

# Marlowe's

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### Appetizers

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#### Soup of the Day

cup-4.75 Bowl-5.50

#### New England Clam Chowder

**\$5.00**

cup-5 Bowl-6.00

#### Calamari

**\$10.00**

Crispy fried Rhode Island Calamari, herb crusted with poppy seed-lemon aioli

#### Blue Claw Crab Cake

**\$13.00**

Pan roasted, served with living watercress cream sauce.

#### Bankok spice crusted Seared Ahi Tuna

**\$13.00**

Tatsoi, lemongrass-ginger vinaigrette, wasabi creme fraiche

#### Spinach, Artichoke and Parmasan Cheese Dip

**\$8.00**

Served with corn tortilla chips

#### Chicken Quesadilla

**\$8.00**

Red onion, Anaheim chili, fontina cheese, Charred salsa cru, cattle bean puree, Chipotle-cilantro cream

#### Green Chili

**\$5.50**

#### BBQ Bacon Wrapped Shrimp

**\$12.00**

Horseradish BBQ sauce, cracked coriander-chayote salad

#### Spring Rolls

**\$7.00**

Six vegetable spring rolls, Spicy mustard sauce, apricot sauce, sweet soy sauce.

#### Blue Crab stuffed giant mushrooms

**\$13.00**

Oven roasted with sun-dried tomato pesto

#### Blue Crab-Rock Shrimp Ceviche

**\$12.00**

Served in Citrus Vinaigrette and Plantain chips.

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### Salads

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#### Marinated Steak Salad

**\$11.00**

Marinated char grilled steak salad, marinated mushrooms, grape tomatoes, fennel, artichoke hearts,

grisee, romaine, champagne Vinaigrette. Small-9.00, Large, 12.00

### **Cesar Salad**

**Large \$9.00**  
**Small \$5.25**

Romaine, Croutons and Shaved Manchego Cheese. Small-5.50, Large-9.00 With Grilled Chicken \$4.00  
With Grilled Jumbo Shrimp \$5.00 With Grilled Salmon \$5.00

### **Moulard Duck Salad**

**Large \$11.00**  
**Small \$6.95**

Frisee, arugula, frisee, Mandarin oranges, Danish bleu cheese, pistachios, Bing Cherry Vinaigrette.  
Small-8.50, Large-12.00

### **Marlowe's House Salad**

**\$5.00**

Baby iceberg wedge, sliced radish, grape tomatoes, and creamy black truffle vinegar Danish bleu cheese dressing

### **Bankok Spice crusted seared Ahi Tuna Salad**

**\$14.00**

Tatsoi, mizuna greens, watercress pineapple, glass noodles, edamame, bell pepper, teriyaki-sweet chili dressing.

### **Grilled Pear Salad**

Caramelized pecans, mont chevre goat cheese, madjhoul dates, arugula, port wine dressing. Small-8.00,  
Large-11.00

### **Arugula-Mizuna Salad**

**\$8.00**

Sunflower seeds, Valpreso feta cheese, cranberries, leeks, tarragon vinaigrette

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## **Pastas**

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### **Chicken Chipotle Alfredo Pasta**

**\$12.00**

Sauteed julienne chicken tossed with casarecce pasta, roasted red peppers, garlic spring onion, chipotle alfredo.

### **Chicken Chipotle Alfredo Pasta**

**\$14.00**

Sauteed julienne chicken tossed with cosarecce pasta, roasted red peppers, garlic, spring onion,chipotle alfredo

### **Mafalda Pasta**

**\$14.00**

Mafalda pasta tossed with sun dried tomato pesto, sweet garlic, capers, button mushrooms

### **Shrimp Pasta**

**\$15.00**

Sauteed Rock Shrimp tossed with glass noodles, diakon sprouts, leeks, baby bok choy, sweet Thai chili sauce

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## **Seafood Entreés**

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### **Alaskan Halibut**

**\$24.00**

Laced with white truffle oil and pan-seared. Served with lobster mashed potatoes, steamed asparagus and asparagus cream sauce.

### **Alaskan King Crab Legs**

**\$42.00**

One Pound steamed Dutch harbor Alaskan King crab legs, steamed asparagus, drawn butter, baked potato One half Pound King crab legs a la carte-18

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## **Steak Entreés**

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### **8oz. Filet Mignon**

**\$34.00**

Char grilled served parmasan red bliss potatoes, grilled spring onions, sun-dried tomato pesto

**18oz. New York Strip** **\$42.00**

Pan roasted, Russet potato hash, sage nash

#### **Top Sirloin Medallions**

Char grilled served with sauteed Swiss Chard, crispy Colorado fingerling potatoes, cognac-danish bleu cheese-peppercorn cream sauce 8oz.-16.00 12oz-22.00 16oz-29.00

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#### **Entreés**

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**Colorado Lamb Loin Chops** **\$24.00**

Two Char Grilled 6oz.chops, mashed potatoes, mint relish, golden fusion verjus.

**Halibut Fish Wrap** **\$13.00**

Crispy Halibut-Fish Wrap, Mizuna greens, elderflower-shallot aioli, cous-cous salad

**6oz Panko crusted Pork Loin Chops** **\$21.00**

Two pan roasted 6oz Pork chops, Panko crusted served with goat cheese mashed potatoes, caramelized lay apples, habanero orange glaze

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#### **Desserts**

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**Creme Brulee** **\$5.25**

**Turtle Cheesecake** **\$6.25**

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