

SOUPS

Cup / Bowl /

CREAMY WILD MUSHROOM W/PORT & THYME
FRESH GARDEN VEGETABLE
FILET MIGNON CHILI W/CHEDDAR AND
ONIONS

FRENCH ONION
CARROT & GINGER
SPLIT PEA
LENTIL

CHICKEN TORTILLA
CLAM & CORN CHOWDER
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 PINEAPPLE

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 MAYONAISE 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
CANDIED WALNUTS, TOSSED WITH A BALSAMIC VINAIGRETTE

SPICED

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

SMALL CUP OF SOUP & SALAD - CHOICE OF MIXED GREENS OR CAESAR SALAD,
AND CHOICE OF ANY ONE OF OUR SOUPS. ADD \$1.00 FOR A HOUSE SALAD

LUNCH 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

A LOBSTER CREAM SAUCE, SERVED WITH MARMALADE PILAF & SEASONAL VEGETABLES

FRESH LAKE SUPERIOR WHITEFISH - BLACKENED WITH A TOMATO SAFFRON SAUCE AND

TOPPED WITH AVOCADO, SERVED WITH MARMALADE PILAF AND SEASONAL VEGETABLES

HERB CRUSTED HAWAIIAN ONO - WITH CITRUS SAUCE SERVED WITH

MASHED POTATOES AND SEASONAL VEGETABLES

COUNTRY FRIED CHICKEN BREAST - TOPPED WITH COUNTRY GRAVY, SERVED WITH

MASHED POTATOES & SEASONAL VEGETABLES

HALF A CHICKEN - WITH MARMALADE PILAF & SEASONAL VEGETABLES

WITH CHOICE OF GREEN PEPPERCORN, WILD MUSHROOM OR TERI YAKI SAUCE.

BRISKET OF BEEF - TOPPED WITH ONION GRAVY.

SERVED WITH SEASONAL VEGETABLES & MASHED POTATOES

CHICKEN PICATTA - 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

SANTA FE SKIRT STEAK - WITH A CHIPOTLE, CILANTRO- ORANGE SAUCE.

SERVED WITH ROASTED POTATOES & SEASONAL VEGETABLES

CHICKEN BREAST MARINATED WITH FRESH HERBS - OAK GRILLED CHICKEN

BREAST SERVED WITH MARMALADE PILAF & SEASONAL VEGETABLES

CHICKEN PARMESAN - BREADED CHICKEN BREAST TOPPED WITH PROVOLONE CHEESE AND

MARINARA 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

NEW YORK STEAK - SERVED WITH ROASTED POTATOES & SEASONAL VEGETABLES

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, PROCIUTTO, 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

SANDWICHES

BREAD SELECTION: SOURDOUGH, 7-GRAIN OR RYE

SANDWICHES SERVED WITH CHOICE OF FRENCH FRIES OR MIXED GREEN SALAD

CLASSIC CHEESEBURGER - CHOICE OF GROUND TURKEY OR GROUND BEEF,
CHEDDAR, SWISS OR PROVOLONE WITH LETTUCE, TOMATO, ONION
AND MAYONNAISE ON A KAISER ROLL.
~WITH AVOCADO ADD \$1.75 OR BACON ADD \$1.50 EACH

PATTY MELT - CHOICE OF GROUND TURKEY OR GROUND BEEF, ON GRILLED RYE WITH
CHEDDAR CHEESE & GRILLED ONIONS

TERIYAKI TURKEY BURGER- GRILLED PINEAPPLE, TERIYAKI SAUCE, LETTUCE AND TOMATO
ADD \$1.50 EACH FOR CHEESE OR BACON

REUBEN - CHOICE OF CORNED BEEF OR TURKEY, WITH SAUERKRAUT & SWISS CHEESE,
ON GRILLED RYE WITH RUSSIAN DRESSING

TUNA MELT - ALBACORE TUNA ON GRILLED SOURDOUGH, WITH CHEDDAR CHEESE

TURKEY MELT- WARM TURKEY BREAST ON GRILLED SOURDOUGH WITH AVOCADO,
BACON & PROVOLONE

GRILLED HERBED CHICKEN BREAST SANDWICH - ON TOASTED SOURDOUGH
WITH A CHOICE OF CHEDDAR, SWISS OR PROVOLONE WITH LETTUCE,
TOMATO, ONION AND MAYONNAISE

FRENCH DIP - WARM TRI TIP ON A FRENCH ROLL, SERVED WITH AU JUS

WINNETT - TURKEY BREAST SERVED WITH CRANBERRY SAUCE,
LETTUCE, TOMATO & MAYONNAISE.

