

STARTERS

CRAB BISQUE \$8

FEATURED SOUP \$7

MARMONT SALAD \$9

WITH RED DELICIOUS APPLES, TOASTED ALMONDS, SMOKED GRUYERE AND HONEY POPPY SEED DRESSING

SAUTEED CALAMARI \$10

WITH BABY VEGETABLES AND FRESH TOMATO SAUCE

CAESAR SALAD \$9

WITH TOASTED CROUTONS AND PARMESAN CHEESE - WITH CHICKEN \$11 WITH SHRIMP \$14

BEEFSTEAK TOMATO SALAD \$9

WITH MIXED GREENS, ROASTED PEPPERS, SWEET RED ONIONS, CUCUMBER AND RED WINE VINAIGRETTE

JUMBO SHRIMP COCKTAIL \$13

FRIED CALAMARI \$10

WITH SPICY MARINARA, CRISPY ZUCCHINI, DUSTED WITH PARMESAN

PHILLY CRABCAKE \$11

SAUTEED AND SERVED WITH GRILLED VEGETABLE SALAD AND COCKTAIL SAUCE

SAUTEED LITTLE NECK CLAMS \$13

SAUTEED WITH FRESH HERBS, GARLIC AND WHITE WINE SAUCE

SAUTEED MUSSELS \$10

CHOOSE SPICY HABANERO: PEPPER, CHORIZO RED SAUCE OR FRESH HERB: LEMON, WHITE WINE SAUCE



STEAKS

PETIT FILET MIGNON :8 OZ: \$26

FILET MIGNON : 12 OZ: \$31

NY STRIP : 12 OZ: \$27

RIB EYE : 12 OZ: \$27

GRILLED PORTERHOUSE PORK CHOP \$24

SAUCES: AU POIVRE, HOLLANDAISE, BEARNAISE,

MARMONT BARBECUE, CREAMY HORSERADISH, OR PORT WINE DEMI GLACE

SERVED WITH GARLIC MASHED POTATOES OR OUR ONE POUND BAKED POTATO



ENTREES

FISH OF THE DAY \$MARKET

PEPPER CRUSTED FILET TAILS \$24

WITH SWEET POTATO STRING FRIES AND BLUE CHEESE BUTTER

STUFFED RED BELL PEPPER \$18

GROUND BEEF, WILD RICE AND DICED VEGETABLES WITH CRISPY POTATO RINGS AND RICH TOMATO SAUCE

MARMONT SURF & TURF \$30 | \$36 WITH 12 OZ FILET

PETIT FILET MIGNON, LOBSTER SPRING ROLL, WILD MUSHROOM RISOTTO WITH HOLLANDAISE ON THE SIDE

SEAFOOD LINGUINE \$20

WITH CLAMS, MUSSELS, CALAMARI AND SHRIMP IN CHOICE OF SPICY RED SAUCE OR WHITE WINE SAUCE

ROAST RACK OF LAMB \$26

PAN SEARED, SERVED WITH GARLIC MASHED POTATOES AND A ROSEMARY DEMI GLACE

GRILLED SALMON \$20

SERVED WITH SAUTEED FRENCH BEANS, GARLIC MASHED POTATOES AND A LOBSTER BRANDY CREAM SAUCE

SAUTEED CHICKEN & SHRIMP \$21

WITH GARLIC CILANTRO, CHOPPED TOMATOES AND PAPRIKA, FINISHED WITH A WHITE WINE SAUCE

HOMEMADE MEATLOAF \$18

WITH CREAMED SPINACH AND GARLIC MASHED POTATOES



SIDES

MACARONI & CHEESE

GARLIC MASHED POTATOES

WILD MUSHROOM RISOTTO

STEAMED BROCCOLI

CREAMED SPINACH

FRENCH BEANS

SAUTEED MUSHROOMS

CRISPY POTATO RINGS

ALL FAMILY STYLE SIDES \$8

SWEETS

SOFT CENTERED MOLTEN CHOCOLATE CAKE

BANANAS FOSTER PRESENTED FLAMBE' STYLE

CREME BRULEE

HOMEMADE BREAD PUDDING

WITH CHOCOLATE COVERED RAISINS AND WHISKEY SAUCE

APPLE AND CARAMELIZED WALNUT COBBLER

FEATURED REFRESHING SORBETTO

DOUBLE DECKER CHOCOLATE CAKE

ALL DESSERTS \$8

AN 18% GRATUITY WILL BE ADDED TO PARTIES OF 6 OR MORE. PLEASE RESPECT OUR 90 MINUTE SEATING LIMIT. PLEASE REFRAIN FROM PIPE, CIGAR, & CLOVE CIGARETTE SMOKING. VISIT US ONLINE FOR GIFT CERTIFICATE SALES, MENUS, AND PRIVATE EVENT PLANNING AT WWW.MARMONT.NET

