

SOUPS

Cup / Bowl

WILD MUSHROOM w/PORT - (SMALL BOWL / LARGE BOWL)
FRESH GARDEN VEGETABLE
CORN & CLAM CHOWDER
BLACK BEAN w/TORTILLA STRIPS, SALSA & SOUR CREAM
FILET MIGNON CHILI - (SMALL BOWL / LARGE BOWL)

CHICKEN TORTILLA
SPLIT PEA
FRENCH ONION
BUTTERNUT SQUASH
CHILLED GASPACHO

PIZZA

ITALIAN CHICKEN SAUSAGE - w/PEPPERS & MOZZARELLA
MARGHERITA - TOMATO, MOZZARELLA, BASIL & GARLIC CLOVES
CARMELIZED ONION, WITH GOAT CHEESE, GARLIC & MUSHROOM
PUTTANESCA - TOMATO, EGGPLANT CAPERS, ANCHOVY & OLIVES

THREE MUSHROOM
GRILLED VEGETABLE
B B Q CHICKEN
FOUR CHEESE PESTO

SMALL BITES

WARM ARTICHOKE-ARUGULA CHEESE DIP - WITH TORTILLA CHIPS

ROASTED GARLIC PARMESAN BREAD

HOME MADE GUACAMOLE & CHIPS - w/FRESH SALSA

BRUCHETTA - ITALIAN BREAD TOPPED WITH FRESH TOMATO,
BASIL, GARLIC & EXTRA VIRGIN OLIVE OIL

FRESH MOZZARELLA ON BEEFSTEAK TOMATOES - TOPPED WITH FRESH BASIL,
EXTRA VIRGIN OLIVE OIL & PESTO

MOZZARELLA MARINARA - MOZZARELLA ROLLED IN SEASONED BREAD CRUMBS,
DEEP FRIED UNTIL CRISPY & ACCOMPANIED WITH A TOMATO BASIL SAUCE

BEEF CARPACCIO - THIN SLICED FILET MIGNON WITH ARUGULA & PARMESAN

POT STICKERS - STUFFED WITH GINGER CHICKEN & SERVED WITH SOY SAUCE

BLACKENED AHI QUESADILLA - WITH JACK & CHEDDAR CHEESE, BLACK BEANS, &
ACCOMPANIED WITH SALSA, SOUR CREAM & GUACAMOLE

CHICKEN QUESADILLA - WITH JACK AND CHEDDAR CHEESE, SALSA,
SOUR CREAM, & GUACAMOLE

OAK GRILLED VEGETABLE QUESADILLA - WITH JACK & CHEDDAR
CHEESE, SALSA, SOUR CREAM, & GUACAMOLE

COCONUT SHRIMP - WITH A GINGER PLUM DIPPING SAUCE

SPICY AHI TUNA TARTARE - ON A BED OF OCEAN SALAD WITH TOAST POINTS, WASABI & GINGER

FRIED CALAMARI - SERVED WITH ARRABIATA SAUCE

half
full

SPICY ALBACORE TUNA DIP - WITH TORTILLA CHIPS

MARYLAND CRAB CAKES - WITH A DIJON MUSTARD SAUCE & MIXED GREEN SALAD

SCOTTISH SMOKED SALMON - SERVED WITH A DILL SAUCE, CAPERS, RED ONIONS &
RYE TOAST POINTS

AHI SASHIMI - SLICED FRESH RAW AHI TUNA ACCOMPANIED WITH
PICKLED GINGER, WASABI, & SOY SAUCE

STEAMED CLAMS & MUSSELS - IN A LIGHT SEAFOOD BROTH

SHRIMP or CRAB COCKTAIL SUPREME - YOUR CHOICE OF LARGE GULF SHRIMP OR KING CRAB
ACCOMPANIED WITH COCKTAIL SAUCE & SLICED AVOCADO

