



February 2018

Soup and Salad

Soup of the Evening Cup 5.75 ~ Bowl 7.95

Spinach Salad Asian pears, candied pecans, gorgonzola cheese, and cider vinaigrette ~9.95

Organic Garden Lettuces Crispy goat cheese and pesto vinaigrette ~ 9.95

Caesar Salad Garlic croutons, parmesan cheese, romaine ~ 9.95 (with Chicken 15.95~Shrimp 19.95~ Salmon 22.00~ Sea Scallops 24.00)

Marston's Classic Salads

California Orange Salad Mixed greens, chicken, mandarin oranges, avocado, blue cheese, raisins, apples, candied pecans, green onions, and San Pasqual dressing ~ Whole 15.95 ~ Half 9.95

Pasadena Salad Spinach, chicken, avocado, bacon, green onion, candied pecans, and San Pasqual Dressing ~Whole 14.95 ~Half 9.95

Cordiera Salad Sesame chicken, romaine, green and black olives, bacon, blue cheese crumbles, avocado, tomato, candied pecans, and San Pasqual Dressing ~Whole 17.95 ~ Half 10.95

Appetizers

BBQ Pork Tostadas with Black Beans, Cole Slaw, Avocado, Pico De Gallo, Sour Cream & Ranchero Cheese~ 9.95

Fresh Mozzarella with heirloom Tomato, Roasted Corn, and Pesto ~ 10.95

Asparagus Tempura with shiitake mushroom, ginger, and sweet ragout ~ 9.95

Peppered Ahi Tuna sashimi style with soba noodle veggie salad and soy vinaigrette ~ 16.95

Crab Cakes with chipotle tartar sauce 16.95

Fried Chicken Sliders with chipotle slaw, basil aioli & Tomato 9.95

Sandwiches/Burgers

Avocado Bacon Burger Whole wheat bun with cheddar cheese, lettuce, tomato, onion, sprouts, Dijon, and mayo. Served with Fries ~ 12.95

Beyond Meat Vegan Burger, Brioche Bun with or without Cheddar Cheese, Lettuce, Tomato Onion, Pickles, Dijon & Mayo~ 12.95

Tri-Tip Sandwich Served on French roll with cheddar cheese, caramelized onions, mushrooms, tomato & garlic mayo. French fries ~ 14.95

Chicken and Brie Wrap Grilled chicken, brie cheese, spinach, tomato, whole grain mustard sauce. Served with French fries ~ 14.95

Rio Grande Tuna Melt Tuna salad, Ortega chili, Swiss cheese, and tomato on grilled whole wheat. Served with French fries ~ 12.95

Grilled Veggie Wrap Squash, Portobello Mushroom, Tomato, Red Onion & Spinach~ Served with Garden Salad~ 14.95

Pasta

Wild Mushroom Risotto, Tomato & Spinach. Topped with Ricotta Salata ~ 18.00

Butternut Squash Ravioli with wild mushrooms, tomato, spinach, and sage ~ 18.00

Linguini with grilled chicken, shiitake mushrooms, sun-dried tomato, and goat cheese in an herb cream sauce ~ 20.00 (replace shrimp for chicken 25.00)

Shrimp Cavatappi Broccolini, Baby Squash, Tomato, Garlic White Wine Butter Sauce ~ 25.00

Shrimp risotto Jambalaya style Andouille sausage, peppers, tomato, and garlic ~ App 16.50 ~ Entrée 26.00

Smoked Chicken Mac and Cheese mushrooms, squash, tomato, basil, cheddar cheese, and parmesan crust ~ App 10.95 ~ Entrée 19.00

Entrees

Chicken Pot Pie Served with vegetables, potatoes, peppers, puff pastry, and garlic basil sauce. 20.00

Fish Tacos red cabbage, cheddar cheese, Pico de Gallo, avocado, and tartar sauce. Served with black beans 18.00

Roasted Chicken Whipped Yams & Tomatillo Salsa~ 20.00

Tasmanian Salmon. Served with Warm Artichoke, Heirloom Tomato, & Spinach Salad~ 26.00

Grilled Sea Scallops & Tiger Shrimp Herbed Israeli Cous Cous. Saffron Tomato Broth~28.00

Chateau Sirloin Cream Cheese Mashed Potatoes, Broccolini, Blue Cheese Herb Butter ~ 28.00

Breakfast

Fantastic French Toast Topped with fresh berries ~ 10.75

"The Works" French Toast Topped with fresh berries, pecans, and whipped cream ~ 14.95

Join us for the next Marston's cooking class

February 26th at 6PM 60.00 per person.

Ask your server for more details