# MARLOWE

#### **SOUP & SALADS**

#### Market Soup | \$6.95

Made Fresh Daily, please ask your server

#### Caesar Salad | \$6.95

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

#### Goat Cheese Salad | \$14.95 Baby Greens tossed with Sun Dried Cranberries, Honey

Roasted Pecans, Strawberries and Raspberry Vinaigrette, topped with Ontario Goat Cheese Crumble

#### Caprese Salad | \$14.95

Buffalo Mozzarella Cheese, Vine Ripened Tomatoes, Fresh Basil, Extra Virgin Olive Oil, Aged Balsamic Vinegar Reduction

#### Ahi Tuna Salad | \$17.95

Sesame Crusted Rare Ahi Tuna Loin, served on Asian Slaw with Mint-Sesame Dressing and Fried Wonton

#### Lobster and Arugula Salad | \$17.95

Baby Leaves mixed with Green Peppercorn Lemon Honey Dressing, Wrapped in a Cucumber Ring and topped with Atlantic Lobster Meat

#### **SKEWER OF 3 GRILLED GARLIC SHRIMP | \$5.95**



### STARTERS & SHARE PLATES

#### Rodney's Oysters | Market Price

A selection of fresh Oysters from the Oyster King himself. Served with Cocktail Sauce, Freshly Grated Horseradish and a Fiery Homemade Scotch Bonnet Chilli Sauce

#### Marlowe Bruschetta | \$8.95

Olive Oil Brushed White Baguette, Plum Tomatoes, Feta Cheese, Kalamata Olives

## Spinach and Goat Cheese Dip | \$11.95

Parmesan Cheese, Artichokes, Jalapeños, Roasted Red Peppers, Mozzarella Cheese with Nacho Chips

#### Fried Calamari | \$11.95

Lightly Floured Calamari, Deep Fried, served with a

#### Chipotle Pepper Aioli and Lemon Szechwan Potstickers | \$11.95

Pan Fried Chicken Dumpling served with Peanut Sauce and Asian Slaw

### Baked Portobello Mushroom | \$11.95

Stuffed with Grilled Yellow and Green Zucchini, Red Pepper and Eggplant, sprinkled with Goat Cheese drizzled with Balsamic Reduction

### Bacon Wrapped Scallops | \$12.95

Bacon Wrapped East Coast Scallops, Tangy Cocktail Sauce, Fresh Lemon

#### Lobster & Shrimp Spring Rolls (3) | \$13.95 Deep Fried served with Thai Chilli Sauce

Trilogy of Mediterranean Spreads | \$12.95 Herb Olive Oil Brushed Pitas, Tzatziki (Yoghurt & Cucumber), Tirokafteri (Banana Peppers, Feta & Oregano) and Hummus (Chickpeas, Tahini & Lemon)

### Cajun Shrimp | \$14.95

Sautéed Spiced Prawns with Caramelized Onions and Hot Sauce

#### Appetizer Platter (for Two) | \$28.95

Fried Calamari, Marlowe Bruschetta, Brie Cheese, Assorted Crackers, Spinach Goat Cheese Dip, Nacho Chips, Kalamata Olives, Bacon Wrapped Scallops

### **PASTAS & NOODLES**

#### Mild Mushroom Chicken Rigatoni | \$17.95

Canadian Wild Forest Mushrooms, Madagascar Green Peppercorn, Goat Cheese Cream Sauce

#### Seafood Pasta | \$21.95

Fettuccine sautéed with Scallops, Shrimp and Mussels. Choice of Italian Plum Tomato Basil Sauce or Pernod Rose Sauce

#### Lamb "Bolognese" | \$19.95

Pappardelle Pasta sautéed with a Savoury Lamb Meat Sauce, topped with grated Aged Ricotta Cheese and

#### Cantonese Seafood Stir-Fry | \$17.95

Black Tiger Shrimp, Scallops and Calamari with Seven Vegetables sautéed in a Ginger Lemongrass Soy Sauce, served over Crispy Chow Mein Noodles

ALSO AVAILABLE WITH CHICKEN

GLUTEN FREE PASTA AVAILABLE. ALL PASTA ITEMS CAN BE MADE VEGETARIAN.

