

Soups

CUP / BOWL

WILD MUSHROOM WITH PORT & THYME

SWEET CARROT GINGER

BLACK BEAN WITH TORTILLA STRIPS, SALSA & SOUR CREAM (VEGETARIAN)

FRESH GARDEN VEGETABLE (VEGETARIAN)

SPICY ROASTED CHICKEN & TORTILLA CHICKEN NOODLE

CLAM & CORN CHOWDER

MITCHELL'S SPLIT PEA (VEGETARIAN)

BROCCOLI & CHEDDAR

BAKED FRENCH ONION

FILET MIGNON CHILI

CREAMY TOMATO BASIL

Small Bites

ROASTED GARLIC PARMESAN TOAST

SHRIMP EGG ROLLS - STUFFED WITH SHRIMP, CARROTS, SPROUTS & CABBAGE, SERVED WITH A SWEET AND SOUR DIPPING SAUCE

HOMEMADE GUACAMOLE & CHIPS - WITH FRESH SALSA

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

MARMALADE NACHOS - HAND MADE CHIPS WITH FILET MIGNON CHILI,

MELTED JACK & CHEDDAR. SERVED WITH GUACAMOLE, SOUR CREAM & FRESH SALSA

AHI (SEARED RARE) - IN A BLACK & WHITE SESAME SEED CRUST TOPPED

WITH WASABI CREAM, SERVED WITH MIXED GREEN SALAD & PICKLED GINGER

ROASTED CHICKEN QUESADILLA - WITH JACK & CHEDDAR CHEESE & ENCHILADA SAUCE

SERVED WITH SALSA, SOUR CREAM AND GUACAMOLE

BLACKENED AHI QUESADILLA - WITH GOAT CHEESE, ROASTED PEPPERS, GRILLED ONIONS

SERVED WITH SALSA, SOUR CREAM AND GUACAMOLE

GRILLED VEGETABLE QUESADILLA - WITH JACK & CHEDDAR CHEESE,

SERVED WITH SALSA, SOUR CREAM & GUACAMOLE

STEAK QUESADILLA - MARINATED SKIRT STEAK, JACK & CHEDDAR CHEESE,

ROASTED PEPPERS & ONIONS, CHIPOTLE SAUCE, WITH GUACAMOLE, SOUR CREAM & SALSA

SANTA FE QUESADILLA - FLOUR TORTILLA STUFFED WITH BLACKENED CHICKEN, SOUR CREAM,

CHEESE, GUACAMOLE, SALSA AND ONIONS. SERVED WITH CALIFORNIA RANCH SALAD.

FRIED CALAMARI - SERVED WITH A TANGY COCKTAIL SAUCE

CRAB CAKES - WITH A LIGHT WHOLE GRAIN MUSTARD SAUCE & A MIXED GREEN SALAD

POTSTICKERS - STUFFED WITH GRILLED VEGETABLES & CHICKEN, WITH PONZU SAUCE

COCONUT SHRIMP - WITH SWEET & SOUR DIPPING SAUCE

STEAMED CLAMS - FRESH MANILA CLAMS STEAMED IN A LIGHT SEAFOOD BROTH

CAPRESE SALAD - BUFFALO MOZZARELLA WITH BEEFSTEAK TOMATOES &

FRESH BASIL. DRIZZLED WITH EXTRA VIRGIN OLIVE OIL

ASIAN ANTIPASTO PLATTER - EGG ROLLS, POTSTICKERS, BLACKENED AHI &

SEAWEED SALAD. WITH WASABI, PICKLED GINGER & PONZU SAUCE

SALADS

Half Full

ASSORTED MIXED GREENS - WITH LEMON CHAMPAGNE VINAIGRETTE.

CLASSIC CAESAR

~ WITH CHICKEN

~ WITH CANADIAN BAY SHRIMP

~ WITH BLACKENED AHI

WESTLAKE HOUSE SALAD - MIXED GREENS WITH TOMATOES, GOAT CHEESE & SPICED CANDIED WALNUTS TOSSED WITH OUR BALSAMIC VINAIGRETTE.

HEARTS OF ROMAINE - WITH FRESH TOMATOES & CROUTONS.

TOSSED WITH A ROASTED GARLIC GORGONZOLA DRESSING.

BLACKENED GREEK SALAD - CRISP ROMAINE WITH DICED CUCUMBER,

TOMATOES, RED ONION, GREEN & RED PEPPERS, KALAMATA OLIVES AND FETA CHEESE.

TOSSED

IN A GREEK VINAIGRETTE & TOPPED WITH CAJUN SPICED CHICKEN BREAST.

LORIE'S SPINACH SALAD - FRESH SPINACH, STRAWBERRIES, AVOCADO, BLEU CHEESE & SPICED CANDIED WALNUTS IN A HONEY POPPY SEED DRESSING.