OCEAN WAY - ALBACORE TUNA SALAD GARNISHED WITH TOMATO AND LETTUCE.

B L T A - BACON, LETTUCE, TOMATO, AVOCADO & MAYONNAISE ON
TOASTED SOURDOUGH

CLASSIC CLUB - TURKEY, BACON, LETTUCE, TOMATO & MAYONNAISE
ON SOURDOUGH TOAST

BLACK FOREST HAM - WITH SWISS CHEESE, LETTUCE, ONION, TOMATO & MAYONNAISE

NEW YORK STEAK SANDWICH - ON GARLIC BREAD

BLACKENED CHICKEN SANDWICH - TOMATO, AVOCADO, SPINACH AND
PROVOLONE CHEESE SERVED ON GRILLED SOURDOUGH

BOB BURNS SANDWICH-ROASTED TRI-TIP, MELTED SWISS CHEESE,
THOUSAND ISLAND DRESSING AND AVOCADO ON GRILLED SOURDOUGH

BBQ TURKEY SANDWICH-SLICED TURKEY, BBQ SAUCE AND MELTED PROVOLONE CHEESE
ON A WARM SESAME BUN

HALF SANDWICH & CUP OF SOUP - CHOICE OF HAM, TUNA OR TURKEY SANDWICH,
AND CHOICE OF ANY ONE OF OUR SOUPS, ADD \$1.00 FOR TUNA MELT

BREAKFAST for LUNCH

AVAILABLE MON THRU FRI 11:30 - 3:00

TOAST SELECTION - SOURDOUGH, RYE, 7 GRAIN OR ENGLISH MUFFIN
BAGEL INSTEAD OF TOAST ADD 75¢

THREE RANCH EGGS - (ANY STYLE) WITH CHOICE OF SMOKED BACON, HAM,
SAUSAGE OR CANADIAN BACON, MARMALADE POTATOES & CHOICE OF TOAST

GILSON'S SCRAMBLE - THREE RANCH EGGS SCRAMBLED WITH BACON, AVOCADO
JACK & CHEDDAR CHEESE, WITH MARMALADE POTATOES & CHOICE OF TOAST

SKIRT STEAK MEXICALI & HUEVOS - MARINATED SKIRT STEAK, TOPPED WITH A
CHIPOTLE ORANGE SAUCE SERVED WITH TWO EGGS SCRAMBLED WITH ONIONS,
GREEN CHILIES, AVOCADO, JACK & CHEDDAR CHEESE, ON A BED OF CORN TORTILLAS
AND MARMALADE POTATOES

SMOKED SALMON AND SCALLIONS SCRAMBLED - WITH RANCH EGGS,
MARMALADE POTATOES & CHOICE OF TOAST

HARBOR ISLAND EGGS - THREE POACHED RANCH EGGS IN POTATO SKINS,
WITH CANADIAN BACON, ASPARAGUS TIPS AND TOPPED WITH HOLLANDAISE,
SERVED WITH MARMALADE POTATOES

EGGS BENEDICT - THREE POACHED EGGS WITH CHOICE OF CANADIAN BACON OR SMOKED SALMON,
ON AN ENGLISH MUFFIN TOPPED WITH HOLLANDAISE SERVED WITH MARMALADE POTATOES 10.95

ITALIAN OMELET - GRILLED ITALIAN TURKEY SAUSAGE, TOMATOES, ROASTED
PEPPERS, ONIONS & FRESH BASIL TOPPED WITH MOZZARELLA SERVED WITH
MARMALADE POTATOES & CHOICE OF TOAST

FILET MIGNON CHILI AND CHEDDAR CHEESE OMELET - WITH MARMALADE
POTATOES & CHOICE OF TOAST

EGG WHITE FRITATTA WITH FRESH VEGETABLES - WITH MARMALADE POTATOES
& CHOICE OF TOAST

MUSHROOM, BACON AND SWISS CHEESE FRITATTA - WITH MARMALADE POTATOES
& CHOICE OF TOAST

CHORIZO FRITATTA - WITH MELTED CHEDDAR CHEESE, MARMALADE POTATOES
& CHOICE OF TOAST

BOBBY'S BREAKFAST SANDWICH - TWO FRIED EGGS, CHOICE OF CHEESE,
LETTUCE, TOMATO AND BACON ON SOURDOUGH TOAST,
WITH MARMALADE POTATOES

SCOTTISH SMOKED SALMON AND BAGEL - WITH CREAM CHEESE,
SLICED TOMATO, RED ONION AND CAPERS