

MARBL

STARTERS

LITTLE GEM caesar dressing, lemon, crouton, guanciale	\$20	STEAK TARTARE truffle emulsion, fig jam, quail egg yolk, crostini	\$23
HAMACHI CRUDO shiro soy, avocado mousse, micro herb salad, crispy garlic	\$26	CHINOIS PRAWNS wasabi peas, sesame, chilli mayo	\$19
CRAB CAKE dungeness crab, caviar, dill, mayo, celery, lemon	\$38	BURRATA & PROSCUITTO fig jam, pear mostarda, grape jelly mostarda, grilled sourdough bread	\$29
ROASTED BABY BEET SALAD pistachios, goat cheese, pomegranate molasses	\$16	TRI COLORED SALAD endive, radicchio, frisee, ricotta salata, candied pecans, mustard vin	\$16
OSETRA CAVIAR / BELUGA CAVIAR 30 grams, blini, egg, chives, shallots, capers	\$240/\$500	MARBL MEATBALLS beef, veal, pork, tomato sauce, pistachio pesto, sourdough toast	\$21
MOZZARELLA STICKS tomato sauce, parmesan cheese, fresh herbs	\$21	FRIES thick cut fries, roasted garlic lemon aioli	\$14

ENTRÉES

MISO COD maitake mushroom, gailan, dashi beurre blanc	\$45	VEAL CHOP "PARM" burrata, tomato, basil	\$49
BRAISED SHORTRIB mashed potatoes, carrots, roasted shallots, demi glace	\$39	TRUFFLE CHICKEN SUPREME crushed fingerling potatoes, broccolini, truffle mushroom sauce	\$37
GRILLED WHOLE BRANZINO salmoniglio sauce, grilled lemon	\$48	OKLAHOMA SMASH BURGER double patty, onion, pickles, house sauce, cheddar	\$27

PASTA

BUCATIN ALL'AMATRICIANA guanciale, tomato passata, black pepper pecorino	\$29	SPAGHETTI CARBONARA guanciale, egg yolk, pecorino	\$29
RIGATONI alla vodka sauce	\$29	SEAFOOD LINGUINI clams, white wine, garlic, chilli, parsley, grilled lemon	\$42

GRILL À LA CARTE

8oz BEEF TENDERLOIN	\$75	16oz BONE-IN STRIPLOIN	\$90	24oz BONE-IN RIBEYE	\$125
HALF LAMB RACK	\$65	48oz TOMAHAWK STEAK	\$250	RACK OF LAMB	\$120
		6oz KOBE "A5" STRIPLOIN	\$150		

served with
A2 Steak Sauce, Chimichurri, Miso Butter

MARBL SHARE PLATTER

48oz TOMAHAWK STEAK, RACK OF LAMB, GARLIC SHRIMP, SHISHITO PEPPERS, ASPARAGUS, MUSHROOMS, MASHED POTATOES

\$450

ADD WHOLE ATLANTIC LOBSTER \$85

SHARE/SIDES \$14

SHISHITO PEPPERS

togarashi spice, smoked sea salt, lemon

BROCCOLINI

roasted garlic, anaheim chili

GRILLED ASPARAGUS

lemon, pepper

BRUSSELS SPROUTS

bacon, lemon, Anaheim chili, parmesan

GARLIC MUSHROOMS

miso, olive oil, sea salt

MASHED POTATOES

yukon gold, buttermilk & chive

#MeetMeAtMARBL