

THE MADEIRA-GRILL ROOM

AT THE MARBELLA

LUNCH MENU:

STARTERS:

WARM ARTICHOKE AND RICOTTA GRATIN LEMON, ROSEMARY, MANCHEGO CHEDDAR GRILLED SOUR DOUGH	\$15
CRISP CHICKEN WINGS (5 EA. / 10 EA.) BLUE CHEESE, CELERY CHOICE OF BBQ, SWEET CHILI, HOT-HONEY BUFFALO	\$12 / \$18
CHILLED SHRIMP COCKTAIL (3) TOMATO-HORSERADISH SAUCE, LEMON	\$18
SOUP OF THE DAY, CHEFS DAILY FEATURE	\$6 CUP / \$9 BOWL

SALADS:

CAESAR SALAD, ROMAINE HEART, PARMESAN, GARLIC-DIJON DRESSING, CROUTONS	\$8 / \$12
WEDGE SALAD, ICEBERG, LETTUCE, CRUMBLLED BLUE CHEESE, TOMATOES, BACON, CRISP RED ONION	\$8 / \$12
SPINACH AND BLACKBERRY SALAD, GOAT CHEESE, CANDIED PECANS, RED ONION, RASPBERRY VINAIGRETTE	\$9 / \$14
SALAD OF THE DAY	\$8 / \$12
ADDITIONS:	
CHICKEN SALAD / EGG SALAD / TUNA SALAD	\$6
CHICKEN BREAST	\$8
SALMON, 4 OZ	\$16
SHRIMP (3)	\$14
BEEF TIPS STEAKS 4 OZ	\$14
LUMP CRAB CAKE 4 OZ	\$19

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LUNCH MENU:

SANDWICHES / HANDHELD

MARBELLA BURGER, 6 OZ, BRIOCHE ROLL, PICKLES TOMATO, RED ONION, LETTUCE, CHOICE OF CHEESE (AMERICAN, SWISS, CHEDDAR, GOAT, BLUE CHEESE)	\$14
GRILLED VIETNAMESE STYLE CHICKEN SANDWICH PICKLED VEGETABLES, SIRACHA-GINGER AIOLI, CUCUMBER, CILANTRO	\$16
TOMATO-AVOCADO GRILLED CHEESE. HAND CUT SOUR DOUGH WHITE CHEDDAR, SWISS CHEESES	\$14
STREET TACOS, GUACAMOLE, MINCED ONION, CILANTRO, PICO DE GALLO, LIME CREMA CHOICE OF FISH, SHRIMP, CHICKEN, PULLED PORK, KOREAN BBQ BEEF	\$15
GREEK STYLE LAMB GYRO SANDWICH, FETA, CUCUMBER, SHAVED LAMB MEAT, LETTUCE, TOMATO, CUCUMBER SAUCE	\$15
DELI SANDWICH, TURKEY, HAM, CHICKEN SALAD, TUNA SALAD OR EGG SALAD, CHOICE OF BREAD, LETTUCE TOMATO, RED ONION	\$12
GRILLED ALL BEEF HOT DOG, SPLIT TOP ROLL	\$6

SIDES:

FRENCH FRIES	\$3	PANKO ONION RINGS	\$4
SWEET POTATO FRIES	\$4	COLE SLAW	\$3
FRESH FRUIT	\$5	POTATO SALAD	\$3

DESSERT:

CARROT CAKE, CARAMEL SAUCE	\$9
VANILLA BEAN CHEESECAKE, RASPBERRY SAUCE	\$9
CHOCOLATE LAYER CAKE, CHOCOLATE SAUCE	\$9
SEASONAL BERRIES, LEMON CURD, WHIPPED CREAM	\$9
MINIATURE BLUEBERRY CRUMBLE TART	\$9

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DINNER MENU:

STARTERS:

WARM ARTICHOKE AND RICOTTA GRATIN LEMON, ROSEMARY, MANCHEGO CHEDDAR GRILLED SOUR DOUGH	\$15
CRISP CHICKEN WINGS (5 EA. / 10 EA.) BLUE CHEESE, CELERY CHOICE OF BBQ, SWEET CHILI, BUFFALO STYLE	\$12 / \$18
CHILLED SHRIMP COCKTAIL (3) TOMATO-HORSERADISH SAUCE, LEMON	\$18
CHILLED OYSTERS ON THE HALF SHELL MIGNONETTE SAUCE, TOMATO HORSERADISH	\$21 (½ DZ)
SOUP OF THE DAY, CHEFS DAILY FEATURE	\$6 CUP / \$9 BOWL

SALADS:

CAESAR SALAD, ROMAINE HEART, PARMESAN, GARLIC-DIJON DRESSING, CROUTONS	\$8 / \$12
WEDGE SALAD, ICEBERG LETTUCE, CRUMBLED BLUE CHEESE, TOMATOES, BACON, CRISP RED ONION	\$8 / \$12
SPINACH AND BLACKBERRY SALAD, GOAT CHEESE, CANDIED PECANS, RED ONION, RASPBERRY VINAIGRETTE	\$9 / \$14
SALAD OF THE DAY	\$8 / \$12
ADDITIONS:	
CHICKEN SALAD / EGG SALAD / TUNA SALAD	\$6
CHICKEN BREAST	\$8
SALMON 4 OZ	\$16
SHRIMP (3)	\$14
BEEF TIPS STEAKS 4 OZ	\$14
CRAB CAKE 4 OZ	\$19

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DINNER MENU:

SANDWICHES / HANDHELD

MARBELLA BURGER, 6 OZ, BRIOCHE ROLL, PICKLES TOMATO, RED ONION, LETTUCE, CHOICE OF CHEESE (AMERICAN, SWISS, CHEDDAR, GOAT, BLUE CHEESE)	\$14
GRILLED VIETNAMESE STYLE CHICKEN SANDWICH PICKLED VEGETABLES, SIRACHA-GINGER AIOLI, CUCUMBER, CILANTRO	\$16
STREET TACOS, GUACAMOLE, MINCED ONION, CILANTRO, PICO DE GALLO, LIME CREMA CHOICE OF FISH, SHRIMP, CHICKEN, PULLED PORK, KOREAN BBQ BEEF	\$15

ENTREES:

MEATLOAF, CARAMELIZED ONION SAUCE, WHIPPED YUKON POTATOES, CHEF'S VEGETABLES	\$24
GRILLED FAROE ISLAND SALMON, LEMON CAPER SAUCE WHIPPED YUKON POTATOES, CHEF'S VEGETABLES	\$32
TURKEY SCALLOPINI, WILD MUSHROOMS, BRIE CHEESE, FRESH HERBS, MADEIRA WINE, YUKON POTATOES, PEAS	\$29
BEEF POT ROAST, AROMATIC VEGETABLES, ROSEMARY WHIPPED YUKON GOLD POTATOES, GARLIC JUS	\$29
CHEF'S DAILY PASTA	\$MP
CHICKEN PICCATA, CAPERS, LEMON, TOMATOES WHITE WINE, PARSLEY OVER PASTA	\$25

SIDES:

FRENCH FRIES	\$3	PANKO ONION RINGS	\$4
SWEET POTATO FRIES	\$4	COLE SLAW	\$3
FRESH FRUIT	\$5	POTATO SALAD	\$3

DESSERT:

CARROT CAKE, CARAMEL SAUCE	\$9
VANILLA BEAN CHEESECAKE, RASPBERRY SAUCE	\$9
CHOCOLATE LAYER CAKE, CHOCOLATE SAUCE	\$9
SEASONAL BERRIES, LEMON CURD, WHIPPED CREAM	\$9