

MARMALADE HOMEMADE SOUPS

Prepared Fresh Daily

Cup 4.95 Bowl 6.95

Chicken Tortilla
French Onion

Fresh Garden Vegetable
Clam & Corn Chowder

Mitchell's Split Pea
Wild Mushroom

STARTERS & SMALL PLATES

Calamari Fritto

Calamari dusted with our special coating, fried to a crispy golden brown, chipotle aioli 11.50

Ginger Chicken Potstickers

Potstickers stuffed with ginger chicken & grilled vegetables served with ponzu dipping sauce, your choice steamed or crispy 9.50

Hummus Dip Trio

Traditional, sundried- tomato, pesto served with cucumbers, olives & bagel chips 8.95

Crispy Sweet Potato Fries

Assorted house made aioli 6.95

Coconut Shrimp

Six large gulf shrimp coated with shredded coconut fried to a crispy golden brown served with sweet Thai chili dipping sauce 12.95

Farmers Market Grilled Asparagus & Tomato Bruschetta

Freshly grilled asparagus & tomatoes blended with basil garlic & extra virgin olive oil, toasted Italian bread 9.50

Maryland Crab Cakes

Two crab cakes with lemon-caper remoulade mixed green salad 13.95

Grilled Organic Artichoke

Grilled herb marinated organic artichoke with zesty basil aioli & grilled lemon 8.95

Spicy Ahi Tuna Tartar Tower

Hand-cut ahi tuna layered with avocado, seaweed salad served with wonton chips & ginger 13.95

Filet Mignon Chili Bowl

Filet mignon chili, cheddar cheese & sour cream 7.95

Pistola's Filet Mignon Chili Nachos

Corn tortilla chips topped with our filet mignon chili olives, jack & cheddar cheeses, fresh salsa guacamole & sour cream 10.95

Warm Artichoke-Spinach Cheese Dip

Artichokes & spinach blended with three cheeses crumbled feta cheese, tortilla chips & fresh salsa 11.50

Pesto Steamed Mussels

Mussels steamed in a chardonnay garlic broth grilled baguette 12.95

Quesadillas

Crispy flour tortilla served with fresh salsa, guacamole & sour cream

Filet Mignon

Caramelized onions, mushrooms jack & cheddar cheeses 14.95

Roasted Chicken Breast

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

Grilled Vegetables

Eggplant, zucchini, squash, tomato spinach, goat cheese 8.95

PASTA PASTA

Fresh Salmon & Asparagus Farfalle

Fresh salmon & asparagus in a light white wine-lemon cream sauce
half 11.95 - full 15.95

Seafood Linguine

“Fruit of the Sea”
Shrimp, clams, mussels, fresh fish
light tomato broth tossed with linguine pasta
half 14.95 - full 17.95

Spaghetti a la Checca

Ripe fresh diced tomatoes
basil & extra virgin olive oil
half 8.95 - full 12.95

Chicken Fettuccine

Breast of chicken tossed with sun dried tomatoes
walnuts & shallots in a sage cream sauce
half 10.95 - full 14.95

Blackened Chicken Penne

Cajun spiced chicken breast in pesto cream sauce
diced tomatoes & scallions
half 11.95 - full 14.95

Thai Chicken Linguine

Breast of chicken, bell peppers, carrots & cilantro
Thai peanut sauce, garnished with crispy rice noodles
half 11.50 - full 15.50

Manila Clams Pomodoro

Manila clams steamed with chardonnay
garlic, roma tomatoes, red chili flakes & olive oil
tossed with linguine pasta
half 11.95 - full 15.95

Garlic Shrimp Linguine

Large shrimp sauteed with garlic, lemon, white wine
capers & creamy butter
half 14.95 - full 17.95

Wild Mushroom Risotto

A combination of porcini, cremini, button mushrooms
and parmesan cheese blended in creamy risotto
half 10.95 - full 13.95

Penne Arrabbiata

Our homemade tomato, basil, garlic sauce
spiced with red chili flakes
half 8.95 - full 12.95

Spaghetti & Meatballs

Homemade meatballs slowly simmered
in marinara sauce
half 12.50 - full 15.50

Three Cheese Ravioli

Stuffed with blend of ricotta, mozzarella
& parmesan cheeses, marinara sauce
half 9.95 - full 12.95

Chicken Ravioli

Herbed chicken, roasted corn, bell peppers
red onions, cilantro-lime sauce
sprinkled with parmesan
half 10.95 - full 13.95

Lobster Ravioli

Stuffed with Maine lobster, fresh herbs
in a lobster bisque
half 15.95 - full 18.95

GREENS, GREENS & MORE GREENS

STARTER SALADS

Classic Caesar

Hearts of romaine, seasoned croutons & parmesan cheese tossed with our homemade Caesar dressing
half 7.50 - full 10.50

