

APPETIZERS

Baked Eggplant

Fresh mozzarella, basil, rich vegetable sauce 7

Lobster Risotto Croquets

Chipotle adobo 9

Hummus

Roasted Garlic Hummus, homemade pita, escabeche vegetables 8

Cheesesteak Spring Rolls

Crispy fried onions with spicy ketchup 8.50

Baked Brie

With spinach, shallots, wrapped in a puff pastry and a port wine reduction 10

Fried Calamari

Tossed with fried jalapenos 9

Steamed Mussels

Hot Italian sausage, rich tomato broth Or fresh coconut and curry 10

Philly Crab Cake

Cajun aioli, chilled asparagus salad 11

Shanghai Chicken

Chicken bites, tossed in orange-pineapple chili sauce with steamed broccolini 7

Gourmet Cheesesteak

Sliced prime rib, filet mignon, sautéed Vidalia onions, American cheese on a hogie roll 15

Garlic Fried Shrimp

On a bed of greens with cocktail and tartar sauce 14

Lamb Lollipops

Grilled lamb chops with au poivre and frites 15

SOUP + SALAD

Crab Bisque

Jumbo lump crab meat 8

Featured Soup 7

Classic Caesar

Toasted herb croutons, parmesan cheese 9
w/Chicken 12 Shrimp 14

Marmont Salad

Mixed greens, red delicious apples,
toasted almonds, smoked gruyere and
honey poppy seed dressing 10
w/Chicken 13 Shrimp 15

Ahi Tuna Tabbouleh

Sliced vine tomatoes, cucumber, scallion,
lime olive oil 10

The Wedge Salad

Fresh lettuce, diced beefsteak tomatoes,
red onions, and bleu cheese 9

Spinach Salad

Warm goat cheese, sun dried cranberries,
caramelized walnuts, blood orange
vinaigrette 9

Tomato and Mozzarella

With basil pesto and aged balsamic
reduction 10

STEAK

All steaks served with your choice of mashed or baked potato



8oz Filet Mignon \$27

12oz Filet Mignon \$32

14oz N.Y. Strip \$27

22oz N.Y. Strip \$39

14oz Rib Eye \$27

22oz Rib Eye \$39

28oz Cowboy Steak \$42

28oz Porterhouse \$45

Filet Oscar

Filet Mignon topped with jumbo lump crab meat and sliced asparagus with mashed potatoes
8oz- 32, 12oz- 37

N.Y. Strip Au Poivre

Ny Strip coated with peppercorns, in Au poivre sauce. **12oz- 31**

Wild Mushroom Filet

Filet mignon with wild mushrooms, Madeira Wine, garlic flakes
8oz- 31, 12oz- 36

Sauce choices: Hollandaise, Béarnaise, Au Poivre, Port-Wine Demi Glace, Marmont BBQ, Creamy Horseradish

ENTREES

Crab Cake Entrée

Two pan seared crab cakes, served with grilled vegetable kabobs, roasted Poblano emulsion **24**

Grilled Chicken

Prosciutto wrapped asparagus, pesto cream sauce **19.50**

Grilled Scallops

Smoked Pancetta lentils, baby bock choy, mango ginger citrus glaze **24**

Stuffed Filet Tail

Fresh mozzarella stuffed filet mignon wrapped in breaded eggplant, finished with marinara and mashed potatoes **23**

Chile Relleno

Poblano pepper stuffed with jumbo lump crab, walnut crème fraiche **25**

Homemade Meatloaf

With creamed spinach and mashed potatoes **20**

Shrimp al Ajillo

Sautéed shrimp in garlic, over capellini pasta with baby spinach and sundried peperonchini **20**

Surf and Turf

8oz Filet Mignon, 4oz Lobster Tail **35**
12oz Filet Mignon, 4oz Lobster Tail **38**

Roasted Rack of Lamb

Mint chimichurri, zucchini casserole **27**

Stuffed Tilapia

Pan seared with jumbo lump crab, roasted corn chowder, pancetta, fried capers **24**

SIDES 8

Mac & Cheese

Sautéed Mushrooms

Vegetable Kabobs

Crab Asparagus Risotto

Broccolini

Creamed Spinach

Mashed Potatoes

Frites

Prosciutto Wrapped Asparagus

18% Gratuity will be added to parties of 6 or more.

Please visit www.Marmont.net

Executive Chef Jorge Pacheco, *Bon Appétit !*