

Marlowe's

Denver's Historic Saloon
& Chop House

Dinner Menu

happy hour

3:00 pm to 7:00 pm every day
10:00 pm to close every day

drink specials

premium well drinks 4
svedka vodka, beefeater gin, bacardi rum, dewar's scotch, jim beam bourbon, margaritaville tequila

long island iced tea 23 ounce 4

martini specials 4
svedka vodka, ketel one vodka, ketel one vodka lemon drop, beefeater gin, bombay sapphire gin

wines by the glass 4
salmon creek chardonnay
salmon creek cabernet sauvignon
beringer white zinfandel

all draft beer
half price

\$2 off all appetizers

martinis

riesling bellini
svedka vodka, peach nectar, stonecap riesling 6

vaccine
stolichnaya blakberi vodka, ½ packet pomegranate/cranberry emergen-c®, cranberry juice 7

sake-tini
hendricks gin, gekkeikan haiku sake, domaine de canton ginger liqueur, crystallized ginger 7

spiced pear
grey goose la poire vodka, amaretto, pineapple juice 7

sweetness
sweet carolina sweet tea vodka, lemonade, chamomile steeped apple cider 7

espresso
stolichnaya vanil vodka, butterscotch, lavazza espresso 7

rosemary rickey
bombay sapphire gin, simple syrup, fresh lime, torched rosemary sprig 7

imperial
guinness stout, godiva chocolate, godiva white chocolate, chambord 8

favorites

sangria
bacardi peach rum, sauvignon blanc, lingonberry syrup, peach nectar, fruit juices 6

infusions
ask your server about our absolut vodka infusions

appetizers

rhodeisland calamari
yuzu-poppy aioli & sweet onion marinara dipping sauces 10

spinach cheese dip fontina, iberico cream cheeses, corn chips 9
+ jonah crab 4

crab stuffed mushrooms
sundried tomato pesto 12

crispy eggplant roulade
fresh ricotta, mozzarella, marinara 5

edamame hummuscrispy furikake-dusted gyoza chips 6

artisan cheese plate
see today's specials

smoked buffalo ribs
ancho-cherry rubbed, jerk-agave bbq sauce 9

hot wings
traditional buffalo style wingettes, bleu cheese dressing 5

deviled eggs
jonah crab, crispy prosciutto 5

hummus-ricotta spread
harissa-dusted flat bread 6

filet mignon crostinis
tenderloin, crispy arugula, dolce bleu cheese butter, brie, cipollini demi glace 9

flat breads
mediterranean 8
pepperoni 7
veggie 7

lobster tacos
sweet corn salad, cumin crème fraîche, avocado spread 12

filet mignon sliders
jalapeño-onion straws, horseradish aioli, honey buns 11

Soup

	Bowl	Cup
new england clam chowder	6	5
soup du jour	5	4
green chili	5	4

Greens

add to your greens

chicken, gulf shrimp, salmon,
crispy calamari,
sliced filet mignon + 4

filet mignon salad

sliced filet mignon, endive, baby
greens, candied cherries, walnuts,
smoked bleu cheese vinaigrette 13

caesar

romaine, shaved three milk iberico
cheese, rustic croutons 9

gulf shrimp salad

tuna tartare, glass noodles, baby
greens, leeks, oyster mushrooms,
living pea sprouts, crystallized
ginger, wasabi tempura crisps,
ponzu vinaigrette 13

berry salad

strawberries, blackberries,
watercress, toasted almonds,
colorado jumpin' good goat
cheese, tahitian vanilla-
lingonberry vinaigrette 11.5

grilled pear salad arugula,
candied pecans, montchevré goat
cheese, madjhoul dates, port
wine dressing 10

smoked salmon salad

watercress, frisee, candied
shallots, housemade boursin
cheese, potato crisps, capote
caper inaigrette 11.5

house salad 6 caesar 5.5
strawberry-kale salad 5

noodles and rice

chipotle chicken pasta

roasted red peppers, scallions,
chipotle alfredo sauce 14

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glass noodles, oyster mushrooms,
leeks, peas, green onion, cilantro,
garlic, spiced broth 9
+ filet mignon tips 16
+ gulf shrimp 15
+ chicken 14

surf & turf paella

shrimp, lobster,
filet mignon tips, chorizo, yellow
rice, roasted garlic, cherry
tomatoes, peas, red onion,
capers 19

baked eggplant parmesan

plum tomato marinara, fresh
ricotta, roasted tomatoes, grilled
artichokes, basil, mozzarella,
pasta 15

seafood

alaskan halibut

pan roasted, lobster mashed
potatoes, asparagus cream sauce,
truffle oil, steamed asparagus 23

alaskan king crab legs dutch

harbor, steamed asparagus, drawn
butter, mashed potatoes
one pound 36
½ pound à la carte 16

norwegian salmon

exotic mushroom salad, sweet pea-
yellow rice, watercress cream
sauce 16

steaks + chops

hanger steak

prosciutto-lobster fingerling au
gratin potatoes, sundried tomato
salad
8 ounce 18
12 ounce 23

new york strip

12 ounce, horseradish mashed
potatoes, truffle-dolce bleu
cheese-leek butter 28

dry aged top sirloin

9 ounce, cumin crème fraîche
smashed fingerling potatoes,
cipollini demi glace, grilled
zucchini-leek salad 23

filet mignon medallions

9 ounce, cajun steak fries, sweet &
spicy corn salsa, spicy bbq
drizzle, jalapeño crème
fraîche 19

smoked buffalo ribs

ancho-cherry rubbed, seasoned
fries, jerk-agave bbq sauce,
pickled cucumber salad 18

boneless pork rib chop

9 ounce, tortilla crusted, cajun
mashed potatoes, tomatillo salsa,
chimichurri demi glace 19

desserts

crème brûlée

tahitian vanilla bean 5

chocolate peanut butter cup

nutella, natural peanut butter,
marshmallow, chocolate ganache, granola
shell 6

fruit infused cheesecake

new york style 5

pecan pie

smoked pecans, fresh mint ice cream 5

ice cream & sorbet

ask about our daily flavors 3

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www.marlowesdenver.com