Add four ounces of:

Grilled Chicken Breast 3.00
Seared Ahi Filet 6.00

Grilled Salmon Filet 6.00
Jumbo Gulf Shrimp 5.00

Organic Mixed Greens

Organic mixed field greens
tossed with lemon champagne vinaigrette
garnished with julienne carrots & fresh tomatoes 6.50

Fresh Organic Spinach Salad

Fresh spinach tossed with honey mustard dressing
topped with smoked bacon
grilled mushrooms & fresh tomato 9.95

Iceberg Wedge

Chilled iceberg lettuce
with Point Reyes buttermilk bleu cheese
tomato, olive, carrots, candied walnuts 6.95

Marmalade House Salad

Organic mixed field greens tossed with balsamic
vinaigrette & topped with spiced candied walnuts
fresh tomatoes & goat cheese 7.95

Organic Roasted Beet Salad

Roasted beets, crumbled bleu cheese
fresh tomatoes & candied walnuts
on mixed organic greens
tossed with lemon champagne vinaigrette 8.50

Soup & Salad Combo

A cup of any of our homemade soups
with a mixed green or Caesar salad 9.95
with filet mignon chili 10.95

MARMALADE CLASSIC SALADS

Seafood Louis

King crab, jumbo shrimp, bay shrimp
tomato, hard boiled eggs
on a bed of crisp hearts of romaine lettuce
tossed with classic Louis dressing
half 13.95 - full 19.95

Chopped Italian Salad

Mixed chopped iceberg and romaine tossed
with chicken, roasted peppers, dry salami
tomatoes, cucumbers, olives, sun-dried
tomatoes, provolone cheese, grilled zucchini
eggplant, chickpeas & balsamic vinaigrette
half 10.95 - full 13.95

Cobb Salad

Mixed organic greens tossed with chicken
breast, tomatoes, cucumbers, smoked bacon
Swiss cheese, bleu cheese, avocado, diced egg
with lemon champagne vinaigrette
half 10.95 - full 13.95

ENTREE SALADS

Poached Salmon Nicoise

Fresh filet of salmon on a bed of organic mixed greens tossed with lemon champagne vinaigrette topped with green beans red potatoes, sliced olives, red onions, capers, tomatoes & diced hard boiled egg
half 11.50 - full 14.50

Grilled Curry Chicken Salad

Curried chicken breast on a bed of organic mixed greens grilled pineapple, black currants, dried cranberries, fresh tomato toasted coconut tossed with sesame ginger vinaigrette
half 10.95 - full 14.95

Santa Fe BBQ Chicken Salad

Grilled chicken breast topped with BBQ sauce, red onions black beans, sweet roasted corn, tortilla strips, tomatoes, cilantro on a bed of organic mixed greens & ranch dressing
half 10.95 - full 14.95

Asian Chicken Salad

Grilled chicken breast, snow peas, carrots, green onions sliced almonds, daikon sprouts, wonton strips Mandarin oranges, shredded iceberg lettuce sesame ginger vinaigrette topped with crispy rice noodles
half 9.95 - full 13.95

Balsamic Glazed Chicken Salad

Grilled chicken breast glazed with balsamic on a bed of organic mixed greens roasted tomatoes, roasted red peppers balsamic vinaigrette topped with goat cheese
half 10.95 - full 13.95

Grilled Fresh Vegetables

Grilled eggplant, zucchini, carrots, mushrooms, red peppers onions asparagus, roasted tomato with a mixed green salad lemon champagne vinaigrette, sprinkled with feta cheese
half 9.95 - full 13.95

Teriyaki Chicken Salad

Chicken breast glazed with teriyaki sauce on a bed of organic greens tossed with mixed berries, mandarin oranges sesame ginger vinaigrette topped with crispy rice noodles
half 10.95 - full 14.95

SOUTH OF THE BORDER SPECIALTIES

Miguel's Fajita Salad

Your choice of chicken, filet mignon or jumbo shrimp, sauteed with sweet onions, bell peppers, special fajita sauce on a bed of mixed greens tossed with Ranch dressing, black beans, sweet corn, fresh tomatoes & cilantro piled high in a crispy tortilla shell, served with guacamole, pico de gallo & sour cream
Chicken 15.50 Filet Mignon 16.95 Jumbo Shrimp 18.95

Miguel's Fajitas

Your choice of chicken, filet mignon or jumbo shrimp, sauteed with sweet onions, bell peppers, special fajita sauce served with warm corn tortillas, Mexican rice, black beans, guacamole, pico de gallo & sour cream
Chicken 15.50 Filet Mignon 16.95 Jumbo Shrimp 18.95

