chop marinated with fresh herbs. Served with cinnamon apples, roasted potatoes & seasonal vegetables.*

#### Dean's Baby Back Ribs

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

#### Grilled "All Natural" Filet Mignon

*A 9oz 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

#### Grilled Salmon

*A fresh filet of salmon, 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

#### 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.*

#### Fresh Lake Superior Whitefish

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

#### Vietnamese Bouillabaisse

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

#### Grilled Chicken Breast

*A 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 jumbo 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 with Chicken*

*~option with Filet Mignon*

*~option with Jumbo Shrimp*

## MARMALADE CLASSIC ENTREE SALADS

### Seafood Louis

*King crab, large jumbo shrimp & bay shrimp on a bed of crisp hearts of romaine lettuce tossed with our classic Louis dressing. Garnished with tomato & hard boiled eggs.*

### Chilled Filet Mignon Salad

*Sliced 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.*

### Grilled Chicken Curry Salad

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

### 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)*

### 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)*

### 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)*

### Char Grilled Vegetables

*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)*

### 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 jumbo shrimp, sea scallops & fresh seasonal fish poached in a white wine lemon broth.*

# MARMALADE COFFEES, TEAS & ESPRESSOS

## Cappuccino Café Mocha

**Organic Coffee**  
**Organic Decaf Coffee**

**Café Latte**  
**Iced Mocha**  
*Sub soy milk for .50*

**Espresso**  
**Dbl Espresso**

## NUMI ORGANIC HOT TEAS

**Chinese Breakfast**  
*Black tea blend*  
**Morning Rise**  
**Breakfast Blend**  
*Breakfast blend of black teas*

**Aged Earl Grey**  
*Italian Bergamot*  
**Simply Mint**  
*Moroccan mint*

**Sweet Meadows**  
*Chamomile*  
**Red Mellow Bush**  
*Rooibos herbal*  
**Moonlight Spice**  
*Orange Spice White Tea*

## MARMALADE COLD BEVERAGES

**Organic Tropic Star** **Fresh Squeezed Orange**  
**Iced Tea** **Juice** (sm) (lrg)

**Soft Drinks**  
*Coke, Diet Coke, Sprite, Root Beer & Fanta*  
**Lemonade**  
**Milk**  
*Whole & Nonfat*  
**Chocolate Milk**

**Apple Juice**  
**Cranberry Juice**  
**V-8 Juice**  
**Tomato Juice**  
**Soy Milk**

**San Pellegrino**  
*(sm) (lrg)*  
**Fiji Water**  
*(sm) (lrg)*  
**Raspberry Spritzer**

## BOTTLED BEERS

**Coors Light**  
**Pyramid Hefeweisen**  
**Sierra Nevada Pale Ale**

**Guinness**  
**Heineken**  
**Newcastle**

**Corona**  
**Kaliber n.a.**  
**Becks**

**Samuel Adams Boston Lager**  
**Miller Light**  
**Anchor Steam**

**Pilsner Urquell**  
**Amstel Light**

*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 eight or more.*