

# MARMALADE SOUPS

Cup 5.95 Bowl 7.95

CLAM & CORN CHOWDER

FRENCH ONION

FILET MIGNON CHILI

CHICKEN TORTILLA

FRESH GARDEN VEGETABLE

CHICKEN NOODLE

CREAMY TOMATO BASIL

MITCHELL'S SPLIT PEA

CARROT GINGER

WILD MUSHROOM

BUTTERNUT SQUASH

## MARMALADE SMALL BITES

### COCONUT SHRIMP

Six gulf shrimp coated with shredded coconut fried to a crispy golden brown, sweet & sour dipping sauce 12.95

### CRISPY CALAMARI

Seasoned flash fried calamari spicy marinara & chipotle aioli & lemon 10.95

### WARM ARTICHOKE-SPINACH CHEESE DIP

Artichokes & spinach blended with three cheeses crumbled feta cheese, tortilla chips & salsa 10.95

### MARYLAND CRAB CAKES

Two crab cakes with lemon-caper remoulade & mixed greens 13.95

### CHARDONNAY STEAMED MUSSELS & CLAMS

Manila clams & New Zealand mussels steamed in white wine garlic lemon broth, grilled baguette 12.95

### BLACK & WHITE SEARED AHI

Seared in a black & white sesame crust, wasabi cream mixed green salad & pickled ginger 13.95

### SPICY AHI TUNA TARTAR TOWER

Hand-cut ahi tuna, avocado, wonton chips, pickled ginger & seaweed salad garnish 11.95

### TOMATO & ASPARAGUS BRUSCHETTA

Grilled asparagus & tomatoes blended with basil, garlic & extra virgin olive oil, toasted Italian bread 8.95

### FRESH MOZZARELLA & BEEFSTEAK TOMATOES

Fresh mozzarella, sliced beefsteak tomatoes, fresh basil extra virgin olive oil & pesto sauce 10.95

### HOMEMADE GUACAMOLE & CHIPS

Crisp corn tortilla chips, homemade guacamole & fresh salsa 7.95

### GINGER CHICKEN POTSTICKERS

Potstickers stuffed with ginger chicken & grilled vegetables ponzu dipping sauce, pan-fried or steamed 9.95

### CRISPY SWEET POTATO FRIES

Homemade chipotle and basil aioli dipping sauces 6.95

### GRILLED ARTICHOKE

Grilled marinated artichoke, zesty basil aioli roasted lemon 8.95

## QUESADILLAS

Overstuffed crispy tortilla shell, served with fresh salsa, homemade guacamole & sour cream

### GRILLED FILET MIGNON

Tender filet mignon strips caramelized onions, roasted peppers, jack & cheddar cheeses chipotle sauce 12.95

### CHICKEN

Marinated in a mild red chili sauce with jack & cheddar cheeses 9.95

### GRILLED VEGETABLE

Grilled Portabella mushrooms zucchini, yellow squash, onions peppers, carrots, tomato & goat cheese 9.95

# PASTA

Add a cup of soup, caesar or organic mixed green salad 3.95

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## SEAFOOD SAFFRON RISOTTO

Mussels, clams, calamari, gulf shrimp & fresh seasonal fish blended in a saffron risotto

Half 14.95 Full 17.95

## GARLIC SHRIMP LINGUINE

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

Half 12.95 Full 15.95

## CIOPPINO

Mussels, clams, calamari, gulf shrimp & fresh seasonal fish, spicy saffron tomato sauce & linguine

Half 14.95 Full 17.95

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## SPAGHETTI & MEATBALLS

Homemade meatballs slowly simmered in marinara sauce & tossed with spaghetti

Half 10.95 Full 13.95

## FRESH SALMON & ASPARAGUS FARFALLE

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

Half 13.95 Full 15.95

## SWEET ITALIAN TURKEY SAUSAGE LINGUINE

Grilled Italian turkey sausage, tomato, onion red & green bell peppers, in marinara sauce tossed with linguine