SALADS

HALF FULL

ASSORTED MIXED GREENS - WITH A LEMON CHAMPAGNE VINAIGRETTE
FRESH TOMATOES, & JULIENNE CARROTS

MARMALADE'S HOUSE SALAD - SPICED CANDIED WALNUTS, FRESH TOMATOES &
GOAT CHEESE ON MIXED GREENS TOSSED WITH BALSAMIC VINAIGRETTE

ROASTED BEET SALAD - ROASTED BEETS, CRUMBLLED BLEU CHEESE, FRESH TOMATOES, &
CANDIED WALNUTS ON MIXED GREENS TOSSED WITH A LEMON CHAMPAGNE VINAIGRETTE

CLASSIC CAESAR

- ~ WITH GRILLED CHICKEN
- ~ WITH CANADIAN BAY SHRIMP
- ~ WITH SEARED BLACKENED AHI

HEARTS OF ROMAINE - WITH FRESH TOMATOES, CROUTONS & TOSSED
WITH A ROASTED GARLIC GORGONZOLA DRESSING

FRESH SPINACH SALAD - WITH SMOKED BACON, GRILLED SHITAKE MUSHROOMS, & DICED
TOMATOES TOSSED WITH A HONEY MUSTARD DRESSING

CHOPPED ITALIAN SALAD - GRILLED CHICKEN, ROASTED PEPPERS, DRY
SALAMI, TOMATOES, CUCUMBER, OLIVES, SUN-DRIED TOMATOES, PROVOLONE
CHEESE, GRILLED ZUCCHINI, EGGPLANT, AND MIXED GREENS TOSSED WITH A
BALSAMIC VINAIGRETTE

MARMALADE'S CLASSIC COBB - MIXED GREENS, TOMATOES, CUCUMBERS
CHICKEN, BACON, PROVOLONE CHEESE, BLEU CHEESE, AVOCADO, & DICED EGG
TOSSED WITH A ITALIAN VINAIGRETTE

CHINESE GINGER CHICKEN SALAD - SNOW PEAS, CARROTS, DAIKON SPROUTS,
BEAN SPROUTS & WON TONS ON MIXED GREENS & TOSSED WITH
A SESAME- GINGER VINAIGRETTE
~ WITH SEARED, SESAME CRUSTED AHI

OAK GRILLED VEGGIES - ZUCCHINI, EGGPLANT, CARROTS, MUSHROOMS, PEPPERS,
ONIONS & A ROASTED TOMATO ACCOMPANIED WITH A MIXED GREEN SALAD. TOSSED
IN A BALSAMIC VINAIGRETTE & SPRINKLED WITH GOAT CHEESE

SALADS

HALF FULL

CANADIAN BAY SHRIMP SALAD - CANADIAN BAY SHRIMP ON MIXED GREENS TOSSED WITH A LEMON CHAMPAGNE VINAIGRETTE & GARNISHED WITH TOMATO WEDGES, BACON & ANCHOVIES

WARM SEAFOOD COBB - MIXED GREENS, TOMATOES, BACON, PROVOLONE CHEESE, BLEU CHEESE, AVOCADO, & DICED EGG TOSSED WITH A ITALIAN VINAIGRETTE AND TOPPED WITH SHRIMP, SCALLOPS & FRESH SEASONAL FISH

POACHED SALMON NICOISE - MIXED GREENS, GREEN BEANS, POTATO, OLIVES RED ONION, CAPERS, EGG & TOMATO IN A LEMON CHAMPAGNE DRESSING

SEAFOOD LOUIS - KING CRAB, GULF SHRIMP & CANADIAN BAY SHRIMP ON A BED OF CRISP ROMAINE GARNISHED WITH TOMATO & HARD BOILED EGGS WITH A CLASSIC LOUIS DRESSING

CHILLED OAK ROASTED FILET MIGNON - (COOKED MEDIUM RARE) SERVED ON A BED OF MIXED GREENS WITH TOMATOES, AVOCADO, ROASTED PEPPERS, HORSERADISH & GOAT CHEESE TOSSED WITH A BALSAMIC VINAIGRETTE

