

MARBL

STARTERS

KALE CAESAR tuscan kale, bacon, egg, croutons, grana padano	\$12	STEAK TARTARE ricotta salata, truffle oil, toasted crostini	\$19
AHI TUNA CEVICHE avocado, citrus, cilantro, queso fresco, corn tortilla	\$17	SOFT TACOS SUPREME seasoned beef, lettuce, sour cream, cheddar cheese, salsa	\$15
THE 6IX STREET MEAT original grilled sausage, pickles & mustard	\$15	CHINOIS PRAWNS spicy aioli, wasabi peas, sesame, scallions	\$17
CRAB STUFFED MUSHROOMS cremini mushrooms, parmesan gratin, garlic butter	\$19	BURRATA SALAD heirloom tomatoes, basil, sea salt, olive oil	\$16
BEETS whipped goat cheese, frisée, pistachio, pomegranate molasses	\$14	MIAMI RIBS coleslaw, bbq sauce	\$19
CHEF'S SOUP OF THE DAY	\$9		

ENTRÉES

FALAFEL BURGER cucumber, hummus, pickles, lettuce, tomato	\$20	VEAL CHOP "PARM" burrata, tomato, basil	\$42
SPICY PENNE sausage & pepper ragu	\$23	PAPA G'S CHICKEN CORDON BLEU ham & swiss, peas and carrots	\$28
WILD SALMON asparagus, fingerling potatoes, charred lemon	\$36	MARBL BURGER & FRIES cheddar cheese, lettuce, onion, pickles, tomatoes, sauce	\$21
CHINOIS CHOPPED SALAD crispy shrimp, edamame, bean sprout, slaw, miso dressing	\$28	LINGUINI SCAMPI basil pesto, shrimp, garlic	\$32
RIGATONI alla vodka sauce	\$25		

GRILL À LA CARTE

8oz BEEF TENDERLOIN	\$44	14oz BONE-IN STRIPLOIN	\$49
20oz BONE-IN RIB EYE	\$62	48oz TOMAHAWK STEAK	\$160
HALF RACK OF LAMB	\$42	FULL RACK OF LAMB	\$79

served with A2 steak sauce, chimichurri, horseradish aioli

MARBL SHARE PLATTER

48oz TOMAHAWK STEAK, RACK OF LAMB, GARLIC PRAWNS & SIDES

\$365

SHARES/ SIDES \$9

ROASTED BRUSSEL SPROUTS
bacon, chilies, parmigiano cheese

GRILLED ASPARAGUS
olive oil, sea salt

GARLIC MUSHROOMS
dill, olive oil, sea salt

MAC & CHEESE
three cheese blend, bread crumbs

SHISHITO PEPPERS
chinois sauce, espelette pepper

HOMECUT FRIES
heinz ketchup

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

#MeetMeAtMARBL