Half 10.95 Full 13.95

## CHICKEN FETTUCCINE

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

Half 10.95 Full 13.95

## CLASSIC FETTUCCINE ALFREDO

Fettuccine with our creamy alfredo sauce

Half 9.95 Full 12.95

## BLACKENED CHICKEN PENNE

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

Half 11.95 Full 14.95

## FRESH TOMATO & BASIL CAPELLINI

Ripe roma tomatoes sauteed with extra virgin olive oil fresh garlic & torn basil

Half 9.95 Full 12.95

## THAI CHICKEN PASTA

Chicken breast, sauteed with snow peas, carrots broccoli & peppers with angel hair pasta and spicy Thai sauce

Half 11.95 Full 14.95

## LINGUINE & MANILA CLAMS

Fresh Manila clams sauteed with white wine, garlic & creamy butter

Half 11.95 Full 14.95

## RIGATONI BOLOGNESE

Ragu of beef slowly simmered with marinara sauce on rigatoni

Half 10.95 Full 12.95

## PENNE ARRABIATA

Homemade tomato basil sauce spiced with red chili flakes

Half 9.95 Full 12.95

## ROMEO'S LASAGNA

Ground beef lasagna with onions, celery, squash, carrots ricotta, cottage, parmesan and mozzarella cheeses fresh herbs, marinara sauce & braised spinach 15.95

# RAVIOLI

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## THREE CHEESE RAVIOLI

Stuffed with blend of ricotta mozzarella & parmesan cheeses with marinara sauce or alfredo sauce

Half 10.95 Full 13.95

## CHICKEN RAVIOLI

Stuffed with herb roasted chicken breast and a choice of: spinach marinara, tomato saffron cream or chicken consomme with goat cheese and fresh thyme

Half 10.95 Full 13.95

## LOBSTER RAVIOLI

Served with a lobster Chardonnay sauce

Half 15.95 Full 18.95

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# SALADS

Add a cup of soup 3.95

## CLASSIC CAESAR

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

Half 7.95 Full 10.95

## THE WESTLAKE HOUSE SALAD

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

Half 7.95 Full 10.95

## FRESH ORGANIC SPINACH SALAD

Fresh spinach tossed with honey mustard dressing smoked bacon, grilled mushrooms, fresh tomatoes and goat cheese fritters

Half 9.95 Full 11.95

## ORGANIC MIXED GREENS

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

Half 5.95 Full 8.95

## ROASTED BEET SALAD

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

Half 7.95 Full 10.95

## LORIE'S SPINACH SALAD

Fresh spinach, strawberries, bleu cheese crumbles, avocado, candied walnuts with poppy seed dressing

Half 10.95 Full 12.95

### ADD FOUR OUNCES OF:

Chicken Breast (Grilled or Fried) 3.00

Bay Shrimp 4.00

Grilled Salmon Filet 6.00

Sliced Grilled Prime Top Sirloin 5.00

Tuna Salad 3.00

Mahi Mahi 6.00

Grilled Large Gulf Shrimp 5.00

Seared Ahi Filet 6.00

Seared Sea Scallops 5.00

## CHOPPED ITALIAN SALAD

Mixed chopped iceberg and romaine tossed with chicken roasted peppers, salami, tomatoes cucumbers, olives, sun-dried tomatoes, provolone cheese grilled zucchini, eggplant chickpeas & balsamic vinaigrette

Half 10.95 Full 12.95

## CHINESE CHICKEN SALAD

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

Half 10.95 Full 12.95

## MARMALADE'S CLASSIC COBB

Mixed organic greens chicken breast, tomatoes, cucumbers smoked bacon, provolone cheese, bleu cheese, avocado, diced egg & lemon champagne vinaigrette

Half 10.95 Full 13.95

# MARMALADE CLASSIC ENTREE SALADS

Add a cup of soup 3.95

## GRILLED SALMON OR CHICKEN TERIYAKI SALAD

Glazed with teriyaki sauce on a bed of mixed organic greens  
sesame ginger vinaigrette, blueberries, strawberries, Mandarin oranges  
& crispy rice noodles

Chicken Half 11.95 Full 14.95

Salmon Half 12.95 Full 15.95

## GRILLED PRIME TOP SIRLOIN SALAD

Sliced prime beef on a bed of organic mixed greens  
avocado, roasted red peppers, fresh tomatoes & goat  
cheese tossed with lemon champagne vinaigrette 17.95

