

# WINE LIST

## WHITE WINES

	<u>BOTTLE</u>	<u>GLASS</u>
CHANDON, Brut, California	Split	8.00
PIPER SONOMA, Brut, Sonoma County	36.00	9.75
BERINGER, White Zinfandel, California	22.00	6.75
ECCO DOMANI, Pinot Grigio, Italy	28.00	8.00
ROBERT MONDAVI, Riesling, Napa Valley	25.00	7.50
HESS SELECT, Sauvignon Blanc, Lake County	24.00	7.00
SYCAMORE LANE, Chardonnay, California	22.00	7.00
J. LOHR, Riverstone Chardonnay, California	28.00	7.75
KENDALL JACKSON, Chardonnay, California	32.00	8.75
SONOMA CUTRER, Chardonnay, California	39.00	12.00

## RED WINES

	<u>BOTTLE</u>	<u>GLASS</u>
ECHELON, Pinot Noir, Sonoma Valley	28.00	7.50
WILD HORSE, Pinot Noir, Willamette Valley	45.00	12.00
SYCAMORE LANE, Merlot, California	22.00	7.00
BLACKSTONE, Merlot, California	26.00	7.50
KENDALL JACKSON, MERLOT, SONOMA COUNTY	34.00	10.00
SYCAMORE LANE, Cabernet Sauvignon, California	22.00	7.00
ST. FRANCIS, Cabernet Sauvignon, Sonoma County	35.00	9.50
B.V. RUTHERFORD, Cabernet Sauvignon, Napa Valley	39.50	12.00
COPPOLA, Zinfandel, Sonoma County	28.00	7.75
PETER LEHMANN, Shiraz, Australia	28.00	7.75

## BEERS BY THE BOTTLE

Amstel Light 5.00

Guinness 5.75

Heineken 5.00

Newcastle Brown Ale 5.00

Miller Light 4.00

Coors Light 4.00

Corona 5.00

Sierra Nevada 5.00

Pyramid Hefeweizen 5.00

Fireman's Brew 5.00

*Blonde, Brewnette or Red Head*

## ON THE ROCKS

**\$9.50**

### 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 Tequilla, Cointreau  
Pama Pomegranate Liqueur, fresh lime juice

### TOP SHELF LONG ISLAND ICED TEA

Captain Morgan Rum, 1800 Tequila  
Bombay Sapphire Gin, Finlandia Vodka, Cointreau  
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 Citros, Cointreau, Lemon Juice, Chambord

### CHOCOLATE COFFEE MARTINI

Stoli Vanilla Vodka, Godiva Dark  
Chocolate Liqueur, Kahlua

## SUMMER SMOOTHIES

### STRAWBERRY SWIRL\* 4.95

Strawberries, orange juice, bananas and cream

### MANGO MANIA 4.95

Mango, strawberries, orange juice, pineapple juice and cream  
blended with ice

### STRAWBERRY LEMONADE 3.95

Fresh lemonade & strawberries blended with ice

*\* Non-dairy option available*

# MARMALADE SOUPS

Cup 5.50 Bowl 7.50

WILD MUSHROOM  
CHICKEN TORTILLA

SPLIT PEA  
FRENCH LENTIL  
CHICKEN NOODLE

FRENCH ONION  
CARROT GINGER

## STARTERS AND SMALL PLATES

### FILET MIGNON CHILI BOWL 8.95

Filet mignon chili & cheddar cheese with crispy tortilla strips

### SPICY AHI TUNA TARTAR TOWER 13.95

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

### CRISPY SWEET POTATO FRIES 6.95

Chipotle aioli & honey dip

### WARM ARTICHOKE-SPINACH CHEESE DIP 10.95

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

### PESTO STEAMED MUSSELS & CLAMS 12.95

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

### JUMBO LUMP CRAB CAKES 13.95

Two crab cakes with Cajun remoulade & mixed green salad

### GINGER CHICKEN POTSTICKERS 8.95

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

### CRISPY CALAMARI 11.50

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

### HOMEMADE GUACAMOLE & CHIPS 7.95

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

### CHICKEN QUESADILLA 9.95

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

### GRILLED ORGANIC ARTICHOKE 9.95

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

## BREAKFAST FOR LUNCH

### EGG WHITE FRITTATA

#### WITH FRESH GARDEN VEGETABLES 10.95

Julienne carrots, zucchini, squash, sweet tender peas mushrooms, spinach, tomato, red onions, fresh basil Marmalade potatoes & choice of toast

### CLASSIC EGGS BENEDICT 10.95

Three poached farm fresh eggs with Canadian bacon on an English muffin topped with hollandaise sauce  
Substitute smoked salmon 1.00

### THREE FARM FRESH EGGS AND MEAT 10.95

Three farm fresh eggs prepared any style with choice of smoked bacon, honey cured ham country sausage patties, Canadian bacon or sweet Italian chicken sausage & choice of toast

### GILSON'S SCRAMBLE 10.95

Three farm fresh eggs scrambled with smoked bacon avocado, jack & cheddar cheeses, Marmalade potatoes & choice of toast

