

MARMALADE SOUPS

Cup 5.45 Bowl 7.45

Black Bean

w/tortilla strips, salsa & sour cream

Chicken Tortilla

French Onion

(cup 5.95 /bowl 7.95)

Chicken Noodle Clam & Corn Chowder

Filet Mignon Chili

(cup 5.95 /bowl 7.95)

Mitchell's Split Pea

French Lentil

Wild Mushroom

(cup 5.95 /bowl 7.95)

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 & accompanied with a spicy cocktail sauce. 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

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. 14.45

Bruschetta ala Checca

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

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

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

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

Home Made Guacamole & Chips

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

Ahi Sashimi

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

Fresh Mozzarella & Beefsteak Tomatoes

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

Grilled Organic Artichoke

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

Ginger Chicken Potstickers

Crispy potstickers stuffed with ginger chicken, & grilled vegetables. Accompanied with a ponzu dipping sauce. 9.45

Steamed Mussels & Clams

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

Spicy Ahi Tuna Tartar Tower

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

Maryland Crab Cakes

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

LUNCH ENTREES

Grilled Santa Fe Skirt Steak

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

Grilled Salmon

A fresh filet of salmon, grilled, topped with a lobster cream sauce & accompanied with Marmalade pilaf & seasonal vegetables. 19.45

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. 17.95

Ahi Tuna Steak

Ahi tuna steak, (Seared Rare), topped with a lime soy glaze & accompanied with Marmalade pilaf & seasonal vegetables. 19.95

Siete Mares

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

Fish & Chips

Beer battered Icelandic cod filets accompanied with tartar sauce Seasonal vegetables & French fries 16.45

Chicken Picatta

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

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

Country Fried Chicken Breast

A full breast of chicken coated with seasoned Japanese bread crumbs, topped with our homemade country gravy and served with mashed potatoes & seasonal vegetables. 15.45

Rosemary Oak Grilled Boneless Half Chicken

Baby arugula shaved onion salad, grilled lemon, roasted potatoes Lemon garlic & rosemary sauce 16.45

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 Breast

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

Kansas City Pork Chops

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

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

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

Miguel's Fajitas

Your choice of large Jumbo shrimp, filet mignon or chicken breast, sautéed with sweet onions, red & green bell peppers & our special fajita sauce. Accompanied with warm corn tortillas, Spanish rice, black beans, fresh salsa, guacamole & sour cream.
With chicken 15.45 With filet mignon 17.45 With jumbo 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 Spanish 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

SANDWICHES

MARMALADE SPECIALTIES

Certified Angus

New York Steak Sandwich

A 10oz grilled Certified Angus New York steak on roasted garlic bread accompanied with sliced beefsteak tomatoes, sliced red onions & a choice of salad or fries. 17.95

Turkey Wrap

Thinly sliced fresh oven roasted turkey breast, bell peppers, cucumbers, fresh tomatoes, avocado, shredded iceberg lettuce, & ranch dressing all rolled up in a sun-dried tomato flour tortilla shell. Accompanied with a choice of salad or fries. 10.95

MARMALADE CLASSICS

(Fresh Avocado or Smoked Bacon to any sandwich add 1.50)

Ocean Way

Our house blended Albacore tuna salad accompanied with lettuce & tomato on your choice of bread. Accompanied with a choice of salad or fries. 10.45

Cheeseburger

An 8oz Certified Angus beef patty with your choice of cheddar, Swiss or provolone cheese on a hamburger bun. Accompanied with lettuce, tomato, red onion & choice of salad or fries. 10.45

Grilled Herbed Chicken Breast

A grilled chicken breast on toasted sourdough with a choice of cheddar, Swiss, or provolone cheese. Accompanied with lettuce, tomato, red onion and your choice of salad or fries. 10.45

Classic Patty Melt

An 8oz Certified Angus beef patty on grilled corn rye with cheddar cheese & grilled onions. Choice of salad or fries. 10.45

Winnett

Fresh oven roasted turkey breast accompanied with cranberry sauce, lettuce, tomato, & mayonnaise on your choice of bread. Accompanied with a choice of salad or fries. 10.45

Teriyaki Turkey Burger

A grilled turkey patty topped with roasted peppers, mushrooms, provolone cheese & teriyaki glaze on a hamburger bun. Choice of salad or fries. 10.45

Beef Melt

House roast beef on grilled sourdough with Ortega chiles, caramelized onions, & provolone cheese. Choice of salad or fries. 10.95

Reuben

Choice of corned beef or oven roasted turkey breast with sauerkraut & Swiss cheese on grilled corn rye. Choice of salad or fries. 10.95

