

STARTERS



GRILLED ARTICHOKE | 15.99

A jumbo locally grown artichoke steamed & split, brushed with lemon & olive oil & grilled. served with basil aioli.



HOUSE-MADE GUACAMOLE & CHIPS | 14.99

Freshly mashed Hass avocado guacamole, hand cut pico de gallo & warm white & blue corn tortilla chips.



SPINACH & ARTICHOKE DIP | 15.99

Baby spinach & chopped artichokes simmered with garlic, herbs & 5 creamy cheeses. Hand cut Yukon gold kettle chips for dipping.

CALAMARI | 17.99

Dusted with seasoned flour & flash fried, served with roasted garlic aioli & marinara for dipping.

CRAB CAKES | 14.99

Two jumbo crab cakes on a bed of tartar sauce served with a side of mixed greens salad.

HOMEMADE SOUPS

CUP 8.99 | BOWL 10.99



WILD MUSHROOM

Marmalade classic, rich & creamy bisque with wild mushrooms.

CHICKEN & WILD RICE CHOWDER

Roast chicken breast in a creamy vegetable broth with pumpkin, baby spinach & wild rice.

CHICKEN TORTILLA

Lightly spiced chile broth with tortillas, chicken, garnished with cilantro.



SPLIT PEA

Slow cooked split peas with hearty vegetable broth & herbs.



TOMATO BISQUE

Classic creamy tomato soup garnished with sourdough basil croutons.



TUSCAN WHITE BEAN & KALE

Hearty vegetarian soup with Kabocha squash & kale.

MARMALADE SIGNATURE FRENCH ONION SOUP | BOWL 12.99

Slow cooked beef broth, with caramelized onions, garlic croutons and bruléed gruyere & Swiss cheeses garnished with chopped parsley.

Neighborhood Favorites

START WITH A CUP OF SOUP, ORGANIC MIXED GREEN, OR CAESAR SALAD +6.99

PATRICK'S FAVORITE FRIED CHICKEN | 22.99

Free-Range ABF Chicken, skinless & buttermilk battered, with creamy Yukon gold mashed, smothered in roasted onion gravy, & today's green vegetable.

CHICKEN MARSALA | 22.99

Tender chicken breast filets & cremini mushrooms sautéed in sweet Marsalawine. Served with spaghetti and a baby arugula & shaved red onion salad.

FREE RANGE CHICKEN POT PIE | 20.99

Free-Range ABF Chicken with carrots, onions, red-skinned potatoes, mushrooms & sweet peas, simmered until tender in cream & herbs, served in a flaky pastry

SHELTON'S FARMS TURKEY MEATLOAF | 22.99

Naturally raised turkey with chopped baby spinach, carrots & onions, slow baked & served with Yukon gold mashed potatoes, rich sundried tomato gravy & green beans with almonds.

BEEF POT ROAST | 24.99

Falling-apart tender beef simmered in port wine gravy, with caramelized pearl onions, baby carrots, sweet peas & mashed potatoes.

PETRALE SOLE | 23.99

Pan-seared Petrale sole served with mashed potatoes and broccolini. Served with a creamy Dijon mustard sauce.

Simply Grilled

START WITH A CUP OF SOUP, ORGANIC MIXED GREEN, OR CAESAR SALAD +6.99

GINGER SESAME GLAZED SALMON | 27.99

Sustainably raised British Columbia salmon grilled & served with sesame ginger glaze, garlic broccolini & Yukon gold mashed potatoes.

GRILLED HERB-MARINATED CREEKSTONE FLAT IRON STEAK | 28.99

Smoked bacon, Tuscan potatoes, wilted spinach, crispy onion strings & pinenut-arugula chimichurri.

MARMALADE DINNER

SPICY AHI TUNA TARTARE[†] | 18.99

Hand chopped & blended with Sriracha, toasted sesame oil & diced avocado with Japanese seaweed salad & wonton chips

GINGER CHICKEN POTSTICKERS | 14.99

Choose steamed or crispy. Citrus ponzu for dipping.

QUESADILLA

STEAK 16.99 | CHICKEN 15.99 | VEGGIE 14.99 | CHEESE 13.99

Jack & cheddar cheeses, pico de gallo, guacamole, & sourcream.

KOREAN FRIED CHICKEN BITES | 15.99

Spicy gochujang glazed chicken bites, jalapenos, crispy rice noodles, cilantro & sesame seeds.

FISH & CHIPS | 22.99

Crisp battered Alaskan cod with house-made tartar sauce, cole slaw & fries.



BAJA CIOPPINO | 29.99 †

King crab, shrimp, mussels, Manila clams, calamari, & salmon simmered in a hot chili & cilantro spiked tomato broth with sweet peppers & onions. Served with garlic Parmesan toast.

CHICKEN PARMESAN | 23.99

Parmesan panko crusted chicken breast, simmered in marinara with melted Bel Paese cheese. Spaghetti marinara with virgin olive oil & fresh basil.