Chicken Enchiladas

Two chicken enchiladas topped with red chili sauce & cheese served with Mexican rice, black beans, guacamole pico de gallo & sour cream 12.95

Filet Mignon Tacos

Two filet mignon tacos, fresh tomatoes, shredded lettuce & cheese served with Mexican rice, black beans, guacamole pico de gallo & sour cream 15.50

SANDWICHES & WRAPS

*Choice of organic greens or cafe fries
Fresh Avocado or Smoked Bacon to any sandwich add 1.50*

Ahi Tuna Wrap

*Seared rare ahi tuna steak, sesame napa slaw, pickled ginger
wrapped in an organic whole wheat tortilla 13.95*

Grilled Herbed Chicken Focaccia

*Grilled chicken breast on toasted Italian focaccia
with a choice of cheddar, Swiss, or provolone cheese
lettuce, tomato, red onion 11.50*

Winnett

*Fresh oven roasted turkey breast accompanied
with cranberry sauce, lettuce, tomato & mayonnaise
on organic whole grain bread 10.50*

Classic Club

*Oven roasted turkey breast, smoked bacon, lettuce
tomato and mayonnaise on toasted sourdough 10.95*

Vegetable Panini

*Assortment of grilled seasonal vegetables, balsamic onions
sundried tomato goat cheese spread on toasted focaccia 9.95*

Turkey Melt

*Fresh oven roasted turkey on grilled sourdough
with avocado, bacon & provolone cheese 10.95*

Turkey Wrap

*Thinly sliced fresh oven roasted turkey breast, bell peppers, cucumbers
fresh tomatoes, avocado, shredded iceberg lettuce & ranch dressing
wrapped in a sun-dried tomato flour tortilla 10.95*

Blackened Chicken Sandwich

*Cajun blackened chicken breast
with melted provolone, roasted peppers & onions
chipotle aioli on a toasted French roll 11.50*

French Dip

*Oven roasted roast beef on a grilled French roll
served with au jus 11.95
(creamed horseradish & grilled onion upon request)*

Reuben

*Choice of corned beef or oven roasted turkey breast
with sauerkraut & Swiss cheese on grilled corn rye 10.95*

BLTA

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

Tuna Melt

*Our house blended albacore tuna salad
on grilled sour dough & cheddar cheese 10.50*

Half Sandwich & Soup

*Choice of blackened chicken, tuna salad or Winnett sandwich
with a cup of any of our homemade soups 9.95
with filet mignon chili 10.95*

BURGERS

We use only the finest fresh ground U.S.D.A Premium Certified Angus Beef.
*Hand formed half pound burgers served on La Brea Bakery bun. Choice of salad or cafe fries
Fresh Avocado or Smoked Bacon to any burger add 1.50*

Cafe Classic Burger

*Lettuce, tomato, red onion and pickle 9.95
Add cheddar, Swiss or blue cheese 1.00*

Filet Mignon Chili Cheeseburger

*House made filet mignon chili
and cheddar cheese 11.95*

Wild Mushroom Burger

*Porcini, cremini & button mushrooms
Swiss cheese & thousand island dressing 12.95*

SEAFOOD, CHICKEN, ROASTS & MEATS

Chicken Picatta

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

Chicken Carciofi

Chicken breast sauteed with artichokes, mushrooms
fresh basil in a light Dijon mustard cream sauce
mashed potatoes & seasonal vegetables 16.50

Chicken Marsala

Scaloppini of chicken breast sauteed with cremini
button & porcini mushrooms in a Marsala wine sauce
Marmalade pilaf & seasonal vegetables 16.50

Chicken Parmesan

Chicken breast in a crispy parmesan cheese crust
with provolone cheese & spaghetti marinara 16.95

Alaskan Halibut Fish & Chips

Hand dipped beer-battered Alaskan halibut filets
served with tartar sauce, seasonal vegetables & cafe fries 17.95

Lake Superior Whitefish

Filet of fresh Lake Superior whitefish sauteed with lemon
capers, fresh dill, Marmalade pilaf & seasonal vegetables 18.95

Cioppino

Mussels, clams, calamari, jumbo shrimp & fresh seasonal fish
in saffron tomato sauce, garlic toast 17.95

Skirt Steak & Fries

Grilled herb marinated skirt steak served with parmesan
garlic & rosemary fries, horseradish parsley butter 19.95

Grilled Prime Top Sirloin

8 oz Prime top sirloin
caramelized balsamic onions, grilled asparagus
bacon scallion mashed potatoes 18.95

Veal & Portobello Meatloaf

All natural veal meatloaf with portobello
mushrooms and herbs, mashed potatoes
wild mushroom gravy & blue lake beans 15.95

