

The Marbella Dinner Menu:

Sunday July 24, 2022

Soup Du jour: \$6 Cup / \$9 Bowl

Chilled Potato Vichyssoise

Corned Beef, Cabbage, & Potato

Appetizers:

Wianno Oysters (Maine), Mignonette, Cocktail Sauce \$21.00 Half Doz

Chilled Shrimp Cocktail, Tomato-Horseradish Sauce, Lemon \$18

Tuna Tartar, Diced Tuna with Ginger, Sesame, Soy & Cucumber, Avocado, and Wonton Chips \$18

Crispy Point Judith Calamari, Fried Shallots, Sesame, Ginger-Teriyaki Butter \$18

Salads:

Caesar Salad, Romaine, Garlic Dijon Dressing, Parmesan, White Anchovies
\$8 / \$12

Naples Salad, Mixed Greens, Mandarin Oranges, Craisins, Candied Pecans, Red Onion, Goat Cheese,
Lemon Vinaigrette
\$8 / \$12

Spinach and Blackberry Salad, Goat Cheese, Candied Pecans, Red Onion, Raspberry Vinaigrette
\$9 / \$14

Salad Of the Day:

South Florida Cobb

Poached Shrimp, Avocado, Mandarin Orange, Hearts of Palm, Baby Greens,
Tomato, Red Onion, Cucumber, Goat Cheese, Citrus Vinaigrette

\$12 / \$18

Entrees:

(Choice Of Daily Vegetable and Starch)

Filet Mignon, Wine Demi-Glace \$ 26 / \$42
5 Oz Petite / 8 Oz

Chesapeake Style Crab Cake Single
\$22 / Double \$44

Faroe Island Salmon, Lemon Caper Butter Sauce \$32

Catch of The Day: Ahi Tuna \$36

Vegetables:

Asparagus Green Beans
Brussels Sprouts Spinach
Broccoli Sweet Peas

Starch:

Baked Potato Yukon Gold Mashed
Baked / Sweet Potato French Fries
Parsley Potato

Featured Entrees:

Sunday Chicken Dinner, Traditional Stuffing, Green Beans, Natural Pan Jus \$23

Seared Ahi Tuna, Italian Salsa Verde, Roasted Cherry Tomatoes, Parsley Potatoes, Green Beans \$38

Coquille Saint Jacques, Nantucket Bay Scallops, Mushrooms, Rich White Wine Sauce \$28
Topped with Bread Crumbs & Gruyere, Whipped Potato, Asparagus

Meatloaf, Caramelized Onion Sauce, Whipped Yukon Potatoes, Broccoli \$24

Pasta Of the Day:

Pappardelle Bolognese, Beef & Pork Ragu over Egg Noodle Pasta, Parmesan \$24

Desserts: \$9

Carrot Cake with Apple-Caramel Sauce

Lemon Meringue Pie, Raspberry Sauce

Eclair with Lavender Cream, White & Dark Chocolate

Berry Tart, Fresh Berries, Lavender Pastry Cream

Ice Cream: Vanilla, Chocolate, Coffee, Strawberry, Mint-Chocolate Chip

Chocolate Layer Cake, Chocolate Sauce

Granny Smith Apple Pie

Vanilla Bean Cheesecake

Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish,
Or Eggs May Increase Your Risk of Foodborne Illness, Especially If You Have Certain Medical Conditions