BRICK ROASTED HALF CHICKEN | 24.99

Rosemary lemon brined semi boneless 1/2 Free-Range ABF Chicken served with crispy Tuscan potatoes, grilled broccolini & red pepper relish.



CRISPY EGGPLANT PARMESAN | 20.99

Tomato basil sauce, mozzarella, Parmesan herb breaded eggplant, basil oil & shaved Parmesan Reggiano.

CHICKEN PICCATA | 22.99

Tender chicken breast filets sautéed in white wine, lemon & caper, finished with butter & Italian parsley. Served with spaghetti and a baby arugula & shaved red onion salad.

GRILLED CHEESE & TOMATO BISQUE | 18.99

4-cheese blend on thick-cut grilled bread, served with a cup of creamy tomato bisque. Add smoked Bacon +2 or tomato +1



MARMALADE STEAK & LOBSTER | 36.99 †

10 oz New York Strip, lobster saute, jumbo asparagus, Yukon gold mashed potatoes & Béarnaise.

ANGUS NEW YORK STRIP | 33.99

10 oz Angus New York Strip grilled to your liking & served with asparagus, roasted garlic mashed potatoes & bourbon herb butter.

SIGNATURE LAMB CHOPS | 28.99

Three thick cut lamb chops marinated in demi-glace, with roasted potatoes and glazed carrots

To ensure our restaurants can adapt to rising labor and food costs, we have found it necessary to introduce a 3% surcharge on credit card transactions. This surcharge is intended to cover the fees imposed by credit card companies. If you choose to pay with cash or a debit card this fee WILL NOT be applied. We apologize for any inconvenience this may cause and genuinely appreciate your ongoing support.



Prepared without gluten containing ingredients*



Vegetarian (may contain eggs or dairy)



Vegan



Contains shellfish



May contain fish product

*For our Guests trying to reduce gluten in their diet. Our kitchens are not gluten-free, cross contact with gluten containing ingredients may occur.

†Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Our fresh chicken has no added antibiotics, hormones or steroids and is raised in a humane environment and fed a 100% vegetarian diet.

PASTA

START WITH A CUP OF SOUP, ORGANIC MIXED GREEN, OR CAESAR SALAD +6.99 | GLUTEN-FREE PENNE PASTA AVAILABLE UPON REQUEST

BLACKENED CHICKEN PENNE | 22.99

Cajun spiced chicken breast served atop creamy pesto penne with chopped tomatoes, scallions & Parmesan.

🦞 GARLIC SHRIMP LINGUINE | 21.99

Shrimp simmered with chopped garlic, lemon, white wine & butter, tossed in linguine with capers & Italian parsley.

SPAGHETTI & MEATBALLS | 20.99

A blend of lamb, beef, & cheese simmered in roasted garlic & spinach marinara with Parmesan & thin spaghetti.

🥬 MAC 'N' CHEESE | 18.99

Orecchiette pasta with 7-cheeses, topped with crispy Parmesan panko. Add smoked bacon or blackened chicken +4.99

🦞🦐 LOBSTER & SHRIMP LINGUINE | 25.99

Tender lobster meat & shrimp with baby tomatoes, lemon essence & brandy-roasted lobster cream.

SALMON & ASPARAGUS BOW TIE PASTA | 21.99

Pieces of tender Atlantic salmon, & asparagus tips in lemon Chardonnay cream.

🥬 THREE CHEESE RAVIOLI | 19.99

Ricotta, Parmesan & mozzarella with herbs, in Yolo Valley tomato cream sauce.

ANDOUILLE SAUSAGE & SHRIMP JAMBALAYA | 24.99

Andouille sausage, onions, & bell peppers sautéed with shrimp, & blackened chicken in our creamy jambalaya sauce tossed with penne pasta.

MARMALADE CARBONARA | 22.99

Penne pasta, sautéed chicken, bacon, peas, asparagus, mushrooms, parmesan, tossed in a light cream sauce.

SIGNATURE TACOS

INSPIRED BY OUR OWN CULINARY TEAM'S FAVORITE ITEMS TO EAT FOR DINNER
OUR NEW TACOS ARE SERVED ON CORN TORTILLAS WITH HOUSE-MADE SALSAS & TORTILLA CHIPS.

🌮 CHIPOTLE GRILLED CHICKEN | 17.99

Smoky Chipotle grilled chicken breast with guacamole, grilled corn salsa & shredded romaine lettuce.

🌮 FILET MIGNON CARNE ASADA | 17.99

Strips of chipotle marinated filet mignon with guacamole, grilled corn salsa & shredded romaine lettuce.

FRIED FISH | 17.99

Fried Alaskan cod with cabbage, cilantro, avocado crema & pico de gallo.

🐟🦞🌮 CHIPOTLE LIME LOBSTER | 19.99

Marinated Lobster, avocado, cilantro lime sauce, chipotle aioli, scallions & pico de gallo.

