

SOUPS

Cup / Bowl

CREAMY WILD MUSHROOM W/PORT & THYME	FRENCH ONION	CHICKEN TORTILLA
FRESH GARDEN VEGETABLE	CARROT & GINGER	CLAM & CORN CHOWDER
FILET MIGNON CHILI W/CHEDDER AND ONIONS	SPLIT PEA LENTIL	CHICKEN NOODLE

PIZZA

THE MARMALADE

ROMA TOMATOES, FRESH BASIL, ROASTED GARLIC & MOZZARELLA

GRILLED VEGETABLE

SEASONAL VEGGIES W/TOMATO SAUCE & MOZZARELLA

EXPLOSIVA

TOMATO SAUCE, MOZZARELLA, THIN SLICES OF PROCIUTTO, OLIVES, RED CHILI FLAKES, OREGANO AND ROASTED GARLIC

BBQ CHICKEN

WITH RED ONION, CILANTRO & MOZZARELLA

PEPPERONI PIZZA

MOZZARELLA, TOMATO SAUCE AND PEPPERONI

HAWAIIAN PIZZA

MOZZARELLA, TOMATO SAUCE, HAM AND PEPPERONI

PIZZA ITALIANO

SWEET ITALIAN TURKEY SAUSAGE, ROASTED PEPPERS, GARLIC, TOMATO SAUCE AND MOZZARELLA

SMALL BITES

TUNA TAR-TAR - FRESH AHI TUNA MIXED WITH A SPICY MAYONNAISE AND CAVIAR EGGS SERVED WITH TOAST POINTS

GRILLED QUESADILLA - CHICKEN OR VEGETABLE WITH JACK AND CHEDDAR CHEESE, SALSA, SOUR CREAM & GUACAMOLE. STEAK ADD \$1.00

BRUSCHETTA - TOASTED BAGUETTE TOPPED WITH FRESH TOMATO, BASIL, GARLIC & EXTRA VIRGIN OLIVE OIL

SEARED BLACKENED AHI TUNA - WITH CUCUMBERS, PICKLED GINGER, WASABI & PONZU SAUCE

SHRIMP EGG ROLLS - STUFFED WITH SHRIMP, CARROTS, SPROUTS & CABBAGE, SERVED WITH PLUM SAUCE

POT STICKERS - STUFFED WITH GRILLED VEGETABLES & CHICKEN, WITH PONZU SAUCE

ASIAN ANTIPASTO PLATTER - A COMBINATION OF EGG ROLLS, POT STICKERS, AHI SASHIMI & SEAWEED SALAD, WITH WASABI, PICKLED GINGER & PONZU SAUCE

FRIED CALAMARI - WITH COCKTAIL SAUCE & TARTAR SAUCE

CRAB CAKES - WITH TARTAR & COCKTAIL SAUCE AND MIXED GREEN SALAD

STEAMED CLAMS & MUSSELS - IN A LIGHT SEAFOOD BROTH

FRESH MOZZARELLA ON BEEFSTEAK TOMATOES - WITH FRESH BASIL, EXTRA VIRGIN OLIVE OIL AND SAUTEED SWEET RED BELL PEPPER

COCONUT SHRIMP - SERVED WITH A MANGO SAUCE

SALADS

HALF FULL

ASSORTED MIXED GREENS - WITH A LEMON - CHAMPAGNE VINAIGRETTE

CLASSIC CAESAR (dressing contains raw egg)

~WITH CHICKEN

~SEARED BLACKENED AHI TUNA

RUSTIC GREEK SALAD - WITH FRESH TOMATOES, CROUTONS, CUCUMBERS,
OLIVES, BELL PEPPERS, FETA CHEESE, GREEN ONIONS AND LEMON VINAIGRETTE

PALOS VERDES HOUSE SALAD - MIXED GREENS WITH TOMATOES, GOAT CHEESE AND
SPICED CANDIED WALNUTS, TOSSED WITH A BALSAMIC VINAIGRETTE

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

FAJITA SALAD - CHICKEN, BELL PEPPERS, ONION & CILANTRO SAUTEED IN OUR SPECIAL
SAUCE TOPPED WITH GUACAMOLE, SOUR CREAM & SALSA, SERVED IN A TACO SHELL

SEAFOOD LOUIS - KING CRAB & CANADIAN BAY SHRIMP ON A BED OF ICEBERG &
ROMAINE, GARNISHED WITH CARROT AND CELERY STICKS, TOMATO,
CUCUMBER, AVOCADO, EGG AND RED ONION. SERVED WITH RUSSIAN DRESSING

BAKED GOAT CHEESE SPINACH SALAD - WITH GRILLED MUSHROOMS, RED ONIONS,
& CHOPPED TOMATOES, IN A BALSAMIC DRESSING

ROASTED BEET SALAD - WITH BLEU CHEESE, CANDIED WALNUTS, WATERCRESS,
MANDARIN ORANGE SLICES AND CITRUS DRESSING

CHINESE CHICKEN SALAD - SNOW PEAS, CARROTS, DAIKON SPROUTS, GREEN
ONIONS, RICE NOODLES, MANDARIN ORANGES, ALMONDS & WONTONS ON
SHREDDED ICEBERG, TOSSED WITH A SESAME- GINGER VINAIGRETTE

