

MARMALADE SOUPS

Cup 5.45 Bowl 7.45

Black Bean

w/tortilla strips, salsa & sour cream

Chicken Tortilla

French Onion

Chicken Noodle

Clam & Corn Chowder

Filet Mignon Chili

(cup 5.95 / bowl 7.95)

Mitchell's Split Pea

French Lentil

Wild Mushroom

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. 12.95

Calamari Fritto

Calamari dusted with our special coating, fried to a crispy golden brown & served with a spicy marinara sauce and a chipotle aioli. 11.45

Warm Artichoke-Spinach Cheese Dip

Artichokes & spinach blended with three cheeses, & glazed with feta cheese. Served with tortilla chips & fresh salsa. 11.45

Maryland Crab Cakes

Two crab cakes served with a lemon-caper remoulade & a mixed green salad. 13.95

Spicy Ahi Tuna Tartar Tower

Hand cut Ahi layered with avocado, seaweed salad, served with wonton chips. 13.95

Steamed Mussels & Clams

Mussels & clams steamed in a white wine garlic broth. 13.45

Bruchetta ala Checca

Fresh tomatoes blended with fresh basil, garlic & extra virgin olive oil, with toasted Italian bread. 9.45

Crispy Sweet Potato Fries

Accompanied with house made aioli. 6.95

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. 10.95

Ahi Sashimi

Raw Ahi tuna accompanied with pickled ginger, wasabi, ocean salad & a ponzu dipping sauce. 13.95

Home Made Guacamole & Chips

Blue & white corn tortilla chips accompanied with our homemade guacamole & fresh salsa. 7.95

Grilled Organic Artichoke

Grilled marinated organic artichoke, served with a zesty basil aioli & grilled lemon. 9.45

Ginger Chicken Potstickers

Steamed or pan-fried potstickers stuffed with ginger chicken, & grilled vegetables. Accompanied with a ponzu dipping sauce. 9.45

Fresh Mozzarella & Beefsteak Tomatoes

Fresh mozzarella on sliced beefsteak tomatoes topped with fresh basil, extra virgin olive oil & pesto sauce. 10.95

Grilled Steak 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. 14.45

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. 9.95

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. 9.95

PASTA & RISSOTTO

MARMALADE SPECIALTIES

Chicken & Goat Cheese Pasta

Chicken, goat cheese, mushrooms, & sun dried tomatoes in a light chicken consommé tossed with linguine pasta.
(half) 11.95 (full) 14.95

Chicken Parmesan

Chicken breast in a crispy parmesan cheese crust topped with marinara sauce & glazed with provolone cheese. Accompanied with spaghetti marinara. 16.95

MARMALADE CLASSICS

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) 9.95 (full) 12.95

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) 10.45 (full) 14.45

Sweet Italian Chicken Sausage

Sweet Italian chicken sausage, onions, red & green bell peppers simmered in our marinara sauce & tossed with linguine.
(half) 10.95 (full) 13.95

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) 11.95 (full) 14.95

Spaghetti & Meatballs

Our homemade meatballs slowly simmered in our marinara sauce & tossed with spaghetti. (half) 12.45 (full) 15.45

Chicken Fettuccine

Fettuccine pasta tossed with chicken breast, sun dried tomatoes, walnuts & shallots in a sage cream sauce. (half) 10.95 (full) 14.95

Penne Arrabiata

Our homemade tomato basil sauce spiced with red chile flakes and tossed with penne pasta. (half) 9.45 (full) 13.45

Manila Clams

Manila clams sautéed with white wine, garlic & creamy butter. Tossed with linguine pasta. (half) 11.95 (full) 15.95

Wild Mushroom Risotto

A combination of porcini, cremini, & button mushrooms blended in our creamy risotto. (half) 10.95 (full) 13.95

Seafood Saffron Risotto

Mussels, clams, calamari, large jumbo shrimp & fresh seasonal fish blended in a saffron risotto. (half) 14.95 (full) 17.95

Fresh Salmon & Asparagus

Fresh salmon & asparagus in a light white wine, lemon cream sauce on a bed of farfalle pasta
(half) 11.95 (full) 15.95

Cioppino

Mussels, clams, calamari, large jumbo shrimp & fresh seasonal fish in a spicy saffron tomato sauce on linguine.
(half) 14.95 (full) 17.95

Garlic Shrimp Scampi

Large jumbo shrimp sautéed with garlic, lemon, white wine, capers & creamy butter. Tossed with linguine pasta
(half) 14.45 (full) 17.95

DINNER ENTREES

MARMALADE SPECIALTIES

Grilled Santa Fe Skirt Steak

Grilled skirt steak topped with a Chipotle orange sauce
& accompanied with roasted potatoes & seasonal veggies. 19.95

Prime Top Sirloin Steak Frites

Grilled herb marinated 10 oz top sirloin served with 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, accompanied with roasted
potatoes & seasonal vegetables.
8 oz 19.95 12 oz 24.95