## GRILLED CHICKEN CURRY SALAD

Curried chicken breast on a bed of organic mixed greens  
grilled pineapple, black currants, dried cranberries, tomato  
toasted coconut tossed with sesame ginger vinaigrette  
Half 10.95 Full 13.95

## SANTA FE BBQ CHICKEN SALAD

Grilled chicken breast topped with BBQ sauce, red onions  
black beans, sweet roasted corn, tortilla strips, tomatoes  
cilantro on iceberg lettuce & ranch dressing  
Half 10.95 Full 13.95

## CRISPY CHICKEN SALAD

Crisp iceberg lettuce, sweet corn, black beans, diced  
tomatoes, cucumbers and red onion, creamy ranch  
dressing, sliced country fried chicken  
Half 10.95 Full 13.95

## SEAFOOD LOUIS

King crab, bay shrimp, gulf shrimp, tomato, asparagus hard  
boiled eggs on a bed of crisp hearts of romaine lettuce  
served with a side of classic Louis dressing 18.95

## POACHED SALMON NICOISE

Fresh filet of salmon, green beans, red potatoes  
Kalamata olives, red onions, capers, tomatoes  
& hard boiled egg on a bed of organic mixed greens  
tossed with lemon champagne vinaigrette  
Half 11.95 Full 14.95

## GRILLED FRESH VEGETABLES

Grilled eggplant, zucchini, carrots, mushrooms  
red peppers, onions, asparagus, roasted tomato  
mixed green salad, lemon champagne vinaigrette  
sprinkled with feta cheese 12.95

## BLACKENED GREEK SALAD

Cajun spiced chicken breast with crisp cut romaine  
diced cucumbers, tomatoes, red onion, green & red bell  
peppers, Kalamata olives, feta cheese, Greek vinaigrette  
Half 10.95 Full 13.95

## WARM SEAFOOD COBB SALAD

Gulf shrimp, sea scallops, calamari & fresh seasonal fish  
mixed organic greens, tomatoes, cucumbers, smoked bacon, provolone cheese  
bleu cheese, avocado, diced egg, lemon champagne vinaigrette 17.95

# DINNER ENTREES

## MARMALADE SPECIALTIES

Add a cup of soup, caesar or organic mixed green salad 3.95

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### PRIME TOP SIRLOIN STEAK & FRIES

Grilled herb marinated 10 oz top sirloin  
parmesan-garlic & rosemary fries  
horseradish parsley butter 17.95  
Substitute sweet potato fries 2.00

### GRILLED CERTIFIED ANGUS NEW YORK STEAK

A grilled certified Angus New York steak  
roasted potatoes & seasonal vegetables  
8 oz 19.95 12 oz 24.95

### GRILLED SANTA FE SKIRT STEAK

Marinated skirt steak with black beans  
Mexican rice, chipotle orange sauce, salsa  
guacamole & sour cream, corn tortillas 19.95

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## MARMALADE CLASSICS

Add a cup of soup, caesar or organic mixed green salad 3.95

### MAPLE GLAZED PORK CHOPS

Two 6 oz center cut pork chops, maple glaze  
cinnamon apples, garlic mashed potatoes  
& seasonal vegetables 17.95

### BLACKENED CHICKEN SANDWICH

Cajun blackened chicken breast, melted provolone  
roasted peppers, onions & chipotle aioli on  
a toasted French roll 11.95

### BRAISED BRISKET OF BEEF

Thinly sliced brisket of beef, three onion gravy  
mashed potatoes & seasonal vegetables 16.95

### TRI-TIP FRENCH DIP

Oven roasted roast beef on a grilled French roll  
served with au jus 12.95  
*(creamed horseradish & grilled onions upon request)*

### DEAN'S BABY BACK RIBS

Grilled baby back ribs glazed in  
Dean's BBQ sauce & cafe fries  
Half Rack 16.95 Full Rack 21.95

### TERIYAKI BOWL

Choice of chicken, salmon or filet mignon with teriyaki  
glaze steamed jasmine rice & seasonal vegetables  
chicken 10.95 salmon 12.95 filet mignon 13.95