POACHED SALMON NICOISE - GREENS, OLIVES, GREEN BEANS, POTATO,

RED ONION, CAPERS, EGG & TOMATO IN A LEMON CHAMPAGNE DRESSING.

BBQ CHICKEN SALAD - ICEBERG LETTUCE, BLACK BEANS, SWEET CORN,

CILANTRO, TOMATOES, MIXED CHEESE, TORTILLA STRIPS & BBQ CHICKEN BREAST.

TOSSED WITH CREAMY RANCH DRESSING.

SEAFOOD LOUIE - KING CRAB & CANADIAN BAY SHRIMP ON A BED OF ROMAINE

GARNISHED WITH TOMATO & HARD BOILED EGGS WITH A CLASSIC LOUIE DRESSING.

FRESH SPINACH SALAD - WITH OLD SMOKE HOUSE BACON, GRILLED MUSHROOMS

& CHOPPED TOMATOES. TOSSED WITH WHOLE GRAIN DIJON MUSTARD DRESSING.

GINGER ROASTED CHICKEN - WITH SNOW PEAS, CARROTS, DAIKON SPROUTS,

BEAN SPROUTS AND MANDARIN ORANGES ON MIXED GREENS WITH SESAME

GINGER VINAIGRETTE AND CRISPY WONTONS.

CHOPPED ITALIAN SALAD - GRILLED CHICKEN, ROASTED PEPPERS, DRY SALAMI,

CUCUMBERS, OLIVES, SUNDRIED TOMATOES, PROVOLONE, GRILLED ZUCCHINI,

EGGPLANT,

TOMATOES & MIXED GREENS TOSSED WITH BALSAMIC VINAIGRETTE.

MARMALADE'S CLASSIC COBB - MIXED GREENS, TOMATOES, CUCUMBERS,

CHICKEN, SMOKEHOUSE BACON, SWISS CHEESE, BLEU CHEESE, AVOCADO

& EGG. TOSSED WITH LEMON CHAMPAGNE VINAIGRETTE.

FRIED CHICKEN SALAD - CRISP ICEBERG WITH COUNTRY FRIED CHICKEN BREAST,

SWEET CORN, BLACK BEANS, DICED TOMATOES, CUCUMBERS AND RED ONION

TOSSED WITH CREAMY RANCH DRESSING.

CHILLED ROASTED FILET MIGNON - (COOKED MEDIUM RARE)

SERVED ON A BED OF MIXED GREENS WITH TOMATOES, AVOCADO, ROASTED

PEPPERS & GOAT CHEESE. TOSSED WITH LEMON CHAMPAGNE VINAIGRETTE.

GRILLED VEGGIES - ZUCCHINI, EGGPLANT, CARROTS, MUSHROOM, PEPPERS,

TOMATOES AND CARAMELIZED ONIONS TOPPED WITH FETA CHEESE. SERVED WITH

MIXED GREENS TOSSED IN LEMON CHAMPAGNE VINAIGRETTE.

CHICKEN TERIYAKI - ON MIXED GREENS WITH MANDARIN ORANGES, BLUEBERRIES,

STRAWBERRIES, & CRISPY RICE NOODLES IN A SESAME SEED DRESSING.

TERIYAKI SALMON - WITH MIXED GREENS, TOMATOES, CUCUMBERS, CARROTS,

SNOW PEAS, BEAN SPROUTS, MANDARIN ORANGES, STRAWBERRIES,

BLUEBERRIES & CRISPY RICE NOODLES WITH A SESAME SEED DRESSING.

Risotto and Pasta

Half Full

RI SOTTO WITH WILD MUSHROOMS - (PORCINI, CREMINI & BUTTON)

RI SOTTO PRIMAVERA - (FRESH SEASONAL VEGETABLES)

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

CHEESE RAVIOLI - WITH MARI NARA OR MEAT SAUCE

LOBSTER RAVIOLI - WITH A LOBSTER CREAM SAUCE

CHICKEN RAVIOLI - WITH MARI NARA SAUCE TOPPED WITH SPINACH OR
- CHICKEN CONSOMMÉ, GOAT CHEESE & THYME OR
- TOMATO SAFFRON CREAM SAUCE

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

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

FRESH MANILA CLAMS - ON LINGUINI IN A WHITE SAUCE.

FRUITTI DI MARE' - SHRIMP, SCALLOPS & CALAMARI IN A SPICY
LOBSTER BROTH ON LINGUINI.

THAI CHICKEN PASTA - CHICKEN BREAST SAUTÉED WITH SNOW PEAS, CARROTS,
ZUCCHINI, BROCCOLI, ONIONS, CELERY & PEPPERS WITH ANGEL
PASTA IN A SPICY THAI SAUCE

HAIR

FETTUCCINI DI BOSCO - CHICKEN WITH PORCINI, CREMINI & BUTTON
MUSHROOMS IN A MADEIRA CREAM SAUCE.

