

Blue Marble Favorites

SOUP	9
Chef's soup made fresh in house	
CAESAR	16
Romaine lettuce tossed with house made dressing, croutons, bacon finished with parmesan cheese	
ARUGALA SALAD	17
Arugula tossed in Saskatoon berry vinaigrette, blue cheese, prosciutto and candied pecans	
ROASTED EGGPLANT	16
Spiced sautéed grape tomatoes, vegan mozzarella, hummus, cilantro and crustini	
VEGANATOR PIZZA	16
House made seitan, pickled eggplant, marinated artichokes, roasted red peppers on house dough, tomato sauce, vegan mozzarella, finished with arugula	
MEAT LOVERS PIZZA	18
Braised beef, chorizo, genoa salami, on house dough, tomato sauce, house cheese blend, topped with smoked chimichurri	
BEEF BURGER	18
House Pressed Sirloin burger topped with Swiss cheese, bacon, arugula, tomato served on brioche bun with mustard, ketchup, mayo	
Served with soup, salad or house cut fries	
PORK BELLY BOWL	19
Crispy pork belly, pickled vegetables, grape tomato, sunny side egg, tare sauce served on jasmine rice	
DUCK LEG CONFIT	27
Served with saskatoon berry duck jus, roasted parsnip garlic potato puree, and chef's assorted vegetables	
BEEF SHORTRIBS	29
Braised beef shortribs sautéed mushrooms, rosemary thyme fingerling potatoes, chef's assorted vegetables and Guinness sauce	
STEAK FRITES	39
10oz grilled ribeye cooked to your preference, with house cut fries seasoned with truffle salt, chef's assorted vegetables and red wine demi	

SMALL PLATES

PESTO PASTA	15
Spaghetti noodles tossed in house pesto and topped with spiced sautéed grape tomato and feta	
CHORIZO PASTA	17
Parppadelle pasta tossed in cream sauce, finished with ground chorizo. Egg yolk and padano	
CALAMARI	16
Lightly breaded and fried calamari served with lemon yogurt, cucumber and cantaloupe salad	
CHICKEN BREAST	19
Seared and served with bourbon bacon jam, butternut squash, potato rosti, roasted red pepper veloute and Padano	
BRAISED LAMB SHOULDER	22
Wrapped in puff pastry, served with grilled asparagus topped with smoked chimichurri	
BLACKENED SALMON	19
Chef's spiced seared salmon with turmeric cauliflower, beet puree, dill cream sauce, pickled mustard seed and salmon skin crisp	
TUNA CRUDO	23
sliced yellowfin tuna with anchovy lemon caper relish, cilantro, shaved fennel and green pea puree	
PICKEREL	23
Sundried tomato scallion Israeli cous cous with white wine garlic sauce and red pepper celery cilantro lemon caper slaw	
DUCK BREAST	24
Seared duck breast with green peas, butternut squash puree, pickled mustard seeds, rosemary thyme fingerling potatoes, red wine garlic butter jus and Maldon salt	
BEEF KALBI	25
Grilled BBQ beef shortribs with pickled red onion, cilantro, tossed sesame seeds, lemon zest	

PRICING DOES NOT INCLUDE TAX

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