

MARBL

STARTERS

TOAST MADEMOISELLE bread, olive oil, roasted red peppers, pickels	\$14	CHUNKY CHICKEN NOODLE SOUP crackers	\$12
GOLDEN CAESAR gem lettuce, warm guanciale, egg, croutons, grana padano	\$12	STEAK TARTARE ricotta salata, truffle, toast points	\$19
SCALLOPS parsnip purée, fennel, citrus & poppy seed, crispy shallot	\$19	CHOPPED SALAD winter greens, feta, pumkin, pinenuts, buttermilk ranch dressing	\$13
YELLOWFIN TUNA shoestring potatoes, tartar sauce, charred lemon, A2	\$19	MEATBALLS veal & pork, fennel seed, creamy polenta, rapini pesto, chillies	\$14
LOBSTER & RICOTTA DUMPLINGS Butternut squash purée	\$18	CHARRED OCTOPUS "RUBEN" buttered cabbage, rye mustard, 1000 island sauce	\$17
BEETS whipped goat cheese, frisée, pistachio, pomegranate molasses	\$14	CHINOIS PRAWNS spicy aioli, wasabi peas, sesame, scallions	\$17

ENTRÉES

VEAL CHOP "PARM" burrata, tomato, basil	\$38	ROASTED SALMON white bean putanesca, charred lemon	\$32
TAGLIATELLE sausage & pepper bolongnaise	\$24	AGNOLOTTI Tuscan kale & goat cheese	\$26
ATLANTIC COD lobster bisque, crisp potato & leeks	\$34	BRAISED LAMB SHANK cous cous, goat cheese, roasted red peppers	\$29
MARBL BURGER & FRIES aged cheddar, lettuce, onion, pickle, tomato, sauce	\$21	BRAISED BEEF SHORTRIB truffled potato hash	\$39
PAPA G's CHICKEN CORDON BLEU ham & swiss, peas and carrots	\$28		

GRILL À LA CARTE

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

served with
A2 steak sauce, chimichurri, horseradish aioli

MARBL Share Platters

48oz TOMAHAWK STEAK, RACK OF LAMB, SAUTÉED PRAWNS, SEARED SCALLOPS, VEGETABLES
\$365

MILLIONAIRE FRIED RICE (SERVES 4)
lobster fried rice, wagyu, gold, silver, winter truffles
\$270

SHARE/SIDES \$8

ROASTED BRUSSELS SPROUTS
bacon, chillies, grana padano

CREAMED SPINACH

ROASTED HEIRLOOM CARROTS
curry, cashews

FRIES
malt vinegar aioli

LOADED BAKED POTATO
sour cream, chives, butter, bacon bits

SPAGHETTI SQUASH
brown butter, chillies, pecorino

LITTLE POTATOES "POT ROAST"
sour cream, pan drippings

BROCCOLI & CHEESE
aged cheddar

ROASTED WINTER MUSHROOMS
herb mayo

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

EXECUTIVE CHEF Ryan Morrison

CHEF DE CUISINE Miguel de la Cruz

#MeetMeAtMARBL