

# Marlowe

RESTAURANT & WINE BAR

**\$29.50**

## **Appetizers**

### **Cream of Roasted Vegetable Soup**

*or*

### **Caesar Salad**

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

*or*

### **Mixed Baby Greens Salad**

Baby Greens, Grape Tomatoes, Shredded Carrots and Red Peppers in a Citrus  
Balsamic Vinaigrette

## **Entrees**

### **Flat Iron Steak**

AAA 8 oz. Flat Iron Steak Served with Chefs Vegetables and  
Mashed Potatoes with Pan Gravy

*or*

### **Grilled Chicken Breast**

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

*or*

### **Seafood Crepes**

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

*or*

### **Rigatoni Italiano**

Grilled Zucchini, Sweet Bell Peppers and Broccoli Flowers in an Italian Plum Tomato  
Sauce and Reggiano Parmesan Cheese

## **Desserts**

### **Chocolate Lava Cake**

Rich Chocolate Volcano Lava Cake with Vanilla Ice Cream

*or*

### **Homemade Strawberry Flan**

Strawberries in Vanilla Bean Custard with Short Pastry Crust

**Tea or Coffee**



RESTAURANT & WINE BAR

**\$36.50**

**Appetizers**

**Cream of Asparagus**

*or*

**Lobster & Shrimp Spring Rolls**

Deep Fried Homemade Lobster and Shrimp Spring Rolls

Served with Citrus Mango Thai Chili Dipping Sauce

*or*

**Caesar Salad**

Romaine Lettuce Leaves, House Made Caesar Dressing, Garlic Croutons, Aged Reggiano

Parmesan Cheese and Pancetta Bacon Chips

**Entrees**

**AAA Steak Striploin**

10oz Grilled AAA Striploin Steak served Medium with Mashed Potatoes, Chef

Vegetables and Black Peppercorn Sauce

*or*

**Chicken Supreme**

10oz Oven Roasted Chicken Supreme topped with House Smoked Brie Cheese served with

Mashed Potatoes, Chef's Vegetables & Bordeaux Red Wine Demi Sauce.

*or*

**Pan Seared Atlantic Salmon**

Fresh Pan Seared Atlantic Salmon Filet topped with Dill & Chardonnay White Wine Cream

Sauce

Served with Chef's Vegetables and Pilaf Rice

*or*

**Wild Mushroom Rigatoni**

Rigatoni Pasta, Wild Mushrooms and Grilled Vegetables with Goat Madagascar Green

Peppercorn Cream Sauce topped with Goat Cheese

**Desserts**

**Chocolate Lava Cake**

Rich Chocolate Volcano Lava Cake with Vanilla Ice Cream

*or*

**Red Velvet Cake**

Moist Red Velvet Cake with Cream Cheese Icing

**Tea or Coffee**



RESTAURANT & WINE BAR

**\$45.00**

**Marinated Olives, Artichokes and Italian Plum Tomato Bruschetta**

**Appetizers**

**Cream of Asparagus Soup**

**or**

**Lobster & Shrimp Spring Rolls**

Homemade Lobster and Shrimp Spring Rolls  
Served with Citrus Mango Thai Chili Dipping Sauce

**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**

**Chicken Supreme**

12 oz Oven Roasted Chicken Supreme topped with House Smoked Brie Cheese served with Mashed Potatoes, Chef's Vegetables & California Cabernet Sauvignon Red Wine Demi Sauce

**or**

**Pan Seared Atlantic Salmon**

Pan Seared East Coast Atlantic Salmon topped with Crab and Lobster Sauce. Served with Pilaf Rice and Chef's Vegetables

**or**

**Butternut Squash Ravioli**

Butternut Squash Filled Raviolis with Roasted Red Pepper, Spinach, Leeks and Goat Cheese Cream Sauce

**or**

**AAA Beef Filet Mignon**

8 oz. AAA Beef Tenderloin, with Black Peppercorn Sauce, Roasted Red Potato Mashed, Green Beans and Tomato Provençale

**Desserts**

**White Chocolate Cheesecake**

The Cheesecake Factory® Infused Raspberries with White Chocolate Chunks

**or**

**Fresh Fruit Flan**

Assorted Fruit & Berries in Vanilla Bean Custard with Short Pastry Crust

**Tea or Coffee**

*Amuse Bouche* **\$55.00**

(Assorted appetizers and canapés)

*Appetizers*

**Cream of Asparagus Soup**

*Or*

**Caprese Salad**

Buffalo Mozzarella Cheese, Vine Ripened Tomatoes, Basil and Extra Virgin Olive Oil  
with Aged Balsamic Reduction

*Or*

**Smoked Salmon Plate**

Smoked Salmon with Red Onions, Capers, Crostinis and Savory Lemon  
Dill Chantilly.

*Lemon Sorbet*

*Entrees*

**Chicken Supreme**

12oz Oven Roasted Chicken Supreme topped with House Smoked Brie Cheese served  
with Mashed Potatoes, Chef's Vegetables & California Cabernet Sauvignon Red Wine  
Demi Sauce

*or*

**Grilled Halibut Steak**

Grilled West Coast Halibut Steak served with San Marzano Plum Tomato, Caper &  
Black Olive Sauce. Served with Butter Poached Fingerling Potatoes and Asparagus

*Or*

**Beef Filet Mignon**

8oz AAA Beef Tenderloin topped with Grilled Jumbo Shrimp and California Cabernet  
Sauvignon Red Wine Demi Sauce . Served with Mashed Potatoes, Green Beans and Tomato  
Provencale

*Or*

**Mushroom Risotto**

Porcini, Chanterelle, Shitake and Portabello Mushroom Risotto,  
topped with Shaved Reggiano Parmesan Cheese and White Truffle Oil

*Desserts*

**Chocolate Godiva Cheesecake**

The Cheesecake Factory® One of their Finest Creations

*Or*

**Crème Brule**

Vanilla Bean Custard with Caramel Crust

**Tea, Coffee, Espresso or Cappuccino**