

## Blue Marble Favorites

<b>SOUP</b>	9
Chef's soup made fresh in house	
<b>ARUGALA SALAD</b>	15
Arugula tossed in Saskatoon berry vinaigrette, blue cheese, prosciutto and candied pecans	
<b>ROASTED BEETS</b>	13
Shaved fennel, orange segments, goat cheese with anise vinaigrette	
<b>B.A.L.T. SANDWICH</b>	14
Bacon, avocado, lettuce, tomato, mayo in a toasted brioche bun Served with soup, salad or house cut fries	
<b>BRAISED LAMB SANDWICH</b>	17
Pulled lamb shoulder, pickled red onion, goat cheese, arugula, in a toasted potato bun Served with soup, salad or house cut fries	
<b>PROSCIUTTO FLATBREAD</b>	16
rosemary thyme flatbread topped with shaved prosciutto, arugula, shaved cantaloupe, blue cheese and pomegranate molasses and olive oil drizzle	
<b>GRAPE TOMATO BRIE FLATBREAD</b>	15
Rosemary thyme flatbread topped with sautéed grape tomato, basil, pickled red onion, brie cheese and balsamic reduction and olive oil drizzle	
<b>STEAK FRITES</b>	36
10oz grilled ribeye cooked to your preference, with house cut fries seasoned with truffle salt, chefs assorted vegetables and red wine demi	
<b>BEEF SHORTRIBS</b>	26
Braised beef shortribs sautéed mushrooms, rosemary thyme fingerling potatoes, chefs assorted vegetables, and Guinness sauce	
<b>FISH AND CHIPS</b>	18
battered pickerel with coleslaw, tartar sauce, house cut fries	

## SMALL PLATES

<b>BRUSSEL SPROUTS</b>	14
Fried Brussel sprouts tossed in a lemon caper dressing, hummus, sunny egg, and sriracha mayo	
<b>CALAMARI</b>	14
Lightly breaded and fried calamari served with lemon yogurt, cucumber and cantaloupe salad	
<b>ANTIPASTO</b>	14
Assorted sliced cured meats. Cheeses, marinated vegetables, olives and crostini	
<b>ASSORTED CHEESE</b>	15
Chef's favorite cheeses with accompaniments, plate selection vary weekly, ask server for details	
<b>LAMB RACK</b>	21
Chef's spiced lamb, served with sautéed grape tomatoes, pickled eggplant relish, salsa Verde and carrot puree	
<b>DUO DUCK</b>	23
Duck leg confit, pan fried duck breast with potato, mushrooms, pickled mustard seeds, green pea puree, and red wine duck jus	
<b>TUNA TATAKI</b>	18
Seared tuna with cucumber pickled red onion salad, soy sesame dressing, toasted sesame seeds and scallion	
<b>PICKEREL</b>	16
Sundried tomato scallion Israeli cous cous with white wine garlic sauce and red pepper celery cilantro lemon caper slaw	
<b>LOBSTER TAIL</b>	21
Butter poached lobster tail with sautéed mushroom mix, grape tomato, asparagus tossed in a Dijon vinaigrette with lobster sauce	
<b>PORK BELLY BITES</b>	16
Crispy pork belly, pickled cucumber, pickled red onions, cilantro, tare sauce, toasted sesame seeds and sriracha mayo served on jasmine rice	

PRICING DOES NOT INCLUDE TAX

\*A 15% AUTOMATIC GRATUITY WILL BE CHARGED ON ALL ROOM SERVICE ORDERS\*