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, SWISS CHEESE, BLEU CHEESE, AVOCADO & DICED EGG,
TOSSED WITH A LEMON - CHAMPAGNE VINAIGRETTE

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

OAK GRILLED VEGGIES - ZUCCHINI, EGGPLANT, CARROTS, MUSHROOMS, PEPPERS,
& ROASTED TOMATO SERVED WITH A MIXED GREEN SALAD, TOSSED
IN A LEMON CHAMPAGNE VINAIGRETTE & SPRINKLED WITH FETA CHEESE

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

SANTA FE BBQ CHICKEN BREAST - WITH RED ONIONS, BLACK BEANS, SWEET CORN,
CILANTRO, TOMATOES, TORTILLA STRIPS & MIXED GREENS, TOSSED WITH
RANCH DRESSING

SEAFOOD COBB SALAD - BAY SHRIMP, SCALLOPS, CRAB, MIXED GREENS,
TOMATOES, CUCUMBERS, BACON, BLEU CHEESE, AVOCADO & EGG
IN A LEMON DRESSING

ORANGE CHICKEN SALAD - FRIED CHICKEN BREAST IN OUR ORANGE SAUCE ON A
BED OF MIXED GREENS TOSSED IN A CITRUS DRESSING WITH TOMATOES,
ONION, CARROTS, MANDARIN ORANGES, MANGO AND WONTONS

DINNER ENTREES

- BLACKENED RED SNAPPER**- FRESH FILET OF RED SNAPPER ON
A BED OF MASHED POTATOES & SPINACH, TOPPED WITH PICO DE GALLO
- FRESH FILET OF SALMON** - OAK GRILLED FILET OF ATLANTIC SALMON WITH LOBSTER
CREAM SAUCE. SERVED WITH MARMALADE PILAF & SEASONAL VEGETABLES
- FRESH LAKE SUPERIOR WHITEFISH** - BLACKENED WITH A TOMATO CREAM SAFFRON SAUCE AND
TOPPED WITH AVOCADO, SERVED WITH MARMALADE PILAF AND SEASONAL VEGETABLES
- BAKED ALASKAN HALIBUT** - WITH BAY SHRIMP AND ARTICHOKE HEARTS IN A LEMON BUTTER SAUCE,
SERVED WITH MARMALADE PILAF AND SEASONAL VEGETABLES
- CHARBROILED AHI TUNA (SEARED RARE)** - WITH GRILLED ONION & TOMATILLO SAUCE
SERVED WITH SEASONAL VEGETABLES & MARMALADE PILAF
- MEXICAN SEA BASS**- FRESH FILET OF SEA BASS IN A WHITE WINE SAUCE WITH MUSHROOMS,
CAPERS, SHALLOTS AND DILL SERVED WITH MARMALADE PILAF AND SEASONAL VEGETABLES
- HERB CRUSTED HAWAIIAN ONO** - WITH A CITRUS SAUCE, SERVED WITH MASHED POTATOES
AND SEASONAL VEGETABLES
- BRISKET OF BEEF**- TOPPED WITH ONION GRAVY.
SERVED WITH SEASONAL VEGETABLES & MASHED POTATOES
- ROTISSERIE DUCK** - SERVED WITH RICE PILAF, SAUTÉED APPLES, ONIONS & SPINACH,
AND CHOICE OF RASPBERRY OR AN ORANGE SAUCE
- LAMB SHANK** - BRAISED WITH OLD SMOKE HOUSE BACON, TUSCAN WHITE BEANS &
ROASTED ROOT VEGETABLES
- CHICKEN BREAST MARINATED WITH FRESH HERBS** - OAK GRILLED CHICKEN
BREAST SERVED WITH MARMALADE PILAF & SEASONAL VEGETABLES
- COUNTRY FRIED CHICKEN BREAST**-TOPPED WITH COUNTRY GRAVY & SERVED WITH
MASHED POTATOES & SEASONAL VEGETABLES
- HALF CHICKEN**-SERVED WITH MARMALADE PILAF, SEASONAL VEGETABLES AND
CHOICE OF GREEN PEPPERCORN, TERI YAKI OR WILD MUSHROOM SAUCE
- CHICKEN PICCATA** - BONELESS BREAST OF CHICKEN SAUTÉED WITH WHITE WINE, LEMON,
CAPERS, MUSHROOMS & TOMATOES. SERVED WITH MARMALADE PILAF & SEASONAL VEGETABLES
- CHICKEN MARSALA** - BONELESS BREAST OF CHICKEN TOPPED WITH A PORCINI, BUTTON &
CREMINI MUSHROOM SAUCE. SERVED WITH MARMALADE PILAF & SEASONAL VEGETABLES
- CHICKEN PARMESAN**- BREADED CHICKEN BREAST TOPPED WITH PROVOLONE CHEESE AND MARI NARA
SAUCE. SERVED WITH ANGEL HAIR PASTA AND SEASONAL VEGETABLES
- CHICKEN DIJON**- MARSALA WINE, GARLIC AND DIJON MUSTARD IN A CREAMY SAUCE WITH MASHED
POTATOES AND SEASONAL VEGETABLES