CHICKEN FETTUCCINI - WITH SUNDRIED TOMATOES,
WALNUTS & SHALLOTS IN A SAGE CREAM SAUCE.

RIGATONI BARESE - CHICKEN, SUNDRIED TOMATOES, BROCCOLI &
MUSHROOMS IN A LIGHT CHICKEN CONSOMMÉ.

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

RIGATONI BOLOGNESE - (CLASSIC MEAT SAUCE)

PENNE ARRABIATA - (SPICY TOMATO SAUCE)

PENNE PUTTANESCA - CAPERS, KALAMATA OLIVES & ANCHOVIES
IN A SPICY TOMATO SAUCE.

CAPELLINI A LA CHECCA - FRESH TOMATOES, OLIVE OIL, BASIL & GARLIC.

CAPELLINI PRIMAVERA - FRESH SEASONAL VEGGIES IN A LIGHT
TOMATO BROTH.

FETTUCCINE ALFREDO - (CLASSIC CHEESE & CREAM SAUCE)

CHICKEN ADOBO - GRILLED CHICKEN BREAST, ROASTED PEPPERS, TOMATOES
SPINACH & ARTI CHOKE HEARTS OVER FETTUCCINI IN AN ADOBO CREAM SAUCE.

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

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

Seafood

FRESH LAKE SUPERIOR WHITEFISH - SAUTÉED WITH LEMON, CAPERS & FRESH DILL, SERVED WITH MARMALADE PILAF AND SEASONAL VEGETABLES

LEMON NUT CRUSTED RED SNAPPER - RED SNAPPER FILET ON A BED OF GARLIC MASHED POTATOES AND SPI NACH, TOPPED WITH A LEMON BUTTER BROTH

SEARED AHI TUNA (RARE) - SERVED WITH A MI SO VINAI GRETTE, FRESH SEASONAL VEGETABLES & MARMALADE PILAF

FRESH FILET OF SALMON - WITH A SUNDRIED TOMATO CREAM SAUCE, MARMALADE PILAF & SEASONAL VEGETABLES

SEAFOOD CREOLE - CLAMS, MUSSELS, SHRIMP & SEASONAL FRESH FISH IN A **SPICY** CREOLE SAUCE ON A BED OF SAFFRON RICE

FRESH HALIBUT- WITH A TERI YAKI GLAZE TOPPED WITH CRISPY NOODLES. SERVED WITH GARLIC MASHED POTATOES AND ASIAN VEGETABLES

MACADAMIA CRUSTED HALIBUT - WITH A LEMON CHAMPAGNE CREAM SAUCE. SERVED WITH ROASTED POTATOES AND SAUTÉED GREEN BEANS.

SHRIMP SCAMPI - LARGE SHRIMP SAUTÉED WITH GARLIC BUTTER, WHITE WINE, LEMON & CAPERS ACCOMPANIED WITH MARMALADE PILAF & SEASONAL VEGETABLES

Steaks and Chops

GRILLED RIB EYE - COATED WITH CAJUN SPICES SERVED WITH ROASTED POTATOES & SEASONAL VEGETABLES
(TOPPED WITH MUSHROOM, GREEN PEPPERCORN, BÉARNAISE SAUCE OR SAUTÉED MUSHROOMS- ADD \$2.00)

HAND CUT FILET MIGNON - SERVED WITH ROASTED POTATOES & SEASONAL VEGETABLES
(TOPPED WITH MUSHROOM, GREEN PEPPERCORN, BÉARNAISE SAUCE OR SAUTÉED MUSHROOMS- ADD \$2.00)

HAND CUT NEW YORK - SERVED WITH ROASTED POTATOES & SEASONAL VEGETABLES
(TOPPED WITH MUSHROOM, GREEN PEPPERCORN, BÉARNAISE SAUCE OR SAUTÉED MUSHROOMS- ADD \$2.00)

BRI SKET OF BEEF - WITH A THREE ONION GRAVY, SERVED WITH SEASONAL VEGETABLES & GARLIC MASHED POTATOES

MARINATED SKIRT STEAK - TOPPED WITH AN ADOBO CILANTRO SAUCE. SERVED WITH A STUFFED POTATO AND STEAMED BROCCOLI

BBQ BEEF SHORT RIBS - BASTED WITH A TANGY BBQ SAUCE. SERVED WITH GARLIC MASHED POTATOES AND SEASONAL VEGETABLES

MAPLE GLAZED PORK CHOPS - SERVED WITH SPICED APPLES, GARLIC MASHED POTATOES AND SEASONAL VEGETABLES

THAI BBQ PORK CHOPS - MARINATED IN A MILD THAI BBQ SAUCE, SERVED WITH ROASTED POTATOES & SEASONAL VEGETABLES

NEW ZEALAND RACK OF SPRING LAMB - MARINATED WITH ROSEMARY & CRACKED PEPPER, ACCOMPANIED WITH ROASTED POTATOES & SEASONAL VEGETABLES
(TOPPED WITH MUSHROOM, GREEN PEPPERCORN, BÉARNAISE SAUCE OR SAUTÉED MUSHROOMS- ADD \$2.00)

