

# MARMONT STEAKHOUSE & BAR

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## APPETIZERS

### Crab Bisque

jumbo lump crab meat. 8

### Baked Brie

arugula, shallots, wrapped in a puff pastry with a raspberry & port wine reduction. 10

### Fried Calamari or Fried Shrimp

tossed with fried jalapenos, marinara and caper tarter sauce. 9 or 15

### Crab Cake

cajun aioli, and asparagus salad. 11

### Pepper-cruste Filet Skewers

frites and creamy horseradish sauce. 14

### Lamb Lollipops

grilled lamb with au poivre. 15

### Steak Spring Rolls

Cooper American. crispy fried onions and spicy ketchup. 8.50

### Mussels

**Belgian**, PBC Walt Wit, herbs, celery, shallots, lemon-butter. 12

**Provençal**, applewood smoked bacon, red sauce, bell peppers, herbs. 12

**Latin**, chorizo sausage, jalapenos, red wine tomato broth 12

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## SALADS

Add chicken 5, shrimp 7, calamari 6

### Marmont Salad

mixed greens, red delicious apples, toasted almonds, smoked gruyere and honey poppy seed dressing. 10

### Classic Caesar

toasted herb croutons, parmesan cheese. 9

### Filet Tip Salad

pepper crusted filet mignon tips, mushrooms, red pepper, blue cheese, spring mix, cranberry merlot vinaigrette. 14

## ENTRÉE

### Crab Cake Entree

two pan seared crab cakes, with grilled vegetable kebobs and cajun aioli. 26

### Shrimp and Mussels Epice

Sautéed and served with chopped tomatoes and chipotle in a spicy seafood broth over linguine. 26  
Add a 5oz brazilian lobster tail for 12.

### Crispy Ginger Salmon

grilled salmon and sautéed shrimp over brocolini topped with a sesame ginger glaze. 25

### Twin Lobster Tails

two 5oz brazilian lobster tails, lightly seasoned and broiled. 36

### Lemon Rosemary Chicken

12oz marinated whole chicken breast, grilled skin on and topped w/ beurre blanc. served with mushroom risotto. 19.50

### Homemade Meatloaf

certified angus choice beef. served w/ our pepper demi glace & mashed potatoes. 20.50

### Roasted Rack of Lamb

with bacon seared brussel sprouts .  
Sm. 28 / Lg. 32

### Bone-in Cider Pork Chop

17oz grilled pork chop with sliced apples and bacon lardons sautéed in cider, and braised red cabbage. 26

### Roasted Rabbit

two legs skillet seared and served over roasted root vegetables with a pomegranate port wine reduction. 28

### Grilled Vegetables

grilled vegetable kebobs and sautéed asparagus with mushroom risotto. 18

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### Gourmet Cheesesteak

sliced rib eye, filet mignon, vidalia onions, and Cooper American cheese. 15

### Steakhouse Burger

\_lb certified angus choice beef, 5 yr. aged quebec cheddar, caramelized shallots, roasted red pepper aioli. with frites. 16

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## STEAK a la carte

### Filet Mignon

*our leanest and most tender cut*  
8 oz 26 / 12 oz- 34

### New York Strip

*tender and flavorful with some marbling*  
14oz- 26 / 22oz- 39

### Rib Eye

*marbled and full of flavor*  
16oz-30 / 22oz- 39

### Cowboy Steak

*beautifully marbled bone in rib eye*  
30oz- 45

### Strip Monte Au Beurre

pepper crusted NY Strip, skillet seared and mounted with your choice of compound butter:  
garlic herb, chipotle pepper, lemon blue cheese, or curried orange butter.  
14oz- 29 / 22oz- 42

### Bacon Blue Filet

filet mignon wrapped in applewood smoked bacon, topped w/ maytag blue cheese and caramelized shallots.  
8oz-32 / 12oz- 36

### Chateaubriand for Two

slow roasted center cut 18oz filet mignon w/ tarragon & portobello demi glaze. 60

### mashed potato, baked potato, or frites: 3

**Steak sauce choices:** Hollandaise, Béarnaise, Au Poivre, Port-Wine Demi Glace, Marmont BBQ, Creamy  
Horseradish, Hunter Sauce

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### Filet Oscar

filet mignon topped with jumbo lump crab meat and sliced asparagus atop a bed of mashed potatoes. served  
with a side of hollandaise.  
8oz- 32 / 12oz- 37

### Surf and Turf

8oz filet mignon, 5oz lobster tail. 36  
12oz filet mignon, 5oz lobster tail. 44

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## SIDES

**Sautéed Broccolini** Lg. 8 / Sm. 5

**Sautéed Asparagus** with hollandaise Lg. 9 / Sm. 6

**Vegetable Kebobs** 6

**Mushroom Risotto** 6

**Mac n' Cheese** Lg. 8 / Sm. 5 \*add crab 6 or chicken 5

**Sautéed Mushrooms** 9

**Mashed Potatoes** 4

**Frites** 4

**Brussel Sprouts** with bacon, shallots 9

18% gratuity will be added to parties of 6 or more.

Consuming raw or undercooked food can increase your risk of food-borne illness.

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