GRILLED CURRY CHICKEN SALAD - GRILLED CURRIED CHICKEN BREAST ON MIXED GREENS TOSSED WITH A GINGER VINAIGRETTE. GARNISHED WITH GRILLED PINEAPPLE, CURRANTS, DRIED CRANBERRIES, FRESH TOMATO & TOASTED COCONUT

GRILLED CHICKEN TERIYAKI - ON MIXED GREENS TOSSED WITH MIXED BERRIES, MANDARIN ORANGES & A SESAME - GINGER VINAIGRETTE. GARNISHED WITH CRISPY RICE NOODLES

BALSAMIC CHICKEN SALAD - GRILLED CHICKEN BREAST WITH A BALSAMIC GLAZE ON A BED OF MIXED GREENS WITH ROASTED PEPPERS, ROASTED TOMATOES & GOAT CHEESE

SANTA FE BBQ'd CHICKEN SALAD - WITH CUCUMBER, ROASTED PEPPERS, BLACK BEANS, SWEET CORN, CILANTRO, TOMATOES, TORTILLA STRIPS, & MIXED GREENS TOSSED WITH RANCH DRESSING

MIGUEL'S FAJITA SALAD - YOUR CHOICE OF FILET MIGNON OR GRILLED CHICKEN ACCOMPANIED WITH ROASTED PEPPERS, CARMELIZED ONIONS, BLACK BEANS, SWEET CORN, CILANTRO & FRESH TOMATOES ON MIXED GREENS TOSSED WITH RANCH DRESSING AND GARNISHED WITH PICO DE GALLO & GUACAMOLE
~ WITH GRILLED CHICKEN
~ WITH FILET MIGNON

MARMALADE MALIBU LAMB CHOP SALAD - GRILLED LAMB CHOPS ON MIXED GREENS TOSSED WITH A BALSAMIC VINAIGRETTE. GARNISHED WITH ROASTED PEPPERS & TOMATOES AND GOAT CHEESE

DINNER ENTREES

CHICKEN ENCHILADAS - THREE CHICKEN ENCHILADAS TOPPED WITH A RED CHILE SAUCE & ACCOMPANIED WITH MEXICAN RICE, BLACK BEANS, GUACAMOLE, SOUR CREAM & PICO DE GALLO

MIGUEL'S FAJITAS - CHOICE OF SHRIMP, CHICKEN OR FILET MIGNON ON A BED OF ONIONS & BELL PEPPERS ACCOMPANIED WITH TORTILLAS, MEXICAN RICE, BLACK BEAN, GUACAMOLE, SOUR CREAM & PICO DE GALLO
~ WITH GRILLED CHICKEN BREAST
~ WITH FILET MIGNON
~ WITH LARGE GULFSHRIMP

FILET MIGNON TACOS - TWO FILET MIGNON TACOS TOPPED WITH FRESH TOMATOES & SHREDDED LETTUCE ACCOMPANIED WITH MEXICAN RICE, BLACK BEAN, GUACAMOLE, SOUR CREAM & PICO DE GALLO

BLACKENED AHI TACOS - TWO AHI TACOS TOPPED WITH FRESH TOMATOES & SHREDDED LETTUCE ACCOMPANIED WITH MEXICAN RICE, BLACK BEANS, GUACAMOLE, SOUR CREAM & PICO DE GALLO

SAUTEED CALVES LIVER - TOPPED WITH CARMELIZED ONIONS, SMOKED BACON, MUSHROOMS, IN A BALSAMIC SAUCE & ACCOMPANIED WITH ROASTED POTATOES & SEASONAL VEGETABLES

