

APPETIZERS

THE SHRIMP COCKTAIL 13

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

THE SATAY* 16

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

THE ONION LOAF 10

FRIED ONION STRAWS, RANCH

THE CALAMARI 16

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

THE CRAB CAKE 14

MARYLAND STYLE CRAB CAKE, LEMON DILL REMOULADE, CUCUMBER, ROASTED RED PEPPER, RED ONION, MANDARIN ORANGE,

THE TRUFFLE FRIES 12

FRENCH FRIES, WHITE TRUFFLE OIL, PARMESAN, PARSLEY

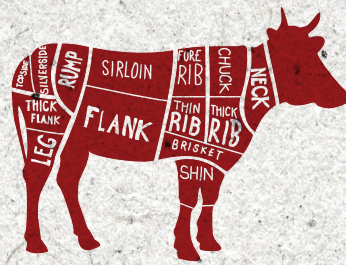
HAWAII 5-0 SHRIMP 15

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
- PESTO MAC
- SRIRACHA MAC
- MAC & CHEESE
- CRAB MAC & CHEESE (\$5.00 UPCHARGE)
- CUP OF SOUP (CUP OF BISQUE IS \$2.00 UPCHARGE)
- HALF SALAD (1/2 WEDGE IS \$1.00 UPCHARGE)
- BRUSSEL SPROUT GRATIN

MARBLE



THE STEAKHOUSE

SALADS

ADD CHICKEN \$6

THE WEDGE 13

BABY ICEBURG, APPLEWOOD BACON, BLEU CHEESE, RED ONION, GRAPE TOMATO

THE CAESAR 12

BABY ROMAINE, PARMESAN CRISP

THE MIXED GREEN 12

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

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 34 OR 10oz 42

BONELESS RIBEYE* 12oz 34

DELMONICO* 16oz 42

NY STRIP* 14oz 36

PORTERHOUSE* 24oz 47

BONE-IN RIBEYE* 20oz 52

HANGER* 10oz 26

PETITE BEEF AND REEF* 42

6OZ FILET, 1/2 LOBSTER TAIL, HOLLANDAISE

The COMPANION

OSCAR \$10, BÉARNAISE \$3

GREEN PEPPERCORN SAUCE \$3

HERBED GOAT CHEESE & RED WINE BUTTER \$3

BLUE CHEESE CRUST \$3

HORSERADISH CREAM SAUCE \$2



WE SERVE CERTIFIED ANGUS BEEF BRAND.

ENTREES CHOICE OF ONE SIDE

CRAB CAKES 28

TWO MARYLAND STYLE CRAB CAKES, LEMON DILL REMOULADE, CUCUMBER, ROASTED RED PEPPER, RED ONION, MANDARIN ORANGE

THE SALMON 26

FRESH SALMON, CARROT PUREE, SHAVED BRUSSELS, PAPRIKA MAPLE SOY SAUCE

THE CHOP* 38

14OZ BONE IN BERKSHIRE PORK CHOP, GOAT CHEESE AND STRAWBERRY BALSAMIC

THE BURGER* 16

1/2 LB HOUSE ANGUS PATTY, BACON, ROMAINE, RED ONION, DIJON MAYO, CHEDDAR AND GOUDA BLEND

THE LAMB* 36

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

THE PORTOBELLO 20

GRILLED PORTOBELLOS, SMOKED ARTICHOKE, ROASTED TOMATO, CARAMELIZED ONION AIOLI, DILL

THE CRAB BELLA 26

PORTABELLA CAP, CHEDDAR AND GOUDA BLEND, CRAB, ROASTED RED PEPPER, PARMESAN, ASPARAGUS, CARAMELIZED ONION AIOLI

THE GROUPEL 40

PAN ROASTED BLACK GROUPEL, PESTO COUSCOUS, ROASTED TOMATO, PARMESAN

BLACKENED CHICKEN PASTA 22

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

THE CHICKEN 20

(ADD ANOTHER BREAST 6.00)

