

Marlowe

RESTAURANT & WINE BAR

\$21.50

Appetizers

Cream of Roasted Vegetable

or

Caesar Salad

Romaine Lettuce Leaves, House Made Caesar Dressing, Garlic Croutons, Aged Reggiano
Parmesan Cheese and Pancetta Bacon Chips

Entrees

Grilled Chicken Breast

Grilled Chicken Breast topped with a Wild Forest Mushroom Sauce. Served with
Mashed Potatoes and Chef's Vegetables.

or

Penne Alitalia

Penne Pasta and Grilled Vegetables in an Italian Plum Tomato Basil Sauce topped with
Shaved Parmesan Cheese

or

Flat Iron Steak

6oz AAA Flat Iron Beef Steak served with Chefs Vegetables and
Mashed Potatoes with Black Peppercorn Sauce

Desserts

Chocolate Brownie

Warm Chocolate Brownie Cake with Walnuts and Vanilla Ice Cream

or

Homemade Strawberry Shortcake

White Sponge Cake Layered with Fresh Whipped Cream and Strawberries

Coffee or Tea

Marlowe

RESTAURANT & WINE BAR

\$26.50

Appetizers

Cream of Roasted Vegetable

or

Mixed Baby Greens and Goat Cheese Salad

Baby Spinach, Nicoise, Lola Rossa, Arugula, Ontario Goats Cheese, Cherry Tomatoes, Roasted Red Peppers and Toasted Almonds tossed with Citrus Balsamic Vinaigrette

Entrees

AAA Grilled Beef Steak

8oz AAA Flat Iron Beef Steak served with Chefs Vegetables and Mashed Potatoes with Black Peppercorn Sauce

or

Wild Mushroom Rigatoni

Rigatoni Pasta, Wild Mushrooms and Grilled Vegetables with Goat Madagascar Green Peppercorn Cream Sauce topped with Goat Cheese

or

Seafood Crepes

Shrimp, Crab, Salmon & Bay Scallops in a Sauvignon Blanc Wine Béchamel Sauce. Served Over Pilaf Rice and Chefs Vegetables

or

Pan Seared Chicken

9oz Pan Seared Fine Herb Marinated Chicken Breast topped with California Cabernet Sauvignon and Rosemary Demi Sauce. Served with Mashed Potatoes and Chef's Vegetables

Desserts

Chocolate Brownie

Warm Chocolate Brownie Cake with Walnuts and Vanilla Ice Cream

or

Homemade Strawberry Flan

Strawberries in Vanilla Bean Custard with Short Pastry Crust

Tea / Coffee