BRISKET OF BEEF - TOPPED WITH A THREE ONION GRAVY., ACCOMPANIED WITH SEASONAL VEGETABLES & MARMALADE MASHED POTATOES

TERIYAKI BOWL - CHOICE OF CHICKEN, SALMON OR SEAFOOD ON STEAMED JAPANESE RICE, TOPPED WITH A TERIYAKI GLAZE & ACCOMPANIED WITH STEAMED SEASONAL VEGETABLES
~ GRILLED CHICKEN BREAST
~ FRESH GRILLED SALMON
~ SHRIMP, SCALLOPS & FRESH SEASONAL FISH
~ FRESH GRILLED MEXICAN SEABASS

COUNTRY FRIED CHICKEN BREAST - TOPPED WITH COUNTRY GRAVY & SERVED WITH MARMALADE MASHED POTATOES & SEASONAL VEGETABLES

ROCKY'S FREE RANGE ORGANIC ROTISSERIE CHICKEN - WITH YOUR CHOICE OF ROASTED GARLIC, CHIPOTLE BBQ SAUCE OR TERIYAKI SAUCE. ACCOMPANIED WITH ROASTED POTATOES & SEASONAL VEGETABLES

CHICKEN PICATTA - BONELESS BREAST OF CHICKEN SAUTEED WITH WHITE WINE, LEMON, CAPERS, MUSHROOMS & TOMATOES. ACCOMPANIED WITH ROASTED POTATOES & SEASONAL VEGETABLES

CHICKEN BREAST MARINATED WITH FRESH HERBS - OAK GRILLED CHICKEN BREAST ACCOMPANIED WITH ROASTED POTATOES & SEASONAL VEGETABLES

CHICKEN ITALIANO - OAK GRILLED CHICKEN BREAST TOPPED WITH A BALSAMIC-SCALLOT GLAZE AND ACCOMPANIED WITH ROASTED POTATOES & SEASONAL VEGETABLES

CHICKEN MARSALA - CHICKEN BREAST SAUTEED WITH MUSHROOMS, MAUI ONIONS, & ASPARAGUS IN A MARSALA WINE SAUCE.. ACCOMPANIED WITH ROASTED POTATOES & SEASONAL VEGETABLES

CHICKEN DIJONNAISE - CHICKEN BREAST SAUTEED WITH ARTICHOKE, ASPARAGUS, & MUSHROOMS IN A LIGHT DIJON MUSTARD CREAM SAUCE. SERVED WITH ROASTED POTATOES & SEASONAL VEGETABLES

GRILLED EGGPLANT STEAK - WITH TOFU, GRILLED TOMATO, & ZUCCHINI. TOPPED WITH A MARINARA SAUCE & ACCOMPANIED WITH ROASTED POTATOES & SEASONAL VEGETABLES

DINNER ENTREES

ALASKAN HALIBUT FISH & CHIPS - BEER BATTERED ALASKAN HALIBUT FILETS ACCOMPANIED WITH TARTAR SAUCE, SEASONAL VEGETABLES & FRENCH FRIES

ALASKAN HALIBUT - A FRESH FILET OF HALIBUT WITH A RIGIANO-MACADAMIAN NUT CRUST SAUTEED & TOPPED WITH A LEMON-BUTTER WINE SAUCE. SERVED WITH ROASTED POTATOES & SEASONAL VEGETABLES

FRESH FILET OF ORGANIC SALMON - OAK GRILLED FILET OF ATLANTIC SALMON WITH A SUN DRIED TOMATO SAUCE. SERVED WITH ROASTED POTATOES & SEASONAL VEGETABLES

FRESH LAKE SUPERIOR WHITEFISH - SAUTEED WITH LEMON, CAPERS, & FRESH DILL. SERVED WITH ROASTED POTATOES AND SEASONAL VEGETABLES

TOMATILLO AHI TUNA (SEARED RARE) - TOPPED WITH A TOMATILLO SAUCE & GRILLED ONIONS. ACCOMPANIED WITH SEASONAL VEGETABLES & ROASTED POTATOES

