

STARTERS

TOAST MADEMOISELLE bread, olive oil & balsamic, marinated olives, roasted red peppers, pickels	\$14	CHEF CAMPBELL'S SOUP chef's choice soup	\$12
GOLDEN CAESAR gem lettuce, warm guanciale, egg, croutons, grana padano	\$12	STEAK TARTAR ricotta salata, truffle, toast points	\$19
SCALLOPS rutabaga, brown butter, citrus, sea asparagus	\$19	WEDGE SALAD bacon, tomato, blue cheese	\$12
YELLOWFIN TUNA shoestring potatoes, caper, dill, lemon	\$19	MEATBALLS veal & pork, fennel seed, creamy polenta, rapini pesto, chillies	\$13
LOBSTER & RICOTTA DUMPLINGS leek & concentrated tomato	\$18	MONTREAL SMOKED OCTOPUS rye mustard, cocktail vegetables	\$17
BEETS whipped goat cheese, frisée, pistachio, pomegranate molasses	\$13		

ENTRÉES

BAIT & TACKLE salt spring mussel vinegarette, charred rapini, market fish	\$34	HERB ROASTED CHICKEN barley & broccoli risotto, chalet sauce	\$28
VEAL CHOP "PARM" burrata, tomato, basil	\$36	AGNOLOTTI winter mushroom, toasted garlic, Jerusalem artichoke	\$24
TAGLIATELLE POMODORO house made pasta, san marzano tomatoes, basil, grana padano	\$22	CHINOOK SALMON lentils, mirepoix, charred lemon	\$31
ROYALE WITH CHEESE lettuce, diced onion, pickle, tomato, thousand island sauce	\$21	BONELESS BEEF SHORTRIB potato stack, carrots, horseradish jus	\$39
BRAISED LAMB SHANK cous cous, goat cheese, roasted red peppers	\$28	SEAFOOD BOIL shrimp, mussels, potatoes, corn, old bay, grilled bread	\$32

GRILL À LA CARTE

8oz BEEF TENDERLOIN	\$44	20oz BONE-IN RIBEYE	\$62	RACK OF LAMB	\$78
14oz BONE-IN STRIPLOIN	\$47	TOMAHAWK PORK CHOP - 12oz	\$41	HALF RACK OF LAMB	\$39
		48oz TOMAHAWK STEAK	\$155		

served with
A2 Steak Sauce, Chimichurri

MARBL Share Platter

48oz TOMAHAWK STEAK, RACK OF LAMB, SAUTÉED PRAWNS, SEARED SCALLOPS, VEGETABLES

\$365

ADD FOIE GRAS
\$250/lobe

SHARE/SIDES \$8

ROASTED BRUSSELS SPROUTS
bacon, chillies, grana padano

ROASTED CARROTS
curry, cashews

FRIES
malt vinegar aioli

LITTLE POTATOES "POT ROAST"
sour cream, pan drippings

SPAGHETTI SQUASH
brown butter, chillies, pecorino

CHARRED BEAN "CASSEROLE"
dill, garlic, mustard

FALAFEL
garlic sauce

BROCCOLI & CHEESE
aged cheddar

MARBL restaurant is committed to sourcing the most sustainable, local and freshest products available.

EXECUTIVE CHEF Ryan Morrison

CHEF DE CUISINE Kyle Campbell

#MeetMeAtMARBL