

# STARTERS AND SMALL PLATES

## FILET MIGNON CHILI BOWL

Filet mignon chili & cheddar cheese with crispy tortilla strips 7.95

## SPICY AHI TUNA TARTAR TOWER

Hand-cut ahi tuna layered with avocado & seaweed salad served with wonton chips & ginger 13.95

## CRISPY SWEET POTATO FRIES

Chipotle aioli & honey dip 6.95

## WARM ARTICHOKE-SPINACH CHEESE DIP

Artichokes & spinach blended with five cheeses topped with crumbled feta cheese & parmesan cheese, homemade potato chips 11.45

## PESTO STEAMED MUSSELS & CLAMS

Mussels & clams steamed in a chardonnay garlic broth pesto drizzle, grilled baguette 13.95

## JUMBO LUMP CRAB CAKES

Two crab cakes with Cajun remoulade & mixed green salad 13.95

## GINGER CHICKEN POTSTICKERS

Potstickers stuffed with ginger chicken & grilled vegetables served with ponzu dipping sauce your choice steamed or crispy 8.95

## CRISPY CALAMARI

Calamari lightly battered & fried to a crispy golden brown with marinara & chipotle aioli 11.95

## HOMEMADE GUACAMOLE & CHIPS

Warm corn tortilla chips with our homemade guacamole & pico de gallo 7.95

## CHICKEN QUESADILLA

Boneless breast of chicken, jack & cheddar cheeses in a crispy flour tortilla, served with fresh salsa guacamole & sour cream 9.95

## GRILLED ORGANIC ARTICHOKE

Grilled herb marinated organic artichoke with zesty basil aioli & grilled lemon 8.95

## MARMALADE CLASSICS

Start with a small bowl of soup, caesar or organic mixed green salad 3.95

### CHICKEN MARSALA 16.45

Scalopini of chicken breast sauteed with cremini & button mushrooms in a Marsala wine sauce on a bed of thin spaghetti with baby arugula shaved onion salad

### BRAISED BONELESS BEEF SHORT RIB 15.95

Braised in red wine & herbs, mashed potatoes & broccoli parmesan

### ARTICHOKE CHICKEN 16.45

Chicken breast sauteed with artichokes, mushrooms, basil in Dijon mustard cream sauce on a bed of thin spaghetti with baby arugula shaved onion salad

### CHICKEN PICATTA 16.45

Scalopini of chicken breast sauteed with white wine, lemon, capers on a bed of thin spaghetti & baby arugula shaved onion salad

### BAJA CIOPPINO 18.45

Jumbo shrimp, crab meat, scallops, clams, calamari & fresh fish simmered in a Mexican seafood broth chili flakes, cilantro, bell peppers & garlic toast

### FISH & CHIPS 15.95

Beer battered Alaskan cod filets with tartar sauce & french fries

### MARMALADE CAFE BURGER 10.95

Hand formed burger on a toasted bun with lettuce, tomato, sliced onion & choice of cheese.

Served with organic mixed green salad or french fries.

Add smoked bacon, avocado, guacamole or filet mignon chili for 1.50 ea. Substitute sweet potato fries 2.00

# SIMPLY GRILLED

Start with a small bowl of soup, caesar or organic mixed green salad 3.95

**10 OZ. CAFE STEAK 18.95**

Center cut rib eye medallion with herb butter

**HALF HERB ROASTED PETALUMA CHICKEN 14.95**

Portabello mushroom sauce

**BLACKENED AHI TUNA 19.95**

Grilled pineapple salsa

**GRILLED SALMON 17.95**

Sesame Ginger Sauce

**18 OZ. BONE IN RIBEYE 24.95**

All natural Premium Angus Ribeye, bleu cheese butter

**12 OZ. CENTER CUT PORK CHOP 18.95**

Roasted Apples

**YOUR SIMPLY GRILLED SELECTION INCLUDES A CHOICE OF 2 SIGNATURE OR SEASONAL SIDES**

Baby Arugula Shaved Onion Salad

Sauteed Spinach

Broccoli Parmesan

Heirloom Potatoes

Mashed Potatoes

Sweet Potato Fries

Rosemary Parmesan Fries

French Fries

# PASTA

Start with a small bowl of soup, caesar or organic mixed green salad 3.95

**FRESH SALMON & ASPARAGUS FARFALLE** HALF 12.45 FULL 15.45

Fresh salmon & asparagus in a white wine-lemon cream sauce

**GARLIC SHRIMP SCAMPI** HALF 14.45 FULL 17.45

Jumbo shrimp sauteed with garlic, lemon, white wine, capers & creamy butter

**CHICKEN FETTUCCINE** HALF 10.95 FULL 13.95

Fettuccine pasta tossed with chicken breast, sun dried tomatoes, walnuts & shallots in a sage cream sauce