SESAME CRUSTED AHI (SEARED RARE) - TOPPED WITH TERIYAKI SAUCE AND ACCOMPANIED WITH WASABI MASHED POTATOES & SEASONAL VEGETABLES

SANTA FE SKIRT STEAK - SERVED WITH A CHIPOTLE, CILANTRO-ORANGE SAUCE. ACCOMPANIED WITH ROASTED POTATOES & SEASONAL VEGETABLES

ERIC'S CHOPPED SIRLOIN STEAK - TOPPED WITH A WILD MUSHROOM SAUCE & ACCOMPANIED WITH MASHED POTATOES & SEASONAL VEGETABLES

BABY BACK RIBS ~ A FULL SLAB OF RIBS TOPPED WITH A CHIPOTLE BBQ SAUCE. ACCOMPANIED WITH ROASTED POTATOES & SEASONAL VEGETABLES

*WESTERN COULOTTE STEAK - SERVED WITH ROASTED POTATOES, ONION RINGS & SEASONAL VEGETABLES
~ TOPPED WITH A WILD MUSHROOM OR GREEN PEPPERCORN ADD \$2.00*

*DOUBLE CUT CERTIFIED ANGUS RIB EYE STEAK - SERVED WITH ROASTED POTATOES, ONION RINGS & SEASONAL VEGETABLES
~ TOPPED WITH A WILD MUSHROOM OR GREEN PEPPERCORN ADD \$2.00*

*FILET MIGNON - SERVED WITH ROASTED POTATOES, ONION RINGS & SEASONAL VEGETABLES
~ TOPPED WITH A WILD MUSHROOM OR GREEN PEPPERCORN ADD \$2.00*

*CERTIFIED ANGUS NEW YORK STEAK - SERVED WITH ROASTED POTATOES, ONION RINGS & SEASONAL VEGETABLES
~ TOPPED WITH A WILD MUSHROOM OR GREEN PEPPERCORN ADD \$2.00*

*COLORADO SPRING LAMB CHOPS - MARINATED WITH ROSEMARY & CRACKED PEPPER. ACCOMPANIED WITH ROASTED POTATOES & SEASONAL VEGETABLES
~ TOPPED WITH A WILD MUSHROOM OR GREEN PEPPERCORN ADD \$2.00*

PASTA

HALF FULL

CHICKEN RAVIOLI - WITH A SPINACH MARINARA SAUCE

- WITH SUN DRIED TOMATO PESTO & SWEET PEAS

- WITH CHICKEN CONSOMMÉ, GOAT CHEESE & THYME

THREE CHEESE RAVIOLI - WITH A BOLOGNESE

- WITH A SUN DRIED TOMATO PESTO & SWEET PEAS

- WITH A SPINACH MARINARA SAUCE

LOBSTER RAVIOLI - WITH A LOBSTER CHARDONNAY SAUCE. GARNISHED WITH CRAB

WILD MUSHROOM RAVIOLI - IN A SAGE BROWN BUTTER SAUCE

LOBSTER, SHRIMP & SCALLOPS - IN A LOBSTER CHARDONNAY SAUCE ON LINGUINE

GARLIC SHRIMP SCAMPI - LARGE GULF SHRIMP SAUTEED WITH A
GARLIC LEMON CAPER BUTTER ON LINGUINI PASTA

CIOPPINO - CLAMS, MUSSELS, SHRIMP, CALAMARI, & FRESH FISH
IN A SPICY TOMATO-SAFFRON BROTH ON LINGUINI

SEAFOOD LINGUINE - LARGE SHRIMP, SCALLOPS & CALAMARI IN A
SPICY TOMATO SAUCE

FRESH SALMON & ASPARAGUS - IN A LEMON CREAM SAUCE ON
FARFALLE PASTA

FRESH MANILA CLAMS - ON LINGUINI IN A GARLIC WHITE WINE SAUCE

VEGETABLE LASAGNA - WITH A TOMATO BASIL SAUCE

WILD MUSHROOM FETTUCINE - PORCINI, SHITAKE, & BUTTON
MUSHROOMS, IN A ALFREDO CREAM SAUCE

CHICKEN PARMESIAN - A BREADED CHICKEN BREAST TOPPED WITH MARINARA SAUCE
GLAZED WITH PROVOLONE ON A BED OF SPAGHETTI MARINARA

