

The Chef Marny

OUR MENU

We have crafted a handful of selections to choose from.
These items can be altered and accommodated to your
and your guest's dietary needs.

GF = Gluten Free | GFO = Gluten Free Option | NF = Nut Free | VEG = Vegetarian |
VEGO = Vegetarian Option | V = Vegan | VO = Vegan Option

APPETIZERS

SLIDERS

sliders served on Brioche bun or Hawaiian Rolls

ANGUS BEEF	NF	GRILLED CHICKEN	NF	COUNTRY SLAW	NF
Grilled Angus beef, cheddar cheese, caramelized onions, micro greens		organic free range grilled chicken, lettuce, tomato, aioli		carolina pulled pork, pickles, coleslaw, BBQ sauce	
NASHVILLE	NF	THE BEYOND	V	THE MUSHROOM	V
Nashville fried chicken, lettuce, pickles, buffalo sauce		Beyond burger patty, vegan cheddar cheese, lettuce, tomato, vegan aioli		grilled portobello , caramelized onions, tomato, lettuce, vegan aioli	

CROSTINI & TOAST

REFRIED BEANS	VEG	CLASSIC BRUSCHETTA	GFO	SHRIMP SALAD	GF, NF
Sourdough bread, refried beans, pico de gallo, guacamole, jalapeño, cotiza cheese		fresh baguette, cherry tomatoes, shallot, chives, garlic, basil, olive oil, drizzled with balsamic vinaigrette		wild caught shrimp, onion, celery, cilantro, lemon, homemade cocktail sauce or aioli	
SMOKED SALMON	NF	AVOCADO TOAST	VEG	PEACH PROSCIUTTO	GFO
potato pancake, lox, dill, chives, Crème Fraîche		seeded sourdough, organic avocado, Parmigiano Reggiano, olive oil, drizzled with organic pesto		seeded sourdough, Prosciutto di Parma wrapped peaches, ricotta cheese, arugula, olive oil	
BURRATA TOAST	VEG	CRAB TOAST	NF		
seeded sourdough, burrata cheese, cherry tomatoes, basil, olive oil, balsamic vinaigrette		crostini with garlic butter, crab meat, dill, parsley, dijon aioli			

RAW

BEEF TARTARE		PERUVIAN CEVICHE	NF, GF	OYSTER	GF
beef filet, shallots, capers, egg yolk, parsley, tartar sauce		red snapper and red onions, marinated in fresh lime juice		fresh kumamoto oyster, lemon, mignonette sauce	
CAVIAR	NF	TUNA TARTARE		SHRIMP CEVICHE	NF, GF
caviar, blinis, Crème Fraîche, shallot, capers, dill, chives, hard boiled eggs		wonton, sushi grade tuna, green onions, cilantro, avocado, ginger, lime juice, sesame oil, sesame seeds, tamari sauce		wild caught shrimp, red onions, cucumber, tomatoes, jalapeño, cilantro, lime juice	

SKEWERS

CAPRESE SKEWERS	VEG	BEEF SKEWERS	NF, GF	CHICKEN SKEWERS	NF, GF
organic mini mozzarella, heirloom tomatoes, organic basil, pesto, balsamic glaze		grilled flap meat r skirt steaks, marinated onion and bell peppers, chimichurri sauce		grilled organic free range chicken, citrus marinate, onions, bell peppers, chimichurri sauce	
SHRIMP SKEWERS	NF, GF				
wild caught shrimp, white wine, garlic butter and herb marinate, bell pepper, onion, citrus sauce					

SANDWICHES & MORE

ITALIAN MEATBALLS NF

85% lean black Angus ground beef, onion, bell pepper, breadcrumbs, marinara sauce with Italian pomodoro tomatoes, Parmigiano Reggiano

POUTINE NF

hand cut Yukon potato French fries, cheese curds, gravy

COCONUT SHRIMP NF, V

pita bread, organic chickpea falafel, onions, parsley, bell peppers, lemon tahini dressing

CHICKEN & WAFFLES NF, GFO

organic free range buttermilk breaded chicken, crunchy waffles, blueberries

ANY CHICKEN WINGS NF

organic chicken wings (buffalo, BBQ, teriyaki, lemon pepper, extra hot, garlic parmesan, sweet chili) with complementary celery, carrots, ranch