**BLACKENED CHICKEN PENNE** HALF 11.45 FULL 14.45

Breast of chicken coated with Cajun spices tossed with a pesto cream sauce, diced tomatoes & scallions

**THREE CHEESE RAVIOLI** HALF 10.95 FULL 12.95

Stuffed with a blend of ricotta, mozzarella & parmesan cheeses topped with a pink creamy tomato sauce

**ARTICHOKE RAVIOLI** HALF 10.95 FULL 13.95

Artichoke stuffed ravioli with sauteed artichoke, spinach, parmesan cream, drizzled with a balsamic reduction

**CHICKEN PARMESAN** 16.45

Chicken breast in a crispy parmesan cheese crust with melted provolone cheese & spaghetti marinara

# SALADS

Start with a small bowl of soup 3.95

**CLASSIC CAESAR** HALF 7.95 FULL 10.95

Hearts of romaine, seasoned croutons & parmesan cheese tossed with homemade Caesar dressing

**HOUSE SALAD** HALF 8.45 FULL 11.45

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

**ORGANIC SPINACH SALAD** HALF 10.95 FULL 13.95

Fresh spinach tossed with honey mustard dressing smoked bacon, grilled portabello mushroom, fresh tomatoes & goat cheese fritters

**ORGANIC MIXED GREENS** HALF 6.45 FULL 9.45

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

**ORGANIC ROASTED BEET SALAD** HALF 8.95 FULL 11.95

Roasted beets, crumbled bleu cheese, fresh tomatoes & candied walnuts on mixed organic greens tossed with lemon champagne vinaigrette

**CHOPPED ITALIAN SALAD** 12.95

Shredded iceberg and romaine tossed with chicken roasted peppers, salami, tomatoes, cucumbers, olives sun-dried tomatoes, provolone cheese, chickpeas & balsamic vinaigrette

**COBB SALAD** HALF 10.95 FULL 13.95

Shredded iceberg & romaine lettuce with chicken breast tomatoes, cucumbers, smoked bacon Swiss cheese, bleu cheese, avocado & diced egg with lemon champagne vinaigrette

**CHINESE CHICKEN SALAD** HALF 9.95 FULL 12.95

Grilled chicken breast, snow peas, carrots, green onions, sliced almonds, daikon sprouts, wonton strips Mandarin oranges, shredded iceberg & romaine tossed with sesame ginger vinaigrette & crispy rice noodles

**GRILLED CURRY CHICKEN SALAD** HALF 10.95 FULL 13.95

Curried chicken breast on a bed of organic mixed greens, grilled pineapple, black currants, dried cranberries, tomato, toasted coconut tossed with sesame ginger vinaigrette

**BBQ CHICKEN SALAD** HALF 10.95 FULL 13.95

Grilled chicken breast topped with BBQ sauce, red onions, black beans, sweet roasted corn, tortilla strips tomatoes & cilantro on organic mixed greens tossed with ranch dressing

**POACHED SALMON NICOISE** HALF 11.45 FULL 14.45

Fresh filet of salmon on a bed of organic mixed greens with green beans, red potatoes, sliced Kalamata olives red onions, capers, tomatoes & diced hard boiled egg tossed with lemon champagne vinaigrette

**SEAFOOD LOUIS** 17.95

King crab, jumbo shrimp, bay shrimp, tomato, asparagus hard boiled eggs on a bed of shredded iceberg and romaine lettuce tossed with classic Louis dressing

**ADD FOUR OUNCES OF:**

Grilled Chicken Breast 3.00

Bay Shrimp 4.00

Poached Salmon Filet 6.00

Sliced Grilled Prime Top Sirloin 5.00

Tuna Salad 3.00

King Crab 6.00

Grilled Large Gulf Shrimp 5.00

Seared Ahi Filet 7.00

Seared Sea Scallops 6.00

# Marmalade

**CAFE®**

Breakfast • Lunch • Dinner

**DINNER**

# COFFEE AND TEA SPECIALITIES

Peerless Organic Coffee (Regular/Decaf)	2.95	Cafe Mocha	4.50
Espresso	2.95	Iced Mocha	4.50
Double Espresso	3.25	Blended Latte	3.95
Cafe Latte	3.95	Blended Mocha	4.50
Cappuccino	3.95	Numi Organic Tea	2.95
		<i>(Please ask your server for our selection)</i>	

*Add 0.50 for soy milk*

## COLD DRINKS

Organic Tropical Blend Iced Tea	3.25
Organic Black Iced Tea	3.25
Homemade Lemonade	2.95
Fiji Water small	3.95
large	4.95
Pellegrino small	3.95
large	4.95
Izze Raspberry Spritzer	2.95
Soft Drinks	2.95
Coke, Diet Coke, Sprite, Root Beer	

