

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

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

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 Smoked bacon, lettuce, tomato, sliced avocado, mayonnaise on toasted sourdough 10.95

REUBEN Corned beef, Russian dressing, sauerkraut & Swiss cheese on grilled corn rye 10.95

WINNETT Oven roasted turkey breast, cranberry sauce, lettuce, tomato, mayonnaise on multigrain bread 9.95

PHILLY CHEESESTEAK Shaved prime rib eye, grilled onions, sweet peppers & provolone cheese served on a philly roll 11.95

TUNA MELT House blended Albacore tuna salad, melted cheddar on grilled sourdough 10.45

TURKEY MELT Oven roasted turkey on grilled sourdough with avocado, bacon & provolone cheese 10.45

OCEAN WAY House blended Albacore tuna salad, lettuce & tomato on sourdough 9.95

CLASSIC CLUB Oven roasted turkey breast, smoked bacon, lettuce, tomato & mayonnaise on toasted sourdough 10.95

BLACKENED CHICKEN SANDWICH Cajun blackened chicken breast with melted provolone, roasted peppers & onions chipotle aioli on a toasted French roll 10.95

TURKEY WRAP Oven roasted turkey breast, roasted peppers, cucumbers, tomatoes, avocado, shredded iceberg lettuce & ranch dressing, wrapped in a sun-dried tomato flour tortilla 10.45

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

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

MARMALADE CLASSICS

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

CHICKEN MARSALA Scallopini 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 16.45

BRAISED BONELESS BEEF SHORT RIB Braised in red wine & herbs, mashed potatoes & broccoli parmesan 15.95

ARTICHOKE CHICKEN Chicken breast sauteed with artichokes, mushrooms, basil in Dijon mustard cream sauce on a bed of thin spaghetti with baby arugula shaved onion salad 16.45

CHICKEN PICATTA Scallopini of chicken breast sauteed with white wine, lemon, caperson a bed of thin spaghetti with baby arugula shaved onion salad 16.45

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

FISH & CHIPS Beer battered Alaskan cod filets with tartar sauce & french fries 15.95

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

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 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 6.00	Seared Sea Scallops 5.00

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

Marmalade

CAFE®

Breakfast • Lunch • Dinner

LUNCH

BREAKFAST FOR LUNCH

GILSON'S SCRAMBLE

Three farm fresh eggs scrambled with smoked bacon avocado, jack & cheddar cheeses, Marmalade potatoes & choice of toast 10.95

CLASSIC EGGS BENEDICT

Three poached farm fresh eggs with a choice of Canadian bacon on an English muffin topped with hollandaise sauce 10.95
Substitute smoked salmon 1.00

THREE FARM FRESH EGGS AND MEAT

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 10.95

EGG WHITE FRITTATA

WITH FRESH GARDEN VEGETABLES

Julienne carrots, zucchini, squash, sweet tender peas mushrooms, spinach, tomato, red onions, fresh basil Marmalade potatoes & choice of toast 10.95

COFFEE AND TEA SPECIALITIES

Peerless Organic Coffee (Regular/Decaf)	2.95
Espresso	2.95
Double Espresso	3.25
Cafe Latte	3.95
Cappuccino	3.95

Cafe Mocha	4.50
Iced Mocha	4.50
Blended Latte	3.95
Blended Mocha	4.50
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 6.50

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 Citros, 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>
ECHOLON, 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*