BURGERS & SANDWICHES

OUR BURGERS FEATURE FRESH ANTIBIOTIC-FREE BEEF WITH NO ADDED HORMONES, CALIFORNIA LAMB & SHELTON'S FARMS TURKEY ALL SERVED ON FRESHLY BAKED BRIOCHE BUN, CIABATTA ROLL, CRISPY LETTUCE WRAP OR ON TOP OF ORGANIC MIXED GREENS. ALL BURGERS COME WITH A CHOICE OF FRENCH FRIES, ORGANIC MIXED GREENS OR CAESAR SALAD. SUBSTITUTE FRUIT 2.99 OR SWEET POTATO FRIES +2.99 | START WITH A CUP OF SOUP, ORGANIC MIXED GREEN OR CAESAR SALAD +6.99

THE BIG MARM | 18.99

Our take on the double cheeseburger. 2 beef patties seared & topped with white cheddar on toasted brioche bun with our secret sauce, shredded iceberg lettuce & vine-ripened tomatoes.

SMOKEY BBQ BACON CHEESEBURGER | 19.99

Grilled beef patty with thick cut bacon, melted cheddar, smoky barbeque sauce, lettuce & vine-ripened tomato, piled high with crispy onion strings on a toasted brioche bun.

CALIFORNIA LAMB BURGER | 18.99

Grass fed California lamb patty grilled & topped with bel paese cheese, baby arugula, roasted garlic mayo, red onion on a toasted ciabatta roll.

SHELTON'S FARMS TURKEY BURGER | 17.99

Shelton's Farms turkey burger layered with grilled vegetables & herbed goat cheese on a toasted ciabatta roll

🍏🌮 ANCIENT GRAINS VEGAN BURGER | 17.99

Stevenson's Farms Gluten-free vegan burger with vine-ripened tomato, avocado, kale slaw tossed with herb vinaigrette & served in a crispy lettuce wrap.

🥬 THE BEYOND BURGER | 19.99

The revolutionary meatless plant-based burger served with roasted mushrooms, caramelized onions, melted Bel Paese cheese, arugula & truffle aioli on a brioche bun.

8 OZ. PRIME RIB FRENCH DIP | 20.99

Thinly sliced roast prime rib warmed in rich beef jus, piled high in a crispy French roll with grilled onions, Atomic horseradish cream & au jus.

THE CAFE BURGER | 18.99

Classic beef burger on toasted brioche bun with lettuce, vine-ripened tomato & your choice of cheese.

SALADS

ADD GRILLED CHICKEN +5.99 ADD GRILLED SHRIMP OR SALMON +7.50 | START WITH A CUP OF SOUP +6.99

MARMALADE BBQ CHICKEN SALAD 19.99

Shredded barbecue chicken, black beans, sweet corn, cilantro, crispy tortilla strips, mixed cheese, over a mixture of iceberg and romaine tossed with ranch and topped with tomatoes and scallions.

🌮 CLASSIC HOLLYWOOD COBB | 19.99

Rows of diced chicken, cucumber, tomato, hard boiled eggs, Swiss, provolone, blue cheese crumbles, smoked bacon & Hass avocado on chopped lettuce. Lemon Dijon dressing.

🌮 CHOPPED ITALIAN | 19.99

Chopped chicken, salami, roasted peppers, pepperoncini, garbanzos, provolone, Kalamata olives, cucumbers, fresh & sundried tomatoes & lettuce, tossed with Italian herb vinaigrette

CHICKEN CAESAR | 19.99

Chopped romaine tossed with parmesan, garlic croutons & creamy Parmesan dressing.

SEARED BLACKENED AHI & NAPA SLAW[†] | 21.99 †

Spice crusted tuna seared very rare & chilled, sliced thin with Napa cabbage slaw (contains cilantro & scallions). Sesame ginger vinaigrette, pickled ginger & wasabi.

🌮 POACHED SALMON NIÇOISE | 20.99

Chilled poached salmon atop organic mixed greens with haricot vert, red potatoes, red onions, Kalamata olives, capers, chopped tomatoes & eggs. Served with lemon Dijon vinaigrette.

CHINESE CHICKEN SALAD | 19.99

Umami soy roasted chicken thinly sliced & tossed with Napa cabbage, snap peas, edamame, scallions, oranges, roasted cashews, crispy rice noodles, cilantro & sesame ginger vinaigrette.

KETO AVOCADO BLT SALAD | 19.99

Chopped chicken breast, bacon, avocado, roasted tomatoes & scallions over a mixture of iceberg & arugula lettuce tossed with ranch dressing & topped with a poached egg.

🥬🌮 GRILLED VEGETABLES | 18.99

Portobello mushrooms, asparagus, zucchini, carrots, red onions, roasted peppers, Roma tomatoes, feta cheese, organic mixed greens & lemon Dijon vinaigrette, served warm.