

# The Marbella Dinner Menu:

Thursday May 25, 2023

## Soup Of the Day:

Manhattan Clam Chowder, Tomato Broth, \$6 / \$9

Chicken & Vegetable \$6 / \$9

Chilled Cucumber and Dill \$6 / \$9

## Appetizers:

Chilled Pacific Shrimp Cocktail GF \$18

Tomato-Horseradish Sauce, Lemon

Chilled Blue Point Oysters GF \$21

Tomato-Horseradish Sauce, Mignonette, Lemon

Seafood Sampler: \$32

(A sampling of any four)

king crab legs, oyster, shrimp cocktail, tuna tataki, ginger, pickled mackerel, blue crab cocktail

Served with Tomato-Horseradish Sauce, Mignonette, Lemon

Ginger Glazed Salmon- Tempura Rice Roll \$21

Petite Crab Cake, Wakame Salad, pickled ginger, scallion, wasabi, teriyaki dipping sauce

## Salads:

Caesar Salad GF \$12 / \$15

Romaine, Garlic Dijon Dressing, Parmesan, Anchovies

Wedge Salad GF \$12 / \$15

Iceberg Lettuce, Vine Ripe Tomato, Bacon,

Blue Cheese, Crispy Fried Onions, Blue Cheese Dressing

## Salads of the Day:

Roasted Golden Beet and Brie \$12 / \$15

Candied pecans, red onion, arugula, pancetta, blistered grape tomatoes,

Mustard vinaigrette

Vine Tomato Caprese Salad \$12 / \$15

Prosciutto ham, fresh mozzarella, basil, blister grape tomatoes,

arugula, balsamic, roasted red pepper vinaigrette

Gf-Can Be Made Gluten Free

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

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## Featured Entrees:

Grilled North Atlantic Swordfish \$42 GF  
Maple-mustard glaze, butternut squash-leek hash, grilled asparagus, orange butter

Angus Beef Stuffed Pepper \$29 GF  
Angus beef, rice pilaf, bell pepper served with Tomato-basil sauce  
Topped with smoked cheddar, sour cream, roasted sweet potatoes

Roasted Parmesan & Rosemary Crusted Cod \$38  
Atop confetti of grilled zucchini, bell peppers, blistered tomatoes,  
Lemon-garlic aioli, caperberries, parsley

## Pasta Of the Day:

Braised Veal Braciolo & Pappardelle \$28 / \$38  
Braised Short rib stuffed veal, fresh mozzarella, basil, sage,  
pancetta, sweet peas, golden beets, herb butter sauce

Blue Crab Stuffed Branzino \$38  
Broccolini, grilled polenta cake, lime-ginger butter sauce, mango caviar

Roasted Half Chicken \$29 GF  
Oven roasted sweet potatoes, heirloom carrots, garlic-broccolini, Lemon

Stir Fried Szechuan Beef and Broccoli \$32  
Beef Tenderloin tip steaks, Tempura broccoli, carrots, ginger garlic, baby corn, cilantro,  
sesame seeds, orange-sweet chili glaze, Pork Fried rice

GF-items can be prepared gluten free

## Entrees:

(Choice Of Daily Vegetable and Starch)

Filet Mignon, Wine Demi-Glace \$ 32 / \$46  
5 Oz Petite / 8 Oz

Faroe Island Salmon \$34 GF  
Lemon Beurre Blanc Sauce

Chesapeake Style Crab Cake  
Lemon Beurre Blanc Sauce  
Single \$24/Double \$48

Airline Chicken Breast \$31  
Catch of the Day \$MP  
Shrimp (4) \$29

## Vegetables:

Asparagus  
Brussels Sprouts  
Green Beans  
Baby Carrots  
Sautéed Spinach  
Broccoli

## Starch:

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

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Daily Features: Desserts: \$9

Vanilla Bean Crème Brule

Flourless Chocolate Torte , chocolate sauce

Warm Coconut-Pineapple cobbler, vanilla ice cream

Classic Favorites: \$9

Carrot Cake, Caramel Sauce

Philadelphia Cheesecake, Berries, Raspberry Sauce

Assorted Ice Creams

(Vanilla, Choc, Coffee, Strawberry, Mint-Chocolate Chip)

Mango sorbet

Seasonal Array of Berries, Whipped Cream

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