## BURGERS

**We use only the finest fresh ground U.S.D.A Premium Angus Beef**

Half-pound burgers served on a Kaiser bun  
Choice of organic mixed green salad or cafe fries  
Substitute sweet potato fries add 2.00  
Add fresh avocado or smoked bacon to any burger add 1.50  
Add a cup of soup 3.95

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### CAFE CLASSIC BURGER

Lettuce, tomato, red onion  
& pickle 9.95  
Add cheddar, Swiss, provolone  
or bleu cheese 1.00

### TERIYAKI TURKEY BURGER

Grilled turkey patty, roasted  
peppers, mushrooms, provolone  
cheese & teriyaki glaze 10.95

### CLASSIC PATTY MELT

Beef patty served on grilled rye  
bread, melted cheddar cheese  
& grilled onions 10.95

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## DINNER ENTREES

### MARMALADE SEAFOOD CLASSICS

Add a cup of soup, caesar or organic mixed green salad 3.95

#### GRILLED SALMON

Fresh Salmon filet with lobster cream sauce Marmalade pilaf & seasonal vegetables 17.95

#### LAKE SUPERIOR WHITEFISH

Sauteed with lemon, capers & dill, Marmalade pilaf & seasonal vegetables 18.95

#### FISH & CHIPS

Beer battered Alaskan cod filets with tartar sauce, seasonal vegetables & cafe fries 15.95

#### BLACKENED RARE AHI TUNA

Ahi tuna steak (seared rare) wasabi mashed potatoes seasonal vegetables, green onion lime sauce drizzled with ginger syrup 19.95

#### GRILLED MAHI MAHI VERA CRUZ

Grilled mahi mahi, warm Vera Cruz salsa with mushrooms & bay shrimp, Mexican rice & steamed broccoli 19.95

#### MACADAMIA NUT CRUSTED RED SNAPPER

Macadamia nut crusted red snapper, roasted potatoes green beans, lemon champagne cream sauce 18.95

#### SIETE MARES

Gulf shrimp, crab meat, scallops, clams, calamari & fresh fish simmered in a Mexican seafood broth chili flakes, cilantro, bell peppers & garlic toast 17.95

### MARMALADE POULTRY CLASSICS

Add a cup of soup, caesar or organic mixed green salad 3.95

#### ARTICHOKE CHICKEN

Chicken breast sauteed with artichokes, mushrooms & basil in Dijon mustard cream sauce, mashed potatoes & seasonal vegetables 16.95

#### CHICKEN PICATTA

Scallopini of chicken breast sauteed with white wine, lemon, capers, Marmalade pilaf & seasonal vegetables 16.95

#### CHICKEN MARCO POLO

Chicken breast, grilled tomatoes topped with provolone cheese, on a spinach bed & angel hair marinara 16.95

#### PANKO CRUSTED CHICKEN BREAST

Crispy chicken breast, homemade country gravy mashed potatoes & seasonal vegetables 15.95

#### MUSHROOM CHICKEN

Chicken breast sauteed with cremini & button mushrooms in a Marsala wine sauce, linguine pasta & seasonal vegetables 16.95

#### ROSEMARY GRILLED BONELESS HALF CHICKEN

Baby arugula & shaved red onion salad, grilled lemon roasted potatoes, lemon garlic & rosemary sauce 16.95

### SOUTH OF THE BORDER SPECIALTIES

Served with Mexican rice, black beans, salsa, homemade guacamole & sour cream

Add a cup of soup, caesar or organic mixed green salad 3.95

#### CHICKEN ENCHILADAS

Three chicken enchiladas topped with a red chili sauce & cheese 13.95

#### MIGUEL'S FAJITAS

Your choice of gulf shrimp, filet mignon or chicken breast sauteed with sweet onions, red & green bell peppers our special fajita sauce & corn tortillas  
chicken 13.95    filet mignon 15.95    gulf shrimp 17.95

#### TACOS DE PABLO

Your choice of gulf shrimp, filet mignon or chicken breast three warm corn tortillas, fresh tomatoes, shredded lettuce & cheese blend  
blackened chicken 11.95  
filet mignon 13.95    blackened shrimp 14.95