

CAFE MARQUESA

STARTERS

Shrimp and Grits

Shrimp, Andouille Sausage, Tomato and Scallion

19

She Crab Soup

12

Yellowfin Tuna Tartare

Short Grain Rice, Avocado, Pepper Relish

21

Iceberg Lettuce

Heirloom Tomatoes, Stilton Blue Cheese, Green Goddess

14

Heirloom Tomato Gazpacho

Cucumber, Key West Pink Shrimp

12

Gulf Oysters

Cornmeal Fried, Creole Spiced Pork Rinds, Pimento Cheese

21

Hudson Valley Foie Gras

Apple Butter, Herbed Biscuits, Pickled Celery

26

Seafood Duo

Crispy Grouper Cheeks with Thai Aoli & Avocado, Scallop Ceviche with Chimuchurri

21

ENTREES

Beef Tenderloin

Chèvre Cheese, Asparagus, Crispy Potato, Maître d'Hôtel Butter

36

Seared Duck Breast

Roasted Baby Carrots, Garlic Braised Greens and Herb Pesto

38

16 oz. Roasted Ribeye

Chimichurri, Crispy Vidalia Onion

45

Pan Seared Grouper

Blue Crab, Baby Squash and Leek, Tomato Beurre Blanc

38

Yellowfin Tuna

"Niçoise" Style, Duck Egg, Potato, Dijon

38

Smoked Swordfish Carbonara

Housemade Pasta, Sundried Tomatoes, Bacon, Asiago

34

Daily Vegetarian

Fresh Vegetables, House Made Angel Hair Pasta, Tomato Vinaigrette

Chefs Graham Dailey and Jon Mitchell

Chef de Cuisine Mauricio Montes

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.