CHICKEN FETTUCCINE - WITH SUN-DRIED TOMATOES, WALNUTS, & SHALLOTS
IN A SAGE CREAM SAUCE

SPAGHETTI & MEATBALLS - IN A TOMATO BASIL SAUCE

SWEET ITALIAN CHICKEN SAUSAGE - ON RIGATONI WITH ROASTED PEPPERS
IN A ROASTED GARLIC TOMATO SAUCE

RIGATONI BOLOGNESE - CLASSIC MEAT SAUCE ON RIGATONI

EGGPLANT PENNE - GRILLED EGGPLANT, KALAMATA OLIVES, & CAPERS IN A
TOMATO BASIL SAUCE ON PENNE PASTA

PENNE ARRABIATA - SPICY TOMATO SAUCE

SPAGHETTINI A LA POMMODORO - FRESH TOMATOES, BASIL, GARLIC, & OLIVE OIL

SANDWICHES

BREAD SELECTION -: SOURDOUGH, 7-GRAIN, OR RYE

CLASSIC CHEESEBURGER - (OR TURKEY BURGER) CHOICE OF CHEDDAR, SWISS, OR PROVOLONE.
SERVED WITH LETTUCE, TOMATO, ONION, & FRENCH FRIES ON A SESAME BUN
~ WITH AVOCADO OR BACON ADD \$1.50 EACH

PATTY MELT - ON GRILLED RYE WITH CHEDDAR CHEESE & GRILLED ONIONS
WITH CHOICE OF MIXED GREENS OR FRIES

REUBEN - CORNED BEEF OR TURKEY WITH SAUERKRAUT & SWISS CHEESE
ON GRILLED RYE WITH RUSSIAN DRESSING. CHOICE OF MIXED GREENS OR FRIES

GRILLED HERBED CHICKEN BREAST SANDWICH - ON TOASTED SOURDOUGH
WITH A CHOICE OF CHEDDAR, SWISS, OR PROVOLONE & GARNISHED WITH LETTUCE,
TOMATO & ONION. CHOICE OF MIXED GREENS OR FRIES

BBQ CHICKEN SANDWICH - WITH PROVOLONE, LETTUCE & TOMATO ON A SESAME BUN
WITH CHOICE OF MIXED GREENS OR FRIES

FRENCH DIP - ROAST BEEF ON A FRENCH ROLL WITH AU JUS . SERVED WITH CHOICE OF
MIXED GREENS OR FRIES (CREAMED HORSERADISH OR GRILLED ONIONS ON REQUEST)

WINNETT - OVEN ROASTED TURKEY BREAST ACCOMPANIED WITH CRANBERRY SAUCE,
LETTUCE, TOMATO, & MAYONNAISE. WITH A CHOICE OF MIXED GREENS OR FRIES

GRILLED VEGETABLES - EGGPLANT, ZUCCHINI, ROASTED PEPPERS, TOMATO,
CARMELIZED ONIONS, & MUSHROOMS. GARNISHED WITH SUN-DRIED TOMATO
& A BASIL PESTO. CHOICE OF MIXED GREENS OR FRIES

B L T A - BACON, LETTUCE, TOMATO, AVOCADO, & MAYONNAISE ON TOASTED SOURDOUGH
WITH CHOICE OF MIXED GREENS OR FRIES

CLASSIC CLUB - TURKEY, BACON, LETTUCE, TOMATO, & MAYONNAISE
ON SOURDOUGH TOAST WITH A CHOICE OF MIXED GREENS OR FRIES