

MARMALADE SOUPS

Cup / Bowl

Mitchell's Split Pea

Black Bean *w/tortilla strips, salsa & sour cream*

Filet Mignon Chili

(cup / bowl)

Chicken Tortilla

Clam & Corn Chowder

Roasted Tomato *w/ fresh basil*

Wild Mushroom

(cup / bowl)

Fresh Garden Vegetable

Chilled Gazpacho

French Onion

(cup / bowl)

MARMALADE PIZZA

Margherita

Tomato, basil, roasted garlic, & mozzarella

Vegetarian

Eggplant, Mushroom, Peppers, tomato & mozzarella

BBQ Chicken

Chicken, BBQ sauce, red onion, cilantro & mozzarella

Chicken Sausage

Mozzarella, onions, green & red peppers.

Classic Pepperoni

Pepperoni, tomato sauce & mozzarella

Four Cheese

*Goat, fresh mozzarella, Swiss & provolone
Cheese with pesto sauce*

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 marinara sauce.

Maryland Crab Cakes

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

Grilled Vegetable Quesadilla

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

Shrimp Egg rolls

Stuffed with shrimp, carrot, sprouts & cabbage accompanied with a ponzu dipping sauce.

Home Made Guacamole & Chips

Corn tortilla chips accompanied with our homemade guacamole & fresh salsa.

Bruchetta a la Checca

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

Ahi Sashimi

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

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.

Fresh Mozzarella & Beefsteak Tomatoes

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

Ginger Chicken Pot stickers

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

Steamed Mussels & Clams

Clams steamed in a white wine garlic broth.

Mozzarella Marinara

Rolled in seasoned bread crumbs, fried to a crispy golden brown, accompanied with tomato basil sauce.

Roasted Garlic Cheese Bread

PASTA & RISSOTTO

MARMALADE SPECIALTIES

Fresh Manila Clams

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

Garlic Shrimp Scampi

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

Cioppino

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

MARMALADE CLASSICS

Seafood Saffron Risotto

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

Three Cheese or Chicken Ravioli

Pasta pillow stuffed with our blend of ricotta, mozzarella & parmesan cheeses or chicken. Accompanied with your choice of sauce: Spinach Marinara, tomato saffron, Bolognese or sun dried tomato, peas & pesto cream sauce.
(half) (full)

Spaghetti & Meatballs

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

Tunisian Chicken

Sautéed with sun dried apricots, cranberries, currants & tomatoes in a light cream sauce on penne pasta
(half) (full)

Lobster & Shrimp Ravioli

Served with a Lobster Chardonnay sauce, garnished with Alaskan king crab meat & fresh tomatoes

Bolognese

A traditional Bolognese meat sauce on a bed of spaghetti (half) 9.95 (full) 10.95

Fresh Salmon & Asparagus

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

Wild Mushroom Risotto

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

Linguini Di Mare

Gulf shrimp, scallops & calamari in a spicy tomato cream sauce.
(half) (full)

Chicken Fettuccine

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

Mediterranean Chicken

Penne pasta tossed with eggplant, zucchini, sun dried tomato, broccoli & roasted peppers, sautéed with olive oil & garlic, topped with feta cheese
(half) (full)

Penne Arrabiata

Penne pasta tossed with a spicy tomato sauce.
(half) (full)

Lobster, Shrimp & Scallops

Tossed with sun dried tomatoes in a lobster chardonnay sauce on linguini pasta (full only)

Capellini a la checca

Fresh tomatoes, basil, garlic & olive oil
(half) (full)

Wild Mushroom Fettuccini

Chicken with porcini, Portobello & button mushroom, spinach & fresh mozzarella, topped with diced tomato. In Madeira cream sauce.
(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)

Sweet Italian chicken Sausage

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

DINNER ENTREES

MARMALADE SPECIALTIES

Grilled Angus Filet Mignon

*A grilled 9oz Angus filet mignon steak accompanied with roasted potatoes & seasonal veggies.
~Topped with Mushroom, Green peppercorn or béarnaise sauce add 2.00*

Certified Angus Bone-in Rib Eye Steak

A broiled 24oz Certified steak, topped with a balsamic, herb & garlic sauce accompanied with mashed potatoes & seasonal veggies.