# SANDWICHES

Sandwiches include choice of organic mixed green salad or french fries. Substitute Sweet Potato Fries 2.00

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

**BLTA** 10.95

Smoked bacon, lettuce, tomato, sliced avocado, mayonnaise on toasted sourdough

**REUBEN** 10.95

Corned beef, Russian dressing, sauerkraut & Swiss cheese on grilled corn rye

**WINNETT** 9.95

Oven roasted turkey breast, cranberry sauce, lettuce, tomato, mayonnaise on multigrain bread

**PHILLY CHEESESTEAK** 11.95

Shaved prime rib eye, grilled onions, sweet peppers & provolone cheese served on a philly roll

**TUNA MELT** 10.95

House blended Albacore tuna salad, melted cheddar on grilled sourdough

**TURKEY MELT** 11.50

Oven roasted turkey on grilled sourdough with avocado, bacon & provolone cheese

**OCEAN WAY** 9.95

House blended Albacore tuna salad, lettuce & tomato on sourdough

**CLASSIC CLUB** 10.95

Oven roasted turkey breast, smoked bacon, lettuce, tomato & mayonnaise on toasted sourdough

**BLACKENED CHICKEN SANDWICH** 10.95

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

**TURKEY WRAP** 11.50

Oven roasted turkey breast, roasted peppers, cucumbers, tomatoes, avocado, shredded iceberg lettuce & ranch dressing, wrapped in a sun-dried tomato flour tortilla

## BUILD A BURGER

10.95

Hand formed burgers served on a toasted bun with lettuce, tomato & sliced onion.

Burgers include choice of organic mixed green salad or french fries. Substitute Sweet Potato Fries 2.00

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

**STEP 1: PICK YOUR PATTY**

Beef  
Turkey  
Ahi Steak  
Grilled Portabello

**STEP 2: CHOOSE YOUR SAUCE**

Cajun Remoulade  
Honey Mustard  
Thousand Island  
Bleu Cheese Dressing  
Chipotle Aioli  
BBQ

**STEP 3: ADD 2 ITEMS**

Sauteed Mushrooms  
Fried Jalapeno  
Grilled Onions  
Sliced Pickles  
Smoked Bacon (1.50)  
Guacamole or Avocado (1.50)  
Filet Mignon Chili (1.50)

**STEP 4 OPTIONAL:**

**CHOOSE A CHEESE**  
Cheddar  
Swiss  
Bleu Cheese Crumbles  
Provolone  
Monterey Jack

# SIMPLY GRILLED

Your simply grilled selection includes a choice of 2 signature or seasonal sides  
Start with a small bowl of soup, caesar or organic mixed green salad 3.95

## FARM FRESH POULTRY

**SHELTON'S ORGANIC HALF A ROASTED CHICKEN 16.95**  
Portabello mushroom sauce

**GRILLED HERB CHICKEN BREAST 14.95**  
Marinated in fresh herbs

## FRESH SEAFOOD

**GRILLED SALMON 18.95**  
Sesame Ginger Sauce

**BLACKENED AHI TUNA 19.95**  
Grilled pineapple salsa

## MARMALADE STEAK HOUSE GRILL

**7 OZ. FILET MIGNON 19.95**  
Truffle & Madeira wine sauce

**12 OZ. CENTER CUT PORK CHOP 17.95**  
Roasted Apples

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

Baby Arugula Shaved Onion Salad  
Sautéed Spinach  
Broccoli Parmesan  
Heirloom Potatoes

Mashed Potatoes  
Sweet Potato Fries  
Rosemary Parmesan Fries  
French Fries

# MARMALADE CLASSICS

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

## **LAKE SUPERIOR WHITEFISH 19.95**

Pan roasted with a white wine lemon caper butter sauce & served  
with mashed potatoes & sautéed spinach

## **CHICKEN MARSALA 16.95**

Scallopini of chicken breast sautéed 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 18.95**

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

## **FISH & CHIPS 15.95**

Beer battered Alaskan cod filets with tartar sauce  
& french fries

## **ARTICHOKE CHICKEN 16.95**

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

## **CHICKEN PICATTA 16.95**

Scallopini of chicken breast sautéed with white wine,  
lemon, capers on a bed of thin spaghetti with baby  
arugula shaved onion salad

## **BAJA CIOPPINO 18.95**

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

# SALADS

Start with a small bowl of soup 3.95

**CLASSIC CAESAR** HALF 6.95 FULL 9.95

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

**HOUSE SALAD** HALF 8.95 FULL 11.95

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

**ORGANIC SPINACH SALAD** HALF 9.95 FULL 12.95

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

**ORGANIC MIXED GREENS** HALF 5.95 FULL 8.95

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

**ORGANIC ROASTED BEET SALAD** HALF 7.95 FULL 10.95

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

**CHOPPED ITALIAN SALAD** HALF 9.95 FULL 12.95

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

**SMALL SALAD & SOUP COMBO** 9.95

Choice of Organic Mixed Green or Caesar salad with a small bowl of any homemade soup