### **MAINS**

### Grilled USDA Prime Cheddar Burger | \$15.95

Yukon Gold Potato Fries

### M Lamb Burger | \$16.95

House made Lamb Patty, Pickled Red Onion Rings, Mint Aioli, Crumbled Feta on a Brioche Bun, Fresh Cut Yukon Gold Potato Fries

Black Tiger Shrimp, Chicken Breast & Sausage, Spicy

Plum Tomato Sauce, Bell Peppers, Cajun Dirty Rice

The Following comes with Chef's Vegetables and a Choice of One Accompaniment Listed Below

## Eggplant Parmigiana | \$18.95

New Orleans Jambalaya | \$18.95

Fresh Breaded Eggplant, Parmesan Cheese, San Marzano Plum Tomato Sauce, Mozzarella Cheese au Gratin

### **( Chicken Supreme | \$24.95**

Pan Seared Chicken, House Smoked Brie Cheese, Wild Mushroom Marsala Sauce

### Louisiana Style Baby Back Ribs | \$25.95

Hickory and Apple Hardwood House Smoked

#### Baby Back Ribs 16 oz. Cowboy Steak | \$34.95

Grilled Black Angus Cowboy Rib Steak, Grilled to Perfection with Sage & Sun Dried Tomato Butter

## 10 oz. New York Steak | \$31.95

14 oz. New York Steak | \$42.95 Grilled Black Angus Beef New York Striploin Steak

### 8 oz. Filet Mignon | \$34.95

The Most Tender Cut-Grilled AAA Beef Tenderloin

#### Fresh Catch of the Day We are Committed to Providing Our Customers the

Freshest Fish and Seafood from Around the World. Pan Seared, Grilled or Blackened. All featured Fish are Served with a Choice of One Accompaniment Below or Simply have your Fish on Our Goat Cheese or Caesar Salad

WE CARRY HALIBUT, AHI TUNA, ATLANTIC SALMON ON A REGULAR BASIS. YOUR SERVER WILL ADVISE OF OTHER **FRESH FISH SELECTIONS** 

#### Accompaniments Choose One Side Baked Potato, Cheddar Potato, Roasted Red Potato

Mashed, Marlowe's Fresh Cut Yukon Gold Potato Fries, Pilaf Rice



#### TEMPERATURE LEGEND Blue - Cool, very red all the way through

Rare - Cool red center, bright red throughout Medium Rare - Warm center red throughout

Medium - Warm, pink center Medium Well - Hot, small trace of pink Well - Hot fully cooked throughout



**FAVOURITE** 

**SPICY** 



## **PIZZAS**

Margarita | \$13.95 n Rasil, Fresh Mozzarella Cheese

Voodoo Chicken Pizza | \$15.95 Tomato Sauce, Grilled Cajun Chicken Breast, Applewood Smoked Bacon, Hot Banana Peppers, Fresh Mozzarella Cheese

### Calabrese | \$16.95

Tomato Sauce, Pepperoni, Italian Sausage, House Smoked Pancetta Bacon, Fresh Mozzarella Cheese

### Grilled Steak Pizza | \$16.95

Tomato Sauce, Grilled Steak, Bacon, Caramelized Onions, Red Bell Peppers, Mozzarella and Cheddar Cheeses

SIDES

Peppercorn Sauce | \$3.95 Bordeaux Wine Reduction | \$3.95

Marlowe House Cut Yukon Gold Potato Fries | \$5.95

Trilogy of Sautéed Wild Mushrooms | \$5.95

Grilled Chicken Breast | \$5.95

Parmesan Cheese

Skewer of 3 Grilled Garlic Shrimp | \$5.95 Truffle Fries | \$6.95

Crispy French Fries tossed in Truffle Oil, Grated



Marlowe Restaurant and Wine Bar can accommodate any special occasion.

Intimate Dining, Engagement Parties, Holiday Parties, Corporate Events, Lunch Meetings, Anniversaries, Cocktail Receptions, Birthdays and Showers. Contact us today!

www.themarlowe.ca