Grilled Certified Angus New York Steak

*A grilled 14oz Certified Angus New York steak, accompanied with roasted potatoes & seasonal veggies.
~Topped with Mushroom, Green peppercorn or béarnaise sauce add 2.00*

CLASSICS

Grilled Santa Fe Skirt Steak

A grilled skirt steak topped with a Chipotle orange sauce, accompanied with black beans, Mexican rice, corn tortillas, fresh salsa, guacamole & sour cream. 19.95

Kansas City Pork Chops

*A 12 oz grilled pork chop, marinated with fresh herbs, roasted potatoes & seasonal veggies.
~Topped with Mushroom, green peppercorn or Béarnaise add 2.00*

Brisket of Beef

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

Teriyaki Bowl

*Choice of Chicken, Salmon or Steak, over a bed of steamed jasmine rice & topped with teriyaki glaze, accompanied with steamed seasonal vegetables.
~option with chicken, salmon, or steak*

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.

Dean's Baby Back Ribs

A full rack of grilled baby back ribs slathered in Dean's own BBQ sauce. Accompanied with French fries & seasonal veggies.

Eric's Chopped Sirloin Steak

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

New Zealand Spring Lamb Chops

*Marinated with rosemary & garlic, accompanied with roasted potatoes & vegetables
~Topped with Mushroom, Green peppercorn or Béarnaise sauce add 2.00*

Classic Cheeseburger

(Turkey, Veggie or Angus beef)

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

MARMALADE SOUTH OF THE BORDER FAVORITES

Miguel's Fajitas

Sautéed with sweet onions, bell peppers & our special fajita sauce. Accompanied with warm corn tortillas, Mexican rice, black beans, fresh salsa, guacamole & sour cream.

~option with chicken ~option with filet mignon ~option with Mexican shrimp

Blackened Ahi Tacos

Two Ahi 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 & 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

Sesame Crusted Ahi

An Ahi tuna steak, (Seared Rare) topped with Teriyaki glaze, accompanied with Wasabi mashed potatoes & seasonal veggies.

Mahi Mahi

Broiled, topped with asparagus, capers, mushrooms, tomato in a lemon cream sauce. Accompanied with broccoli & mashed potatoes.

Grilled Salmon

A fresh filet of salmon, grilled, topped with a lobster cream sauce & accompanied with jasmine rice & seasonal veggies.

MARMALADE SEAFOOD CLASSICS

Coconut Grove Salmon

Fresh filet of salmon in a shredded coconut crust on a bed of curry mashed potatoes & topped with a fresh mango & grilled pineapple sauce.

Fresh Lake Superior Whitefish

A fresh filet of Lake Superior Whitefish sautéed with lemon, capers & fresh dill. Served with jasmine rice & seasonal veggies.

Alaskan Halibut Fish & Chips

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

MARMALADE POULTRY

Shelton's Organic Half a Rotisserie Chicken

Half of an organic chicken roasted with fresh herbs and topped with your choice of Chipotle Orange, BBQ, Teriyaki or Roasted Garlic sauce, accompanied with Marmalade potatoes & seasonal veggies.

Country Fried Chicken Breast

A full breast of chicken coated with Japanese breadcrumbs, topped with our homemade country gravy & served with mashed potatoes & seasonal veggies.

Grilled Chicken Breast

A grilled chicken breast marinated with fresh herbs. Accompanied with jasmine rice & seasonal veggies.

Pollo Carciofi

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

Chicken Picatta

Scaloppini of chicken breast sautéed with white wine, lemon, capers, mushrooms & tomatoes. Accompanied with jasmine rice & seasonal veggies.

Chicken Marsala

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

SALADS

MARMALADE STARTER SALADS

Our Classic Caesar

*Hearts of romaine, seasoned croutons & parmesan cheese tossed with our homemade Caesar dressing. (half) (full)
~ **With Chicken** (half) (full) ~ **With Bay Shrimp** (half) (full) ~ **With Blackened Ahi** (half) (full)*

Marmalade's House

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

Organic Mixed Greens

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

(half) (full)

Chopped Italian

Organic field mixed greens tossed with chicken, roasted peppers, dry salami, tomatoes, cucumber, olives, sun dried tomatoes, provolone cheese, grilled zucchini, eggplant & balsamic vinaigrette (half) 9.95 (full)
(half) (full)

Western Blackened Chicken

Mixed greens with tomato, avocado, sweet yellow corn, black beans, fresh salsa, tossed with Ranch & topped with shredded Jack & cheddar cheese.
(half) (full)

Baked Goat Cheese & Spinach

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

Marmalade's Classic Cobb

Organic mixed field greens with tomatoes, cucumbers, chicken, bacon, avocado, diced egg, provolone & blue cheese, tossed with Italian dressing.
(half) (full)

Teriyaki Tofu

Sautéed carrots, broccoli, red onions, bean sprouts, red & green peppers over a bed or organic mixed field greens, tossed with sesame-ginger vinaigrette and garnished with fresh strawberries. (half) (full)

Chinese Ginger

Crispy shredded iceberg lettuce tossed with a sesame ginger vinaigrette, snow peas, carrots, green onions, sliced almonds, Daikon sprouts, crispy wontons, mandarin oranges & crispy rice noodles.