**COBB SALAD** HALF 9.95 FULL 12.95

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 11.95 FULL 14.95

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

**GRILLED VEGETABLES** 11.95

Grilled eggplant, zucchini, carrots, mushrooms red peppers, onions, asparagus & roasted tomato. Served with a mixed green salad tossed in lemon champagne vinaigrette & topped with feta cheese

**SEAFOOD LOUIS** 18.95

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 TO ANY SALAD:**

Grilled Chicken Breast 3.50

Bay Shrimp 4.50

Grilled Salmon Filet 7.50

Grilled Large Shrimp 5.50

Tuna Salad 4.50

King Crab 8.00

Seared Ahi Filet 7.50

Seared Sea Scallops 5.50

# PASTA

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

**GARLIC SHRIMP SCAMPI** HALF 13.95 FULL 16.95

Linguine pasta tossed with 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 10.95 FULL 13.95

Breast of chicken coated with Cajun spices on a bed of penne pasta tossed with a pesto cream sauce garnished with diced tomatoes & scallions

**SALMON & ASPARAGUS FARFALLE** HALF 12.95 FULL 15.95

Fresh salmon medallions & asparagus in a light white wine, lemon cream sauce tossed with farfalle pasta

**THREE CHEESE RAVIOLI** HALF 10.95 FULL 13.95

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

**ARTICHOKE RAVIOLI** HALF 10.95 FULL 13.95

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

**THAI CHICKEN PASTA** HALF 10.95 FULL 13.95

Breast of chicken, bell peppers, carrots & cilantro tossed in a Thai peanut sauce on linguine pasta garnished with crispy noodles

**CHICKEN PARMESAN** 16.95

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

## JUST NORTH OF SOUTH OF THE BORDER

**MIGUEL'S FAJITAS** (ENTREE & SALAD)

**CHICKEN** 14.95 **FILET MIGNON** 16.95 **LARGE SHRIMP** 18.95

Choice of large shrimp, filet mignon strips or chicken breast sauteed with sweet onions, red & green bell peppers & our special fajita sauce. Accompanied with Mexican rice, black beans, fresh salsa, guacamole, sour cream & choice of flour or corn tortillas.

**CRISPY FISH TACOS** 14.95

Crispy beer battered fish filets on blue corn tortilla shredded napa cabbage, tomatillio sauce & grilled pineapple salsa. Served with guacamole, refried black beans and Mexican rice

**FILET MIGNON TACOS** 14.95

Two filet mignon tacos topped with fresh tomatoes shredded lettuce & cheese served with Mexican rice, black beans, guacamole, fresh salsa & sour cream

## COFFEE SPECIALITIES

Peerless Organic Coffee (Regular/Decaf)	2.95
Espresso	3.00
Double Espresso	3.75
Cafe Latte	4.25
Cappuccino	4.25
Cafe Mocha	4.95
Iced Mocha	4.95
Blended Latte	4.95
Blended Mocha	4.95
Milky Way <i>Espresso, chocolate, caramel vanilla &amp; milk</i>	4.95

*Add 0.50 for soy milk*

*Add 0.50 for vanilla, caramel or sugar free vanilla syrup*

## COLD DRINKS

Organic Tropical Blend Iced Tea	2.95
Organic Black Iced Tea	2.95
Homemade Lemonade	2.95
Fiji Water small	4.50
large	5.50
Pellegrino small	4.50
large	5.50
Soft Drinks	2.95
Coke, Diet Coke, Sprite, Root Beer, Mr. Pibb	

## NUMI HOT TEAS

<b>\$3.50</b>
Chinese Breakfast
Breakfast Blend
Morning Rise
Aged Earl Grey
Simply Mint
Sweet Meadows - Chamomile
Red Mellow Bush - Rooibos
Moonlight Spice - Orange Spice
Temple of Heaven - Green Tea

## JUICE AND MILK

Fresh Squeezed Orange Juice	
small	3.95
large	4.95
Apple Juice	3.50
Cranberry Juice	3.50
V-8 Juice	3.50
Tomato Juice	3.50
Pineapple Juice	3.50
Grapefruit Juice	3.50
Milk (whole & nonfat)	2.95
Chocolate Milk	3.50
Soy Milk	3.95

## DESSERTS

### **TIRAMISU** 6.95

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

### **CREME BRULEE** 6.95

Traditional creme brulee

### **BREAD PUDDING** 6.95

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

### **DEEP DISH APPLE CRUMB PIE** 6.95

Layers of thin sliced tart apples baked with cinnamon & sugar in a flakey deep dish crust topped with a crunchy crumble. Served warm with a scoop of vanilla ice cream.

### **DOUBLE CHOCOLATE PEANUT BUTTER**

### **FUDGE BUNDT CAKE** 6.95

Chocolate fudge and peanut butter chunks baked in a chocolate bundt cake, drizzled with chocolate ganache and peanut butter. Served warm with a scoop of vanilla ice cream.