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

THE SCALLOPS 28

SEARED SCALLOPS, APPLEWOOD BACON, MALIBU PINEAPPLE SAUCE, TARRAGON

THE PASTA 16

(ADD CHICKEN 6.00)

LINGUINE, BASIL PESTO, ROASTED TOMATO, PARMESAN

DESSERTS

CHOCOLATE TOWER CAKE 10
(LARGE ENOUGH TO SHARE)

NEW YORK STYLE CHEESECAKE 6
(YOUR CHOICE OF FLAVORED SYRUPS)

CREME BRÛLÉE 6

The COCKTAILS 8 each

GOLDEN SPIRE

PEAR ABSOLUT, SIMPLE, LEMON

ON THE SQUARE

ST GERMAINE, PINOT GRIGIO,
ORANGE BITTERS

THE WOODSHED

BARREL AGED KRAKEN,
SWEET VERMOUTH, ORANGE BITTERS

CLEAVER

BOURBON, JAWBREAKER CAB,
LEMON, SIMPLE

MARBLE LONG ISLAND

MELON, BLANCO TEQUILA, BACARDI,
SLOE GIN, MALIBU, TRIPLE SEC,
AMARETTO, SIMPLE

MARBLETINI

ELIJAH CRAIG, COINTREAU, KAHLUA,
SIMPLE, ORANGE BLOSSOM WATER

THE ELDER

UNCLE VAL GIN, ST GERMAINE,
ORANGE BITTERS

THE MARIA

TEQUILA, RUBY RED ABSOLUT,
GRAN GALA, LIME

RUBY SLIPPER

RUBY RED ABSOLUT,
CRANBERRY, LIME, SIMPLE

ROB ROY

DEWAR'S WHITE LABEL,
SWEET VERMOUTH, BITTERS

THE BEES KNEES

UNCLE VAL'S, HONEY SYRUP,
LEMON, ROSE WATER

FLAVORED OLD FASHIONED

BLACKBERRY OR MANGO SYRUP,
ELIJAH CRAIG, BITTERS

OLD FASHIONED

ELIJAH CRAIG, SIMPLE, BITTERS

BLACKBERRY MULE

TITO'S, BLACKBERRY SYRUP,
GINGER BEER

LAVENDER BLOSSOM

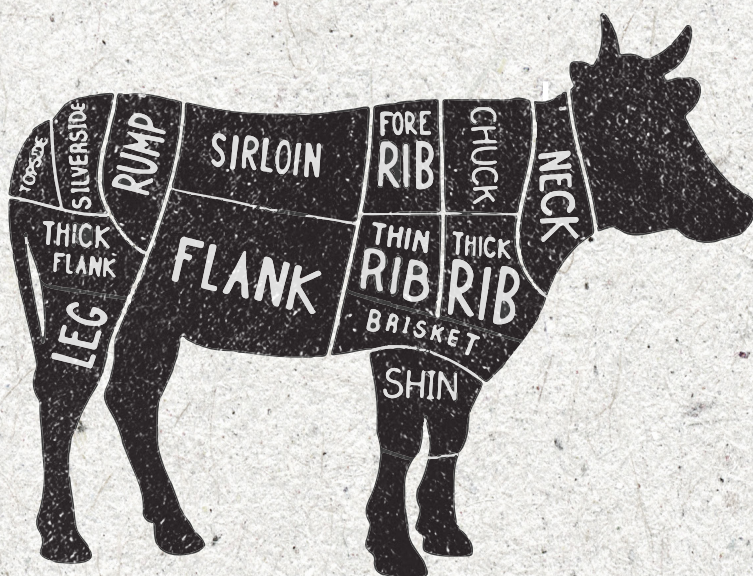
PRAIRIE GIN, LAVENDER SYRUP,
LEMON JUICE

THE BARREL MANHATTAN

HOUSE BARREL AGED ELIJAH CRAIG,
SWEET VERMOUTH, BITTERS



MARBLE



THE STEAKHOUSE

500 N BUCKEYE ST KOKOMO, INDIANA 46901