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

MARMALADE CLASSICS

Kansas City Pork Chop

A grilled 12 oz center cut pork chop marinated with fresh herbs.
Served with cinnamon apples, roasted potatoes
& seasonal vegetables. 16.95

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. Full 21.95 half 17.95

Classic Cheeseburger

Your choice of cheddar, Swiss or provolone cheese. Accompanied with
lettuce, tomato, & red onion and a choice of salad or fries. 9.95

Brisket of Beef

Brisket of beef braised in our three onion gravy, sliced thin and
accompanied with mashed potatoes & seasonal vegetables. 16.45

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. 10.45

Chicken Fried Steak

Battered and fried tender beef, with country gravy, creamy mashed
potatoes and green beans. 18.95

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.
With chicken 15.45 With filet mignon 17.45 With Mexican shrimp 19.45

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. 15.45

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. 14.45

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. 15.45

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. 19.45

Blackened Rare Ahi Tuna

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

MARMALADE SEAFOOD CLASSICS

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. 19.95

Parmesan Crusted Red Snapper

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

Fish & Chips

Beer battered Alaskan cod filets accompanied with tartar sauce, seasonal vegetables & French fries. 16.45

Siete Mares

Jumbo shrimp, crab meat, scallops, mussels, clams, calamari, & fresh seasonal fish simmered in Mexican fish broth, with chili flakes, cilantro and bell peppers with garlic toast 17.95

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. 16.45

Chicken Picatta

Scaloppini of chicken breast sautéed with white wine, lemon, capers, mushrooms, & tomatoes. Accompanied with Marmalade pilaf & seasonal vegetables. 16.45

Grilled Chicken Breast

A grilled chicken breast marinated with fresh herbs. Accompanied with Marmalade pilaf and seasonal fresh vegetables. 14.45

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. 15.45

Chicken Marsala

Scaloppini of chicken breast sautéed with cremini, button & porcini mushrooms in a Marsala wine sauce. Accompanied with Marmalade pilaf & seasonal vegetables. 16.45

Rosemary Grilled Boneless Half Chicken

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

SALADS

MARMALADE STARTER SALADS

Our Classic Caesar

Hearts of romaine, seasoned croutons & parmesan cheese tossed with our homemade Caesar dressing. (half) 7.45 (full) 10.45

Fresh Organic Spinach Salad

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

(half) 9.95 (full) 12.95

Marmalade's House Salad

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

(half) 7.95 (full) 10.95

Organic Mixed Greens

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

(half) 6.45 (full) 9.45

Roasted Beet Salad

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

(half) 8.45 (full) 11.45

add four ounces of:

Chicken Breast, Grilled or Fried

3.00

Bay Shrimp

4.00

Grilled Salmon Filet

6.00

Seared Sea Scallops

5.00

Blackened Mahi Mahi Filet

6.00

King Crab

6.00

Grilled Large Gulf Shrimp

5.00

Seared Ahi Filet

6.00

Grilled Marinated Filet Mignon Strips

5.00

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) 9.95 (full) 13.95

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) 9.95 (full) 13.95

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) 9.95 (full) 13.95

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.

With Chicken 13.95

With Filet Mignon 16.95

With Jumbo Shrimp 18.95

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. 19.95

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) 11.45 (full) 14.45

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. (half) 14.95

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) 10.95 (full) 14.95

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) 10.95 (full) 14.95

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) 10.95 (full) 14.95

Chilled Char Grilled 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. 18.95

MARMALADE COFFEES, TEAS & ESPRESSOS

Cappuccino 3.95 Café Mocha 4.50

Organic Coffee 2.95
Organic Decaf Coffee 2.95

Café Latte 3.95
Iced Mocha 4.50
Sub soy milk for .50

Espresso 3.25
Dbl Espresso 3.75

NUMI ORGANIC HOT TEAS

2.95

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

Aged Earl Grey
Italian Bergamont
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 2.95 Juice (sm) 3.95 (lrg) 4.95

Soft Drinks 2.95
Coke, Diet Coke, Sprite, Root Beer & Fanta
Homemade Lemonade 3.50
Milk
Whole & Nonfat 2.95
Chocolate Milk 3.50

Apple Juice 2.95
Cranberry Juice 2.95
V-8 Juice 2.95
Tomato Juice 2.95
Soy Milk 3.95

Natura Sparkling Water
(600ml 3.95)
Natura Still Water
(600ml 3.95)
Raspberry Spritzer 2.95

BOTTLED BEERS

Amstel Light 5.00
Anchor Steam 5.00
Coors Light 4.00

Corona 5.00
Guinness 5.00
Heineken 5.00

Kaliber n.a. 4.50
Miller Genuine Draft 4.00
Miller Light 4.00

Newcastle 5.00
Pyramid Hefeweisen 5.00
Stella Artois 5.00

Samuel Adams Boston Lager 5.00
Sapporo 600ml 6.50
Sierra Nevada Pale Ale 5.00

*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.*