CAULIFLOWER PAKORA NF, VEG

organic cauliflower, curry, garlic, herbs, yogurt sauce

JALAPEÑO POPPER NF, GF

organic jalapeño, mixed cheese, chorizo or shrimp, bacon

SAMOSAS NF, GF

flaky crust, spiced potato, peas, onion, with mint or tamarind chutney sauce

EMPANADAS ARGENTINAS NF, VEGO

flour based dough, filling: ground beef, olives and hard boiled eggs / ham and cheese / spinach and cheese, chimichurri sauce

TRUFFLE FRIES NF, GF, V

hand cut Yukon potato French fries, truffle oil, truffle salt, mixed pepper

PIZZA ASSORTMENT VEGO, VO, GFO

personalized pizza cooked on an oven stone, Italian meats, hams and cheeses, local vegetables

MINI SANDWICHES

BLT NF

sourdough bread, smoked prime bacon, lettuce, tomato, mayonnaise

PASTRAMI NF

rye bread, hot pastrami, provolone cheese, Swiss cheese, sauerkraut, mustard, mayonnaise

FALAFEL NF, V

pita bread, organic chickpea falafel, onions, parsley, bell peppers, lemon tahini dressing

HOT DOGS NF

soft bread, kosher beef, mustard, chipotle mayonnaise or mayonnaise, ketchup, sauerkraut, coleslaw, caramelized onions, relish (chili cheese available upon request)

GRILLED CHEESE VEG

seeded sourdough bread, cheddar cheese, pepper jack cheese, butter

REUBEN NF

rye bread, corned beef, Swiss cheese, sauerkraut, Russian dressing

ITALIAN NF

french baguette, Genoa salami, mortadella, smoked Capicola ham, provolone cheese, lettuce, tomato

CHICKEN PARMESAN NF

french baguette, organic breaded chicken, mozzarella cheese, parmesan cheese, marinara sauce

ITALIAN MEATBALL NF

French baguette, Italian meatballs, mozzarella cheese, tomatoes, lettuce, red onions, parmesan cheese, marinara sauce

TURKEY NF

french baguette, smoked turkey breast, pepper jack cheese, lettuce, tomato, aioli

EGGPLANT VEG, VO

french baguette, grilled or breaded eggplant, roasted mix bell pepper, roasted onions, tomato, lettuce, marinara sauce

PO' BOY NF

french baguette, breaded wild caught shrimp, lettuce, tomato, red onions, mayonnaise or aioli

TUNA NF

sourdough, albacore tuna, red onions, celery, sliced tomatoes, shredded lettuce, cheddar cheese, parmesan cheese, mayonnaise

SOUPS

TOMATO SOUP VEG, GFO

roasted organic tomatoes, garlic, onion, vegetable broth, heavy cream, croutons, olive oil

TORTILLA SOUP NF

organic chicken broth, consommé, roasted tomatoes, bell pepper, onion, garlic, quesillo, avocado, sour cream, fried tortilla strips

MISO SHIITAKE & TOFU V, NF

shiitake mushrooms broth, organic white miso paste, tamari, seaweed, tofu, green onions

LOBSTER BISQUE NF

tomato based broth, lobster, heavy cream

FRENCH ONION SOUP NF

caramelized onions, beef broth, white wine, gratinéed with baguette, Gruyère, Parmigiano Reggiano

CLAM CHOWDER NF, GF

fresh clams, chopped clams, white wine, Yukon potatoes, bacon, onion, thyme, heavy cream, whole milk, saltine or oyster crackers

BORSCH NF, GF

mirepoix, beets, Yukon potatoes, red bell peppers, cannellini beans, garnished with sour cream and fresh dill

LENTIL SOUP NF, GF, V

organic vegetable broth, lentils, garbanzo beans, carrots, celery, herbs

BROCCOLI CHEDDAR NF, VEG

organic broccoli, cheddar cheese, vegetable broth, heavy cream, seasoned pretzel

CHICKEN NOODLE SOUP NF

organic free range chicken broth, celery, carrots, noodles

ITALIAN WEDDING NF

organic chicken broth, meatballs, baby spinach, acini di pepe, Parmigiano Reggiano

SEAFOOD SOUP NF, GF

tomato based broth, shrimp, scallops, calamari, heavy cream

SALADS

FROM FARM TO TABLE

focusing on local, fresh produce to enhance the delightful flavors
for each one of our salads