~ **With Chicken** (half) (full)

~ **With Seared Blackened Ahi** (half) (full)

(half) (full)

Waldorf

Chicken, green apples, seedless grapes, spiced candied walnuts and Blue cheese crumbles over a bed of mixed greens and tossed with balsamic vinaigrette.
(half) (full)

Roasted Beet

Roasted beets, blue cheese crumbles, fresh tomatoes & candied walnuts over a bed of mixed greens tossed with lemon champagne vinaigrette.
(half) (full)

Mediterranean Eggplant

Organic mixed field greens with eggplant, fresh tomatoes, cucumbers, red onions, Kalamata olives, roasted peppers & feta cheese, tossed with balsamic vinaigrette.
(half) (full)

Small Salad & Soup Combo

Choice of a Mixed Green or Caesar salad and your choice of Mitchell's split pea, Fresh garden vegetable, black bean or chicken tortilla soup. 8.95
~With filet mignon chili, French onion or wild mushroom soup. Add 1.00

MARMALADE ENTREE SALADS

Miguel's Fajita

Sautéed with sweet onions, bell peppers & our special fajita sauce. On a bed of mixed greens tossed with black beans, sweet corn, fresh tomatoes & cilantro. All piled high in a crispy tortilla shell & accompanied with Fresh salsa, guacamole & sour cream.

~ **With Chicken**

~ **With Filet Mignon**

~ **With Mexican Shrimp**

MARMALADE CLASSIC ENTREE SALADS

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 eggs.
(half) (full)

Grilled Chicken Curry

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 Chicken

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)

Sesame Salmon

Tomatoes, cucumber, daikon sprouts over mixed greens tossed with a lemon champagne wasabi dressing and garnished with strawberries, orange mandarins & blueberries.
(half) (full)

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.
(full only)

Oak Grilled Veggies

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

Chilled Grilled Filet Mignon

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

Balsamic Chicken

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)

Warm Seafood Cobb

Mixed organic greens tossed with smoked bacon, fresh tomatoes, cucumbers, provolone cheese, blue cheese crumbles, diced egg, avocado & Italian vinaigrette. Topped with large Mexican shrimp, sea scallops, fresh seasonal fish & calamari in a white wine lemon broth.

We Reserve the right to refuse service to anyone, we are not responsible for lost or stolen articles. A 17% gratuity will be added to parties of six or more.

DOMESTIC BEERS

Budweiser (on tap)

**Anchor Steam
Miller Genuine Draft
Miller Light**

**Samuel Adams Lager
Sierra Nevada Pale Ale
Coors Light**

IMPORTED BEERS

Bass Ale (on tap)

Corona
Heineken
Samuel Smith Pale Ale
Pete's Wicked Ale
Amstel Light

Pilsner Urquell
Guinness
Newcastle Brown Ale
Kaliber Non-Alcoholic Brew
Stella

MARMALADE COFFEES, TEAS & ESPRESSOS

Cappuccino
Espresso & foamed milk
Organic Coffee
Organic Decaf Coffee
Cafe Au Lait

Café Latte
Iced Mocha
Substitute Soy Milk add .50

Café Mocha
Espresso, chocolate, steamed milk & whipped cream
Espresso
Double Espresso

NUMI ORGANIC HOT TEAS

Morning Rise
Breakfast Blend Black Teas
Golden Chai
Spiced Assam Black Tea
Temple of Heaven
Gunpowder Green Tea

Aged Earl Grey
Italian Bergamot Black Tea
Simply Mint
Moroccan Mint
Berry Black
Fruitea Darjeeling Black Tea

Sweet Meadows
Chamomile Lemon Herbal Teasan
Sweet African Red
Green Rooibos Herbal Teasan
Moonlight Spice
Orange Spice White Tea

MARMALADE COLD BEVERAGES

Organic Tropic Star
Iced Tea

Organic Iced
Green tea

Fresh Squeezed Orange
Juice (sm) (lrg)

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

Apple Juice
Cranberry Juice
V-8 or Tomato Juice
Grapefruit Juice
(sm) (lrg)

San Pellegrino
(sm) (lrg)
Fiji Water (lrg)
Raspberry Spritzer
Soy Milk

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