

MAINS

✓ Eggplant Parmigiana | \$16.95
Breaded Eggplant Layered with Parmesan Cheese and Italian Plum Tomato Sauce Topped with Mozzarella Cheese au Gratin. Served with Garlic and Parmesan Tossed Linguine

✓ New Orleans Jambalaya | \$18.95
Black Tiger Shrimp, Chicken Breast and Sausage with Spicy Plum Tomato Sauce, Bell Peppers and Cajun Dirty Rice

Madagascar Shrimp | \$24.95
Sauteed Black Tiger Shrimp in a Cognac, Tarragon and Madagascar Green Peppercorn Sauce. Served with Pilaf Rice and Chef's Vegetables

Baby Back Ribs | \$25.95
House Smoked Baby Back Ribs, Slow Cooked for 4 hours with Hickory and Apple Hardwood. Served with Creamy Coleslaw and House Cut Yukon Gold Fries

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

✂ Chimichurri Chicken | \$19.95
House Smoked and Grilled Half Chicken with Argentinean Chimichurri Sauce

Cedar Planked Salmon | \$22.95
Lemon, Fine Herb, Sea Salt and Extra Virgin Olive Oil Brushed Atlantic Salmon Filet

Chicken Breast Oscar | \$21.95
Grilled Chicken Breast topped with Crab, Asparagus and Béarnaise Sauce

✂ Lobster and Crab Crusted Tilapia | \$24.95
Fresh Tilapia Filet Crusted with Lobster, Crab, Mozzarella and Parmesan Cheeses

10 oz. New York Steak | \$29.95
Grilled Certified Angus Beef® New York Striploin Steak Choice of Diane Sauce or Peppercorn Sauce



8 oz. Filet Mignon | \$32.95
Grilled AAA Beef Tenderloin with Choice of Diane Sauce or Peppercorn Sauce

Top your Steak with Crab, Asparagus and Béarnaise Sauce for only \$4.99

14 oz. Veal Chop | \$38.95
Grilled Herb Marinated Provimi Veal Chop topped with Sage and Sun Dried Tomato Butter

Atlantic Lobster Tails | \$38.95
2 - 5oz. Atlantic Lobster Tails served with Drawn Butter

Prime Rib Roast Beef
10 oz. \$23.95 | 12 oz. \$25.95 | 14 oz. \$27.95
AAA 30 Day Aged Slow Roasted Prime Rib Hand Carved and served with Homemade Au Jus

Please note that our prime rib is well marbled and as a result very tender. It is normal to have an excess of fat which is not included in the net weight of the portion you receive

Accompaniments Choose One Side
Baked Potato, Cheddar Potato, Roasted Garlic Mashed Potatoes, Marlowe's Fresh Cut Yukon Gold Potato Fries, Pilaf Rice

Fresh Daily Fish | Market Price - See Insert
No less than 5 Choices flown in from around the world. Cedar Planked, Grilled, Broiled or Blackened 

TEMPERATURE LEGEND

- B** Blue - Cool, very red all the way through
- R** Rare - Cool red center, bright red throughout
- MR** Medium Rare - Warm center red throughout
- M** Medium - Warm, pink center
- MW** Medium Well - Hot, small trace of pink
- W** Well - Hot fully cooked throughout

FLATBREADS / PIZZAS

Classic Pizza | \$13.95
Tomato Sauce, Pepperoni, Mushrooms, Green Peppers With Asiago and Mozzarella Cheeses

Tuscan Flatbread | \$14.95
Tomato Sauce, Grilled Italian Sausage and Roasted Red Peppers with Mozzarella Cheese

✓ Margarita Flatbread | \$15.95
Buffalo Mozzarella Cheese, Fresh Basil, Red Tomatoes, Aged Balsamic and Extra Virgin Olive Oil Drizzle

✂ Voodoo Chicken Pizza | \$15.95
Tomato Sauce, Grilled Cajun Chicken Breast, Applewood Smoked Bacon and Hot Banana Peppers with Asiago and Mozzarella Cheeses

SIDES

Peppercorn Sauce | \$2.95

Diane Sauce | \$2.95

Sage and Sun Dried Tomato Butter | \$2.95

Béarnaise Sauce | \$3.95

Marlowe House Cut Yukon Gold Potato Fries | \$3.95

Trilogy of Sautéed Wild Mushrooms | \$4.95

Sautéed Asparagus | \$4.95



Marlowe
Restaurant & Wine Bar

✂ - MARLOWE FAVOURITE **✓ - SPICY**

Some of our items may have come into contact with nuts and/or allergens. If you have any questions, please ask your server.

Split charge of \$3.00 on all Main Courses.

15% gratuities will be applied to parties of 8 or more. 18% gratuities will be applied to parties of 8 or more who require separate checks.