

SOUPS & STARTERS

Chef's Kettle of the Day Made Fresh Daily	\$4.95
French Onion Soup <i>A Traditional Combination of Caramelized Onions in a Sweet Broth with Baked Crouton & Melted, Toasted Swiss cheese</i>	\$5.95
Marquis Crab Cakes <i>Roasted Vegetables with Blue Crab, Lemon Aioli, and Spring Mix Salad</i>	\$11.95
Bruschetta Flatbread <i>Chopped Tomatoes, Basil, & Crumbled Feta Served on Ciabatta Bread</i>	\$6.95
Beer Braised Mussels <i>P.E.I. Mussels Served with Sautéed Onion, Garlic, Peppers Braised in Dark Beer</i>	\$8.95
Fried Calamari with Cajun Aioli <i>Marinated Calamari Dredged in Lemon Pepper Flour Fried to a Golden Brown</i>	\$9.95
Thai Sampler Platter <i>3 Chicken Satays; 3 Poached Shrimp, & 2 Pot Stickers Served with Plum & Sweet Chili Sauces</i>	\$10.95
Classic Shrimp Cocktail <i>Four Large Breaded Shrimp with Cocktail Sauce</i>	\$6.95

SALADS

Spring Mix Salad Tomato, Red Onion, Julienne Carrots & Diced Cucumber	\$5.95
Marquis Salad Romaine & Spring Mix With Tomato, Red Onion, Cucumber, Peppers, Dried Apricot & Almonds Served With House Made Orange Cilantro Dressing	\$6.95
Caesar Salad Crisp Romaine With Bacon, Croutons, Asiago Cheese & Caesar Dressing	\$6.95
Greek Salad Romaine & Spring Mix With Tomato, Red Onion, Cucumber, Roasted Red Pepper, Black Olives, Feta & Greek Dressing	\$6.95

*Add a Grilled or Blackened 6oz Chicken Breast or a Grilled Shrimp & Scallop Skewer to Any Salad \$6.95
Choice of Side Salad to Compliment Any Meal \$3.50*

PASTA

All Pastas Served with a Mixed Greens Salad. Substitute for a Caesar Salad Add \$1.50

Smoked Chicken Penne <i>Sundried Tomato Cream, Spinach & Snap Peas with Smoked Chicken</i>	\$17.95
Baked Tortellini <i>Served in a Marinara Sauce Smothered with Cheese & Baked to Perfection</i>	\$15.95
Seafood Linguine <i>Shrimp, Scallops & Snap Peas in a Curry Cream Sauce Topped with Tomatoes</i>	\$18.95
Orecchietti Bolognese <i>Hearty Meat Sauce with Carrots, Mushrooms, Garlic & Tomato</i>	\$16.95
Linguine Primavera <i>Garden Vegetables Sautéed Until Tender with Linguine in Rich Cream Sauce</i>	\$15.95

🌿 SEAFOOD 🌿

Seafood Feature	\$17.95
<i>Ask Your Server for Details</i>	
Seafood Jambalaya	\$17.95
<i>Shrimp, Scallops, Mussels, Chorizo Sausage with Peppers & Tomatoes on Saffron Scented Rice.</i>	
Cajun Salmon	\$21.95
<i>Pan Fried with Roasted Red Pepper Sauce & Market Vegetables. Served with Choice of Garlic Mashed Potato, Baked Potato, or French Fries</i>	
Mini Surf & Turf	\$25.95
<i>8 Ounce Beef Tenderloin with 3 Large Shrimp. Served with Horseradish, Tomato Salsa & Market Vegetables</i>	

🌿 ENTRÉES & GREAT STEAKS 🌿

Add a Grilled Shrimp & Scallop Skewer to Any Entrees \$6.95
 All Entrees & Steaks Served with Choice of Garlic Mashed Potato, Baked Potato, or French Fries

Chicken Supreme	\$16.95
<i>Chicken Breast Stuffed with Spinach, Sun Dried Tomato & Feta Cheese with Market Vegetables</i>	
Lamb Chops	\$22.95
<i>Pan Seared Braised Lamb Shank with Root Vegetables</i>	
Pork Loin Chop	\$18.95
<i>10 Ounce Grilled Pork Loin Chop Served with Five Mushroom Brandy Ragout & Market Vegetables</i>	
Baby Back Ribs	\$17.95
<i>Choice of Spicy BBQ, Mesquite, Honey Garlic or Regular. Served with Market Vegetables.</i>	
Provimi Calves Liver & Onions	\$15.95
<i>Pan Fried with Bacon & Onions, Garlic Mashed Potatoes & Market Vegetables</i>	
Asian Style Stir Fry	\$17.00
<i>Asian Vegetables Jump Fried & Tossed in Miso Ginger Sauce Served on Noodles</i>	
	<i>Add Grilled Chicken Breast</i>
	\$19.95
	<i>Add Five Shrimp</i>
	\$20.95
	<i>Add Grilled Salmon</i>
	\$21.95
Beef Tenderloin	\$21.95
<i>8 Ounce</i>	
Beef Striploin	\$19.95
<i>8 Ounce</i>	
Beef Rib Eye	\$25.95
<i>12 Ounce</i>	

Choice of Steak Sauce & Toppings Add \$1.25

Chili Butter	Horseradish Tomato Salsa	Demi Glace	Peppercorn Cream
	Sautéed Onions	Sautéed Mushrooms	