Turkey Melt

Fresh oven roasted turkey on grilled sourdough with avocado, bacon & provolone cheese. Choice of salad or fries. 10.95

B L T A

Smoked bacon, lettuce, tomato, sliced avocado & mayonnaise on toasted sourdough. Choice of salad or fries. 10.95

Tuna Melt

Our house blended Albacore tuna salad on grilled sourdough & cheddar cheese. Choice of salad or fries. 10.45

Classic Club

Oven roasted turkey breast, smoked bacon, lettuce, tomato & mayonnaise on toasted sourdough. Choice of salad or fries. 10.95

Half Sandwich & Soup

Choice of honey cured ham, tuna salad, or oven roasted turkey sandwich. Accompanied with your choice of French Lentil, Mitchell's Split Pea, Chicken Tortilla or Clam Corn Chowder. 9.45
With Wild Mushroom, French Onion or Filet Mignon Chili. 10.45

French Dip

Oven roasted roast beef on a grilled French roll served with au jus. Accompanied with salad or fries. 11.95
(creamed horseradish & grilled onion upon request)

Ahi Tuna Steak

An 8oz Ahi tuna steak, (Seared Rare) on toasted sesame hamburger bun. Accompanied with lettuce, tomato, sliced red onion & a choice a choice of salad or fries. 14.45

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

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

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

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

Roasted Beet Salad

Roasted beets, crumbled bleu cheese, fresh tomatoes, & candied walnuts on mixed organic greens tossed with a lemon champagne vinaigrette.
(half) 8.45 (full) 11.45

Organic Mixed Greens

Organic mixed field greens tossed with lemon champagne vinaigrette & garnished with julienne carrots & fresh tomatoes.
(half) 6.45 (full) 9.45

Small Salad & Soup Combo

Choice of a Mixed Green or Caesar salad and your choice of French Lentil, Mitchell's Split Pea, Chicken Tortilla or Clam Corn Chowder. 9.45
With Wild Mushroom, French Onion or Filet Mignon Chili. 10.45

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) 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

BREAKFAST FOR LUNCH

Served Monday thru Friday till 3:00pm

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

Bagel & cream cheese instead of toast add 0.75

Fruit or cottage cheese instead of potatoes add 1.00

MARMALADE SPECIALTIES

Certified Angus New York Steak & Eggs

A grilled 10oz New York steak accompanied with three eggs any style, Marmalade potatoes & choice of toast. 16.95

Portabella Benedict

A portabella mushroom topped with roasted tomatoes, spinach, three poached eggs & ladled with Hollandaise sauce. Accompanied with Marmalade potatoes. 10.95

Skirt Steak Mexicali & Huevos

Marinated skirt steak topped with a Chipotle orange sauce, accompanied with three eggs scrambled with red onions, green chilies, avocado, jack & cheddar cheese on a bed of corn tortillas & Marmalade potatoes. 16.95

MARMALADE CLASSICS

Italian Omelet

Grilled Italian chicken sausage, tomato, roasted peppers, onions, & fresh basil in a marinara sauce topped with provolone cheese and accompanied with Marmalade potatoes & choice of toast. 9.95

Harbor Island Eggs

Crispy potato skins topped three poached eggs, Canadian bacon, asparagus tips & topped with Hollandaise sauce. Accompanied with Marmalade potatoes. 9.95

Egg White Frittata with Fresh Garden Vegetables

Julienne carrots, zucchini, squash, sweet tender peas, mushrooms, spinach, tomato, red onions, & fresh basil. Served with Marmalade potatoes & choice of toast. 9.95

Filet Mignon Chili & Cheddar Omelet

Our homemade chili glazed with cheddar cheese. Accompanied with Marmalade potatoes & choice of toast. 9.95

Classic Eggs Benedict

Three poached eggs with a choice of Canadian bacon or Scottish smoked salmon on a English muffin topped with Hollandaise sauce. Accompanied with Marmalade potatoes. 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. Accompanied with Marmalade potatoes & choice of toast. 8.95

MARMALADE SCRAMBLES

Smoked Salmon Scramble

Scottish salmon scrambled with scallions & three ranch eggs. Accompanied with Marmalade potatoes & choice of toast. 9.95

Gilson's Scramble

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

Tortilla Scramble

Three ranch eggs scrambled with tortilla strips, chicken sausage, onions, jalapenos, tomatoes & jack & cheddar cheese. Accompanied with black beans, salsa, guacamole, sour cream & a side of corn tortillas. 9.95