FALL SALAD

GF, VEG

organic mixed greens, roasted butternut squash, apples, strawberries, dried cranberries, pistachios, goat cheese, dressed with fresh raspberry vinaigrette

CLASSIC CEASAR

NF, VEG

organic romaine lettuce, seeded sourdough croutons, parmigiano reggiano, caesar dressing

KALE CEASAR

VEG

organic tuscan kale, seeded sourdough croutons, pine nuts, parmigiano reggiano, caesar dressing

TABBOULEH

NF, V

romaine lettuce, bulgur wheat, tomatoes, garlic, parsley, mint, scallions, lemon

CUCUMBER

NF, GF, VEG

English cucumber, white vinegar, lemon, oregano, dill, honey

WALDORF SALAD

GF

crunchy apple crisps, celery, toasted nuts with creamy dressing

GREEK

GF, NF, VEG

tomatoes, green bell pepper, cucumber, kalamata olives, red onions, mint, feta cheese, olive oil

WATERMELON FETA

GF, NF, VEG

watermelon, red onions, feta cheese, mint, balsamic glaze

MEDITERRANEAN SALAD

VEG

organic quinoa, organic couscous, chickpeas, red onions, English cucumber, roasted red bell pepper, kalamata olives, parsley, feta cheese, greek vinaigrette

GRILLED CORN

NF, GF, V

OFF THE COB

organic sweet corn, extra virgin olive oil

ORIENTAL SALAD

NF

napa cabbage, ramen noodles, red onions, carrots, celery, mixed bell pepper, ginger, chicken or shrimp, soy sauce, sesame seeds, wonton chips

CREAMY COLESLAW

GF, NF, VO

mix cabbage, parsley, cilantro, vinegar, sugar, carrots, celery, seeds, marinated with lemon juice with mayonnaise

MACARONI

NF, VEG

macaroni pasta, hard boiled eggs, celery, red onions, red bell peppers, pickles, cheddar cheese, mayonnaise

GREEN BEAN

GF, VEG

green beans, red onions, feta cheese, garlic, toasted almonds, lemon dijon dressing

COUSCOUS SALAD

organic couscous, vegetable broth, shallot, parsley, garlic, lemon, organic pine nuts

POTATOES SALAD

GF

a creamy Yukon potato salad with dijon, celery, onions, and parsley

TUNA SALAD

V

organic spring mix, albacore tuna, celery, red onions, cucumber, tomatoes, seeded sourdough croutons, mayonnaise

QUINOA

GF, NF, V

organic quinoa, chickpeas, vegetable broth, cherry tomatoes, red onions, English cucumber, mixed bell pepper, parsley, parsley, lemon zest

ROASTED BEETS SALAD

GF

green beans, red onions, feta cheese, garlic, toasted almonds, lemon dijon dressing

PLATES & BOWLS

PASTA

organic Italian pasta of choice: Penne, Spaghetti, Fettuccine, Linguine, Rigatoni, Shells, Lasagna, Angel hair served with sauce. There are Gluten-Free Options(GFO) for all pastas.

PESTO

fresh basil, pine nuts, garlic, parmesan cheese, extra virgin olive oil

ALFREDO

butter, heavy cream, garlic, Parmigiano Reggiano cheese

BOLOGNESE

ground beef, celery, carrots, onions, garlic, tomato paste, red wine, spices

EVOO AND GARLIC

extra virgin olive oil infused with fresh, organic, roasted garlic

PLAIN BUTTER

pasta, butter, salt

CREAMY MARINARA

San Marzano tomatoes, garlic, heavy cream, butter, sea salt, Parmigiano Reggiano

MARINARA

San Marzano tomatoes, garlic, extra virgin olive oil, oregano, basil, red chili flakes, sea salt

CREAMY PESTO

fresh basil, pine nuts, Parmigiano cheese, garlic, shallot, heavy cream, salt

VODKA

onions, garlic, Pomodoro tomatoes, butter, Vodka, heavy cream, Parmigiano Reggiano cheese, sea salt, chili flakes

LINGUINE & CLAMS

littleneck Clams, shallot, garlic, lemon zest, butter parsley infused with white wine

CLASSICS

A selection of dishes infused with the flavor of Mexican cuisine.

