



Casual Plated Menu

Salad Course

(Select One)

Marlowe's small house salad with spring mix, mustard greens, baby Bibb lettuce, leeks, croutons, grape tomatoes and ranch dressing

Caesar salad with croutons and shaved Grana Padano cheese



Main Course

(Select up to Four Items)

Pasta and Bowls - \$20

(Pasta type varies on availability)

Cheese tortellini, roasted tomato pesto sauce, leeks, arugula

Pasta alfredo, sweet peas, arugula

Baked tomato-basil pasta, mozzarella, Grana Padano cheese

*Three chili steak bowl, jasmine rice, pico de gallo, sweet corn salsa, chimichurri,
cumin crème fraîche*

*Crispy chicken bowl, pineapple, onions, peppers, cilantro, sweet-spicy Thai chili
glaze, jasmine rice*

*Curry steak bowl, mushrooms, onions, peppers, peanuts, leeks, sweet peas,
Golden Bliss potatoes*



Seafood - \$23

Crispy fried bay scallops, rock shrimp, French fries, coleslaw

*Herb crusted Norwegian salmon, caper-Golden Bliss potato salad, chimichurri,
smoked salmon crème fraîche*

Duxelle stuffed Pacific sole, mashed potatoes, dill-lemon cream sauce

Beef - \$23

Flank steak, bleu cheese-Golden Bliss potato salad, A-1 demi glace

Filet tip minute steak, mashed potatoes, peppercorn gravy

Hanger steak, herbed steak fries, BBQ demi glace



Pork & Chicken - \$21

Breaded pork loin cutlet, chorizo mac 'n' cheese

*Blackened pork loin chop, Cajun mashed potatoes, sweet corn salsa, chimichurri,
cumin crème fraîche*

Crispy chicken parmesan, pasta, tomato-basil fresco sauce, mozzarella

Pan roasted Thai chili chicken breast, stir fried vegetables, jasmine rice

Pan roasted chicken breast, Madeira-mushroom sauce, mashed potatoes

Harissa marinated chicken breast, hummus, cucumber salad, tzatziki sauce



Dessert Course

(Select One)

Crème brûlée

Fresh fruit-infused New York cheesecake

Pear cobbler

No Room Fee.

Private and semi-private space based on availability.

Prices and menu selections are subject to change.

Prices do not include gratuity or tax.