## JUICE AND MILK

Fresh Squeezed Orange Juice	3.95
Apple Juice	2.95
Cranberry Juice	2.95
V-8 Juice	2.95
Tomato Juice	2.95
Pineapple Juice	2.95
Grapefruit Juice	3.95
Milk (whole & nonfat)	2.95
Chocolate Milk	3.50
Soy Milk	3.95

## DESSERTS

### **SEE'S CHOCOLATE BUNDT CAKE** 6.50

Chocolate bundt cake with morsels of See's Chocolate Chips topped with a creamy chocolate frosting

### **TIRAMISU** 5.95

Lady fingers, marsala wine, mascarpone cheese, espresso, cocoa powder

### **NEW YORK CHEESECAKE** 5.95

Fresh strawberry sauce

### **BREAD PUDDING** 5.95

Classic bread pudding baked with vanilla, cinnamon & brandy served with caramel sauce and vanilla ice cream

### **MOLTEN CHOCOLATE CAKE** 6.95

Warm chocolate souffle cake filled with dark chocolate ganache and served with vanilla ice cream

Add one scoop of ice cream or sorbet 1.50

# ON THE ROCKS

**\$8.50**

## PIRATE MOJITO

Bacardi Superior Rum, Captain Morgan Rum  
fresh mint leaves, fresh lime juice, topped  
with Myers Dark Rum & soda

## THE HIGH TIDE MAI TAI

Mount Gay Eclipse Rum, Myers Dark Rum, Orange  
Curacao, Orgeat Syrup, Orange Juice, Pineapple Juice

## POMARITA

El Jimador Tequila, Cointreau  
Pama Pomegranate Liqueur, fresh lime juice

## TOP SHELF LONG ISLAND ICED TEA

Captain Morgan Rum, 1800 Tequila  
Bombay Sapphire Gin, Finlandia Vodka, Triple Sec  
fresh sweet & sour, cola

## CADILLAC MARGARITA

1800 Tequila, Cointreau, Grand Marnier  
fresh lime juice

## PINK LEMONADE

Stoli Citros Vodka, lemonade, grenadine, lemon juice

# CAFE MARTINIS

**\$10.00**

## POMEGRANATE MARTINI

Stoli Citros, Pama Pomegranate Liqueur  
fresh sweet & sour

## BERRY MARTINI

Smirnoff Blueberry Vodka, cranberry juice, Chambord  
fresh sweet & sour, fresh mint

## CLASSIC MARTINI

Grey Goose Vodka, splash of dry vermouth, olives

## GREEN APPLE MARTINI

Stoli Gala Apple, fresh sweet & sour, Sour Apple pucker

## THE CAFE COSMO

Finlandia Grapefruit, Cointreau, cranberry juice  
fresh lime juice

## RASPBERRY LEMON DROP

Stoli Razz, Cointreau, Lemon Juice, Chambord

## CHOCOLATE COFFEE MARTINI

Stoli Vanilla Vodka, Godiva Dark  
Chocolate Liqueur, Kahlua

# WINE LIST

## WHITE WINES

	<u>BOTTLE</u>	<u>GLASS</u>
CHANDON, Brut, California	Split	8.00
PIPER SONOMA, Brut, Sonoma County	32.00	8.00
BERINGER, White Zinfandel, California	25.00	6.25
ECCO DOMANI, Pinot Grigio, Italy	26.00	6.50
ROBERT MONDAVI, Riesling, Napa Valley	26.00	6.75
HESS SELECT, Sauvignon Blanc, Lake County	26.00	7.00
SYCAMORE LANE, Chardonnay, California	22.00	6.00
J. LOHR, Riverstone Chardonnay, California	28.00	7.75
KENDALL JACKSON, Chardonnay, California	32.00	8.75
SONOMA CUTRER, Chardonnay, California	39.00	N/A

## RED WINES

	<u>BOTTLE</u>	<u>GLASS</u>
ECHELON, Pinot Noir, Sonoma Valley	28.00	7.50
WILD HORSE, Pinot Noir, Willamette Valley	38.00	9.75
SYCAMORE LANE, Merlot, California	22.00	6.00
BLACKSTONE, Merlot, California	26.00	6.75
KENDALL JACKSON, MERLOT, SONOMA COUNTY	30.00	8.00
SYCAMORE LANE, Cabernet Sauvignon, California	22.00	6.00
ST. FRANCIS, Cabernet Sauvignon, Sonoma County	32.00	8.75
B.V. RUTHERFORD, Cabernet Sauvignon, Napa Valley	38.00	9.75
COPPOLA, Zinfandel, Sonoma County	28.00	7.50
PETER LEHMANN, Shiraz, Australia	28.00	7.75

*We reserve the right to refuse service to anyone. We are not responsible for lost or stolen articles.  
A 17% service charge will be added to parties of six or more*