

APPETIZERS

THE SHRIMP COCKTAIL 15

JUMBO SHRIMP, HOUSEMADE SPICY COCKTAIL SAUCE, RED ONION, CUCUMBER, PARSLEY

THE SATAY* 20

SKEWERED FILET OF BEEF, SOY GINGER GLAZE, ONION STRAWS, SESAME SEED, SCALLIONS

THE DEVILED EGGS* 13

HOUSE DEVILED EGGS, MIXED GREENS, PEPPADEW OIL, BACON CRUMBLE, SMOKED PAPRIKA, SCALLIONS

THE CALAMARI 18

FRIED CALAMARI, HOUSEMADE SWEET & SPICY GLAZE, CRUSHED PEANUT, SCALLIONS

THE CRAB CAKE 15

MARYLAND STYLE CRAB CAKE, LEMON DILL AIOLI, MIXED GREENS, ROASTED CORN SALAD, OLD BAY AIOLI

THE TRUFFLE FRIES 13

FRENCH FRIES, WHITE TRUFFLE OIL, PARMESAN, PARSLEY

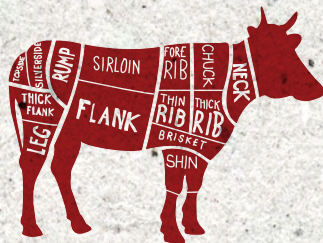
HAWAII 5-0 SHRIMP 15

5 HAND BREADED SHRIMP, SWEET SPICY THAI HONEY ORANGE GLAZE, SESAME, SCALLIONS

The SIDES \$6

- STEAKHOUSE MASHED (LOADED \$2 UPCHARGE)
- FRIES
- TRUFFLE FRIES
- ASPARAGUS (ADD HOLLANDAISE 1.00)
- BRUSSEL SPROUTS
- ONION STRAWS
- MAC & CHEESE
- CRAB MAC & CHEESE (\$6.00 UPCHARGE)
- CUP OF SOUP (BISQUE CUP \$2.00 UPCHARGE)
- HALF SALAD (1/2 WEDGE OR 1/2 CHOPPED IS \$1.50 UPCHARGE)
- BRUSSEL SPROUT GRATIN
- SWEET POTATO BRÛLÉE
- BACON CHEESE
- STREET CORN
- SAUTÉED BROCCOLINI
- HOT HONEY GLAZED CARROTS

MARBLE



THE STEAKHOUSE

SALADS

ADD CHICKEN \$6

THE CAESAR 12

BABY ROMAINE HEART, PARMESAN CRISP, CAESAR

THE WEDGE 15

ICEBERG WEDGE, BACON CRUMBLE, BLEU CHEESE, RED ONION, GRAPE TOMATO, BALSAMIC REDUCTION, RANCH

THE CHOPPED SALAD 15

CHOPPED ROMAINE, HARD BOILED EGG, CUCUMBER, RED ONION, GRAPE TOMATO, GOAT CHEESE, GREEN GODDESS

THE MIXED GREEN 12

ARTISAN BLEND, RED ONION, ROASTED TOMATO, DRY ROASTED ALMOND CHIPS, DIJON VINAIGRETTE

SOUPS

THE BISQUE CUP 8 | BOWL 10

CRAB, SOUR CREAM, SCALLIONS

THE SOUP OF THE WEEK

CUP 6 | BOWL 8

ASK SERVER FOR THIS WEEK'S CREATION

STEAKS

CHOICE OF ONE SIDE

FILET* 6oz 38 OR 10oz 46

BONELESS RIBEYE* 12oz 38

DELMONICO* 16oz 46

NY STRIP* 14oz 40

PORTERHOUSE* 24oz 50

BONE-IN RIBEYE* 20oz 56

HANGER* 10oz 28

PETITE BEEF AND REEF* 48

6OZ FILET, 1/2 LOBSTER TAIL, HOLLANDAISE

The COMPANIONS

OSCAR \$12, CHIMICHURRI \$3

GREEN PEPPERCORN SAUCE \$3

HERBED GOAT CHEESE & RED WINE BUTTER \$3

COWBOY BUTTER \$3

BLEU CHEESE CRUST \$3

HORSERADISH CREAM SAUCE \$3



WE SERVE CERTIFIED ANGUS BEEF BRAND.

ENTREES CHOICE OF ONE SIDE

THE SALMON 28

FRESH SALMON, CARROT PUREE, SMOKED PAPRIKA, SHAVED BRUSSELS, ALMOND CHIPS, MAPLE SOY GLAZE

THE CHOP* 44

14OZ BONE IN BERKSHIRE PORK CHOP, GOAT CHEESE, BALSAMIC REDUCTION

THE BURGER* 16

1/2 LB STEAK BURGER, BACON, HOUSE BLUEBERRY JAM, GOAT CHEESE, ONION STRAWS, MIXED GREENS, BRIOCHE

THE LAMB* 40

GRILLED HALF RACK OF LAMB, DIJON AND HERB BREADCRUMB CRUST, BASIL PESTO

BLACKENED CHICKEN PASTA 24

SEASONED CHICKEN, LINGUINE, SPICY CAJUN ALFREDO, PARMESAN, SCALLIONS

THE CHICKEN 28

PAN ROASTED AIRLINE BREASTS, CHICKEN JUS, SAGE (FREE RANGE ORGANIC NON GMO)

THE PASTA 18

(ADD CHICKEN 6.00)

