

# MARBL

## STARTERS

<b>TOAST MADEMOISELLE</b> bread, olive oil & balsamic, marinated olives, roasted red peppers, pickels	\$14	<b>CHEF CAMPBELL'S SOUP</b> chef's choice soup	\$12
<b>GOLDEN CAESAR</b> gem lettuce, warm guanciale, egg, croutons, grana padano	\$12	<b>STEAK TARTARE</b> ricotta salata, truffle, toast points	\$19
<b>SCALLOPS</b> rutabaga, brown butter, citrus, sea asparagus	\$19	<b>WEDGE SALAD</b> bacon, tomato, blue cheese	\$12
<b>YELLOWFIN TUNA</b> shoestring potatoes, caper, dill, lemon	\$19	<b>MEATBALLS</b> veal & pork, fennel seed, creamy polenta, rapini pesto, chillies	\$13
<b>LOBSTER &amp; RICOTTA DUMPLINGS</b> leek & concentrated tomato	\$18	<b>MONTREAL SMOKED OCTOPUS</b> rye mustard, cocktail vegetables	\$17
<b>BEETS</b> whipped goat cheese, frisée, pistachio, pomegranate molasses	\$13	<b>CHINOIS PRAWNS</b> housemade spicy aioli	\$15

## ENTRÉES

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

## GRILL À LA CARTE

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

#MeetMeAtMARBL