FROM THE OAK GRILL

Steaks, Chops & Ribs

PORT WINE PORK CHOPS – BROILED PORK CHOPS WITH PORT WINE APPLE SAUCE.
SERVED WITH MASHED POTATOES AND SEASONAL VEGETABLES

BABY BACK RIBS– A FULL SLAB OF RIBS BASTED WITH BBQ SAUCE.
SERVED WITH ROASTED POTATOES & SEASONAL VEGETABLES

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

PREMIUM ANGUS BONE-IN RIB EYE - SERVED WITH ROASTED POTATOES
& SEASONAL VEGETABLES
~TOPPED WITH MUSHROOM, GREEN PEPPERCORN OR BÉARNAISE SAUCE ADD \$1.50

FILET MIGNON - SERVED WITH ROASTED POTATOES & SEASONAL VEGETABLES
~TOPPED WITH MUSHROOM, GREEN PEPPERCORN OR BÉARNAISE SAUCE ADD \$1.50

PREMIUM ANGUS NEW YORK STEAK - SERVED WITH ROASTED POTATOES &
SEASONAL VEGETABLES
~TOPPED WITH MUSHROOM, GREEN PEPPERCORN OR BÉARNAISE SAUCE ADD \$1.50

CLASSIC CHEESEBURGER - CHOICE OF GROUND TURKEY OR GROUND BEEF,
CHEDDAR, SWISS OR PROVOLONE. SERVED WITH LETTUCE, TOMATO, ONION
& CHOICE OF FRENCH FRIES OR MIXED GREEN SALAD
~WITH AVOCADO ADD \$1.75 OR BACON ADD \$1.50

GRILLED HERBED CHICKEN BREAST SANDWICH - ON TOASTED SOURDOUGH WITH A CHOICE OF
CHEDDAR, SWISS OR PROVOLONE, LETTUCE, TOMATO, ONION AND MAYONNAISE. SERVED WITH YOUR
CHOICE OF FRENCH FRIES OR SALAD

RISOTTO & PASTA

HALF FULL

SEAFOOD RISOTTO - FRESH MUSSELS, CLAMS, CALAMARI, SHRIMP & FRESH FISH IN A SAFFRON RISOTTO

SEAFOOD LINGUINE - SHRIMP, SCALLOPS AND CALAMARI IN A CREAMY TOMATO AND SAFFRON SAUCE

LOBSTER RAVIOLI - IN A LOBSTER CREAM SAUCE

CHICKEN RAVIOLI - WITH SPINACH & MARI NARA OR ALFREDO SAUCE

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

FARFALLE SALMON - WITH FRESH ASPARAGUS TIPS, IN A LEMON CREAM SAUCE

FRESH MANILA CLAMS - ON LINGUINI IN A WHITE WINE SAUCE

FETTUCCINE WITH WILD MUSHROOMS- CHICKEN WITH PORCINI, CREMINI AND BUTTON MUSHROOMS IN A MADEIRA CREAM SAUCE

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

CHICKEN PENNE- CHICKEN, ROASTED PEPPERS AND RED ONIONS IN A TOMATO CREAM SAUCE.

SWEET ITALIAN TURKEY SAUSAGE - ON LINGUINI WITH ROASTED PEPPERS IN A ROASTED GARLIC TOMATO SAUCE

FARFALLE AL PORCINI - BOWTIE PASTA, PROCUITTO, PORCINI MUSHROOMS AND ROSEMARY IN A LIGHT TOMATO CREAM SAUCE

SPAGHETTI BOLOGNESE - FRESH GROUND BEEF SAUTEED WITH ONION, GARLIC, AND MUSHROOMS IN A MARI NARA SAUCE SERVED WITH GARLIC TOAST

ON THE PENINSULA - PENNE PASTA IN A FRESH BASIL PESTO TOPPED WITH CAJUN SPICED CHICKEN BREAST AND FRESH TOMATOES

PENNE ARRABIATA - SPICY TOMATO SAUCE

CAPELLINI PRIMAVERA - FRESH SEASONAL VEGETABLES IN A LIGHT TOMATO BROTH

FETTUCCINE ALFREDO - CLASSIC CHEESE & CREAM SAUCE

PASTA A' LA JOJO- PORCINI, CREMINI & BUTTON MUSHROOMS SAUTEED WITH GARLIC IN A CREAMY MARSALA SAUCE WITH ANGEL HAIR PASTA

LINGUINI CARBONARA- SAUTEED SHRIMP WITH GARLIC, BACON, GREEN PEAS AND MUSHROOMS IN A WHITE WINE CREAM SAUCE WITH LINGUINI