TACOS

alternative option to serve meats as nachos, both options include mild, medium & hot sauces, shredded cheddar cheese, onions, cilantro, pico de gallo, guacamole, cotija cheese, shredded lettuce, and rice & pot beans

BEEF

flap meat with carne asada marinade

CHICKEN

citrus marinade

PASTOR

delicious adobo pork marinade

CARNITAS

braised pork in oil until tender with citrus marinade

VEGGIE

local, seasonal vegetable mix tacos with potatoes, cauliflower, mushrooms, asparagus, zucchini, carrots, onions, and peppers

V

VEGAN CHICKEN/BEEF

corn, tofu, veggies and rice served with plant-based alternatives chicken/beef

V

OTHER CLASSICS

QUESADILLA

melted Mexican cheese only flour tortilla

BEANS AND CHEESE

red fried beans, Mexican cheese, flour tortilla

GUACAMOLE CHIPS AND SALSA

organic Mexican avocado, red onion, cilantro, lime, jalapeño, homemade chips, and fresh salsa

MEATS

RED MEATS

prime beef

BRAISED BRISKET

SMOKED BRISKET

TRI TIP

NEW YORK STEAK

RIB EYE STEAK

SKIRTS STEAK

KIELBASA*

TENDERLOIN

FILET MIGNON

BABY BACK RIBS

BRAISED SHORT RIBS

BEEF AND VEGETABLE STEW

BURGERS

served on brioche bun

THE CLASSIC

GFO

butter lettuce, heirloom tomatoes,
American cheese, caramelized onions,
garlic aioli

beef/chicken/turkey

CHICKEN

free-range chicken

CHICKEN CACCIATORE

NF

onions, garlic, bell pepper, carrots, black
olives, thyme, parsley, oregano, crushed
tomatoes, tomatoes paste, red wine, chili
flakes

MEDITERRANEAN CHICKEN

NF

smoke paprika, cumin, black pepper,
kosher salt, fresh garlic, brown sugar,
Chili flakes, olive oil

CHICKEN PARMIGIANA

NF

italian breadcrumbs, garlic powder,
paprika, black pepper, kosher salt,
parmesan cheese, parsley, marinara
sauce, mozzarella cheese

CHICKEN & VEGETABLES

GF, NF

roasted chicken, mushrooms, carrots,
green beans, onions

CHICKEN POT PIE

flaky buttery crust, chicken, carrots,
green peas, celery, onion

CHICKEN VEGETABLE STEW

NF, GF

chicken broth, chicken, onion, garlic,
celery, green peppers, carrots

CHICKEN CUTLETS

NF

chicken, Italian breadcrumbs, parmesan
cheese, parsley

BONELESS GRILLED CHICKEN

NF

kosher salt, black pepper, smoked
paprika, garlic, onions, olive oil

GRILLED JIDORI CHICKEN

GF, NF

marinated with an infused blend of
rosemary and garlic

CHICKEN PICCATA SAUCE

NF

kosher salt, black pepper, flour, butter,
chicken broth, shallot, garlic, lemon,
capers, white wine, and parsley

CHICKEN MARSALA SAUCE

NF

onions, garlic, mushrooms, butter,
flour, dry marsala, wine, heavy
cream, parsley

CHICKEN OR BEEF FAJITAS

NF

gmix of peppers and onions, salt, black
pepper, olive oil, cumin, paprika, garlic,
lime juice

CHICKEN IN BBQ SAUCE

NF

salt, black pepper, garlic, beer, cumin,
smoke paprika, bbq sauce

CHICKEN TERIYAKI

NF

soy sauce, sugar, garlic, onions, ginger,
cinnamon stick, pineapple juice

CHICKEN IN BECHAMEL SAUCE

NF

milk, butter, flour, nutmeg, kosher salt,
Parmegiano Regiano

CHICKEN TENDERS

NF

garlic powder, paprika, black pepper,
kosher salt, parsley, served with honey
mustard, bbq, or ranch