LAMB SHANK - BRAISED WITH OLD SMOKE HOUSE BACON, TUSCAN WHITE BEANS & ROASTED ROOT VEGETABLES

Chicken

COUNTRY FRIED CHICKEN BREAST - WITH COUNTRY GRAVY, GARLIC MASHED POTATOES & SEASONAL VEGETABLES

CHICKEN PICCATA - BONELESS BREAST OF CHICKEN SAUTÉED WITH BUTTER, LEMON, CAPERS AND FRESH DILL. SERVED WITH GARLIC MASHED POTATOES AND VEGETABLES.

CHICKEN DIJONNAISE - BONELESS BREAST OF CHICKEN TOPPED WITH DIJON MUSTARD SAUCE WITH ARTICHOKES & MUSHROOMS WITH MARMALADE PILAF & SEASONAL VEGETABLES

MUSHROOM CHICKEN - BONELESS BREAST OF CHICKEN ON A BED OF LINGUINE, TOPPED WITH PORCINI & BUTTON MUSHROOMS IN A MARSALA CREAM SAUCE. SERVED WITH SEASONAL VEGETABLES.

CHICKEN MARCO POLO - BONELESS BREAST OF CHICKEN ON A BED OF STEAMED SPINACH. TOPPED WITH TOMATOES, BASIL AND MELTED PROVOLONE. SERVED WITH ANGEL HAIR PASTA IN A FRESH TOMATO BASIL SAUCE

Sandwiches

SERVED WITH CHOICE OF SALAD OR FRIES

CAJUN SWORDFISH SANDWICH - WITH ROASTED PEPPERS, GRILLED ONIONS, TOMATOES AND MIXED FIELD GREENS ON GRILLED SOURDOUGH BREAD

GRILLED HERBED CHICKEN BREAST SANDWICH - ON TOASTED SOURDOUGH WITH MAYO, CHOICE OF CHEDDAR, SWISS OR PROVOLONE GARNISHED WITH LETTUCE, TOMATO & ONION

CLASSIC CHEESEBURGER - CHOICE OF GROUND TURKEY OR GROUND BEEF, WITH CHEDDAR, SWISS OR PROVOLONE ON A KAISER ROLL. SERVED WITH LETTUCE, TOMATO & ONION (WITH AVOCADO ADD \$1.95 OR BACON ADD \$1.50)

South of the Border

CHICKEN ENCHILADAS - THREE CORN TORTILLAS STUFFED WITH CHICKEN AND CHEESE, TOPPED WITH ENCHILADA SAUCE. SERVED WITH GUACAMOLE, SOUR CREAM, PICO DE GALLO, BLACK BEANS AND RICE

LESTER'S SHRIMP ENCHILADAS - THREE CORN TORTILLAS STUFFED WITH BABY SHRIMP, AND CHEESE, TOPPED WITH ENCHILADA SAUCE. SERVED WITH GUACAMOLE, SOUR CREAM, PICO DE GALLO, BLACK BEANS AND RICE

CAJUN SHRIMP TACOS - THREE WARM CORN TORTILLAS STUFFED WITH BLACKENED SHRIMP, SHREDDED LETTUCE, PICO DE GALLO & CHEESE. SERVED WITH GUACAMOLE, SOUR CREAM, BLACK BEANS & RICE

BLACKENED FISH TACOS - THREE WARM CORN TORTILLAS STUFFED WITH CAJUN SPICED AHI, SHREDDED LETTUCE, PICO DE GALLO AND CHEESE. SERVED WITH GUACAMOLE, SOUR CREAM, BLACK BEANS & RICE

FILET MIGNON TACOS - THREE WARM CORN TORTILLAS, STUFFED WITH FILET MIGNON IN AN ADOBO CHIPOTLE SAUCE, SHREDDED LETTUCE AND CHEESE. SERVED WITH GUACAMOLE, SOUR CREAM, BLACK BEANS & RICE

CAJUN CHICKEN TACOS - THREE WARM FLOUR TORTILLAS, STUFFED WITH CAJUN SPICED CHICKEN BREAST, SHREDDED LETTUCE, PICO DE GALLO & CHEESE. SERVED WITH GUACAMOLE, SOUR CREAM, BLACK BEANS & RICE