Brisket of Beef

Brisket of beef braised in our three onion gravy
mashed potatoes & seasonal vegetables 16.50

Center Cut Pork Chop

12 oz center cut grilled pork chop marinated with fresh herbs
cinnamon apples, roasted potatoes & seasonal vegetables 17.95

Dean's Baby Back Ribs

Grilled baby back ribs glazed in Dean's own BBQ sauce, cafe fries
half rack 16.95 - full rack 21.95

New Zealand Lamb Shank

New Zealand lamb shank braised with roasted root vegetables
smoked bacon & Tuscan white beans 18.95

Grilled Salmon

A filet of fresh salmon with a lobster
cream sauce, Marmalade pilaf
& seasonal vegetables 19.50

Parmesan Crusted Red Snapper

A filet of fresh Pacific red snapper in a parmesan
crust on a bed of spinach & mashed potatoes
lemon butter broth 17.95

Ahi Tuna Steak

Seared rare ahi tuna steak, topped with
a lime soy glaze, Marmalade pilaf
& seasonal vegetables 18.95

DESSERTS

Strawberry Shortcake

Strawberries, homemade biscuit shortcake, whipped cream 6.95

Molten Chocolate Cake

Served with vanilla ice cream 7.50

Warm Bread Pudding

Crème anglaise & caramel sauce 6.50

Tiramisu

Layers of coffee soaked lady fingers & marsala mascarpone 6.50

Traditional Crème Brulee 6.95

Chocolate Brownie Sundae

*Dark chocolate brownie, vanilla ice cream, chocolate & raspberry sauces
whipped cream and toasted almonds* 6.50

Ice Cream

*McConnell's Santa Barbara ice cream
Dutch chocolate, French vanilla, raspberry sorbet* 3.95

ORGANIC COFFEE & ESPRESSO

Cappuccino 3.95 Espresso 3.25

Coffee 2.95
Decaf Coffee 2.95

Café Mocha 4.50
Iced Mocha 4.50
Substitute soy milk .50

Café Latte 3.95
Dbl Espresso 3.75

NUMI ORGANIC HOT TEA

2.95

**Morning Rise
Breakfast Blend**
Breakfast blend of black teas

Chinese Breakfast
Black tea blend

Sweet Meadows
Chamomile- Caffeine Free

Red Mellow Bush
Rooibos herbal- Caffeine Free

Simply Mint
Moroccan mint- Caffeine Free

Aged Earl Grey
Italian Bergamont

Moonlight Spice
Orange Spice White Tea

BREAKFAST FOR LUNCH

Served Monday thru Friday till 3:00pm

We serve farm fresh organic eggs

Toast selection (where indicated) – sourdough, corn rye, organic whole grain or English muffin
bagel & cream cheese instead of toast add .75 fruit or cottage cheese instead of potatoes add 1.00

SCRAMBLES

Smoked Salmon Scramble

Scottish salmon scrambled with scallions
three farm fresh organic eggs
served with Marmalade potatoes
& choice of toast 10.95

Tortilla Scramble

Three farm fresh organic eggs scrambled
chicken sausage, tortilla strips, onions
jalapenos, tomatoes, jack & cheddar cheeses
with black beans, salsa guacamole, sour cream
& a side of corn tortillas 10.95

Gilson's Scramble

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

BREAKFAST CLASSICS

Served with Marmalade potatoes

Organic Egg White Frittata with Fresh Garden Vegetables

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

Italian Omelet

Grilled Italian chicken sausage, tomato, roasted peppers
onions & fresh basil in a marinara sauce
topped with provolone cheese & choice of toast 10.95

Classic Eggs Benedict

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

Three Farm Fresh Organic Eggs & Meat

Three farm fresh organic eggs prepared any style
with a choice of smoked bacon, honey cured ham
country sausage patties, Canadian bacon
or sweet Italian chicken sausage & choice of toast 9.95

Harbor Island Eggs

Crispy potato skins, three poached farm
fresh organic eggs, Canadian bacon, asparagus tips
topped with hollandaise sauce 10.95

Filet Mignon Chili & Cheddar Omelet

Our homemade chili
cheddar cheese & choice of toast 10.95

MARMALADE SPECIALTIES

Served with Marmalade potatoes

Prime Top Sirloin Farm Fresh Organic Eggs

Grilled 8 oz top sirloin steak
three farm fresh organic eggs any style
& choice of toast 17.95

Skirt Steak Mexicali & Huevos

Marinated skirt steak with chipotle orange sauce
three organic eggs scrambled, red onions
green chilies, avocado, jack & cheddar cheeses
on a bed of corn tortillas 17.95

Portobello Benedict

A portobello mushroom
topped with roasted tomatoes, spinach,
three poached farm fresh organic eggs
with hollandaise sauce 11.95