LINGUINE, BASIL PESTO, ROASTED TOMATO, PARMESAN

CHILEAN SEA BASS 50

PAN ROASTED CHILEAN SEA BASS, SAUTÉED BROCCOLINI & ROASTED RED PEPPER, CAJUN BUTTER, PEPPADEW OIL, SCALLIONS

BEEF SHORT RIBS 46

BRAISED BEEF SHORT RIB, JUS, RED WINE REDUCTION, STEAKHOUSE MASHED, SCALLIONS

TOFU BELLA 22

PORTOBELLO CAP, TOFU, CHEDDAR & GOUDA BLEND, ROASTED RED PEPPER, CARAMELIZED ONION AIOLI, PARMESAN, ASPARAGUS, LEMON DILL AIOLI

CRAB BELLA 28

PORTOBELLO CAP, CRAB, CHEDDAR & GOUDA BLEND, ROASTED RED PEPPER, CARAMELIZED ONION AIOLI, PARMESAN, ASPARAGUS, LEMON DILL AIOLI

THE SCALLOPS 35

SEARED U8 SEA SCALLOPS, ROASTED TRI-COLORED CARROTS, SPICY HONEY, PEA PUREE, BACON CRUMBLE

THE CRAB CAKES 32

MARYLAND STYLE CRAB CAKES, LEMON DILL AIOLI, MIXED GREENS, ROASTED CORN SALAD, OLD BAY AIOLI

DESSERTS

CHOCOLATE TOWER CAKE 16

(LARGE ENOUGH TO SHARE)

NEW YORK STYLE CHEESECAKE 8

(YOUR CHOICE OF FLAVORED SYRUPS)

CREME BRÛLÉE 8

CHEF'S SELECTION 8

The COCKTAILS 8 each

GOLDEN SPIRE

PEAR ABSOLUT, SIMPLE, LEMON

ON THE SQUARE

ST GERMAINE, PINTO GRIGIO,
ORANGE BITTERS

THE WOODSHED

BARREL AGED KRAKEN,
SWEET VERMOUTH, BITTERS

CLEAVER

BOURBON, CABERNET, LEMON, SIMPLE

MARBLE LONG ISLAND

RUM, GIN, TEQUILA, TRIPLE SEC,
AMARETTO, SLOE GIN, MELON,
MALIBU, ORANGE JUICE

THE ELDER

ST GERMAINE, THE BOTANIST GIN,
ORANGE BITTERS

THE MARIA

TEQUILA, ABSOLUT GRAPEFRUIT,
COINTREAU, LIME

RUBY SLIPPER

ABSOLUT GRAPEFRUIT, LIME,
CRANBERRY, SIMPLE

THE BEES KNEES

THE BOTANIST GIN, LEMON,
HONEY SYRUP

OLD FASHIONED

ELIJAH CRAIG, SIMPLE, BITTERS
ALSO AVAILABLE IN BLACKBERRY
OR MANGO

THE MULE

VODKA, GINGER BEER, LIME
ALSO AVAILABLE IN BLACKBERRY
OR WATERMELON

LAVENDER BLOSSOM

THE BOTANIST GIN, LAVENDER SYRUP,
LEMON, ORANGE BITTERS

THE BARREL MANHATTAN

HOUSE BARREL AGED ELIJAH CRAIG,
SWEET VERMOUTH, BITTERS

THE WASHINGTON

ABSOLUT PEAR, MOSCATO

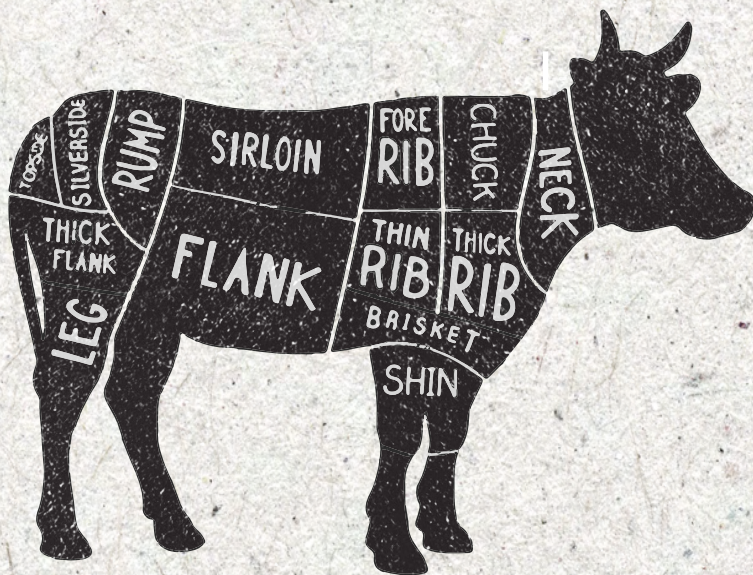
BOURBON RENEWAL

ELIJAH CRAIG, CRÈME DE CASSIS,
LEMON, SIMPLE, BITTERS

Beverages

COCA COLA • DIET COKE • COKE ZERO • SPRITE • MR. PIBB • GINGER ALE • HI-C ORANGE • COFFEE 2.5 (free refills)
ICED TEA • HOT TEA • CRANBERRY JUICE • ORANGE JUICE • LEMONADE 3 (free refills)

MARBLE



THE STEAKHOUSE

500 N BUCKEYE ST KOKOMO, INDIANA 46901