SEAFOOD

FRESH FROM THE SEA

PAELLA	GF	MAHI-MAHI	GF, NF
short grain rice, shrimps, blue crab, white fish, Calamari, chicken, pork ribs, chorizo, veggies		Mahi - Mahi fillet, extra virgin olive oil, with roasted garlic	
SALMON	GF, NF	CLAMS	GF, NF
grilled wild Catch Salmon, extra virgin olive oil with freshly roasted garlic		Manila Clams, organic garlic, fresh parsley, lemon, white wine, Clams juice	
HALIBUT	GF, NF	GRILLED OCTOPUS	GF,
grilled or seared Halibut, extra virgin olive oil, with Gremolata sauce		grilled Octopus, with Chimichurri sauce or spicy sesame oil	
CHILEAN SEA BASS	GF, NF	LOBSTER	GF,
grilled wild catch Sea Bass, extra virgin olive oil, with Chimichurri Sauce		grilled or poached Lobster, with Lemon garlic butter or dill garlic Aioli	
BARRAMUNDI	GF, NF	XL SHRIMP GRILLED OR BREADED	
grilled Barramundi, extra Virgin Olive oil, salt and pepper, with Gremolata sauce		wild catch shrimps breaded with Panko, marinated with spices, Aioli, and fresh herbs	

SIGNATURE SEAFOOD

CRAB CAKES	PO' BOY
100% crab meat, panko, eggs, Dijon mustard, Aioli, lemon zest, celery, salt, garlic, parsley, shallot, onions, chives	French loaves, iceberg lettuce, tomatoes, dill pickles, Remoulade sauce, salt & pepper
SALMON CROQUET	SHRIMP SCAMPI
Panko, eggs, Dijon mustard, Aioli, lemon zest, celery salt, garlic, parsley, shallot onions, chives	wild catch jumbo shrimp, garlic, white wine, chili flakes, parsley, Salt and black pepper
POTATO PANCAKES	JUMBO SHRIMP
Crème Fraîche, chives, capers, dill, served with lox or caviar	wild catch jumbo shrimp, ketchup, horseradish, Worcestershire sauce, lemon, served with tabasco sauce
FISH & CHIPS	COCONUT SHRIMP
Halibut, flour, beer, salt, pepper, baking powder	wild catch shrimp, panko, paprika, cayenne pepper, cumin, garlic, served with sweet chili sauce
TUNA TARTAR ON WON TON CHIP	CALIFORNIA ROLL
Sushi grade Tuna, greens onions, toasted sesame seeds, avocado, cucumber, cilantro, lime	Sushi rice, mayonnaise, crab meat, english cucumber, avocado, toasted sesame, toasted sushi nori
BREADED SHRIMP WITH PANKO	FRIED CALAMARI WITH MARINARA
Jumbo shrimp, paprika, garlic, black pepper, salt, Panko	fresh calamari, milk, flour, cornmeal, salt, pepper, served with marinara sauce

SIDES

VEGGIES

All vegetables are in season from the local farmers market.

MAC & CHEESE

cheddar cheese, milk, Gruyère cheese,
Panko, parmesan cheese, butter , flour

MASHED POTATOES

Yukon potatoes, heavy cream, salt and
white pepper (roasted garlic optional)

HALIBUT

grilled or seared Halibut, extra virgin
olive oil, with Gremolata sauce

SWEET POTATOES CASEROLE

butter, mashed sweet potatoes, milk
brown sugar, vanilla, salt, eggs

FRIES

french fries home cut fries
with skin, sea salt

SWEET POTATO FRIES

house cut fries, sea salt

BAKED POTATOES

olive oil or butter

ROASTED CARROTS

organic Carrots, extra virgin olive oil

GRILLED SWEET POTATOES

organic sweet potatoes, extra virgin
olive oil

GRILLED CORN

organic sweet corn, extra virgin olive oil

GRILLED ASPARAGUS

organic asparagus, extra virgin olive oil

GRILLED VEGGIES

local veggies,
extra virgin olive oil

SPANISH RICE

long grain rice, onions, celery,
carrots, green beans, corn

ROASTED BRUSSELS SPROUTS

organic brussels sprouts, garlic,
extra virgin olive oil

BAKED POTATOES

organic Yukon potatoes, extra virgin
olive oil or Butter

ROASTED BABY POTATOES

organic baby potatoes,
extra virgin olive oil

RAINBOW ROASTED CAULIFLOWER

extra virgin olive oil

GRILLED ZUCCHINI

organic zucchini squash, extra virgin
olive oil

SAUTÉED GREENS

mix greens, spinach, kale

SAUTÉED VEGGIES

local veggies in garlic butter

GRILLED BUTTERNUT SQUASH

extra virgin olive oil

DELICATA SQUASH

extra virgin olive oil, salt , pepper