

DINNER

APPETIZERS

CHARRED SCALLION FRENCH ONION DIP 16

Crispy potato chips
+Caviar MP

BURRATA TOMATO 24

Oven-Dried Tomatoes, Sweet Balsamic Onions, Basil,
Herb Crostini

HAMACHI CRUDO 24 GF

Jalapeño Kefir Lime Ponzu, Farmers Market Summer Fruit

BAJA SHRIMP COCKTAIL 22 GF

Tomato, Cucumbers, Red Onion, Kohlrabi, Avocado,
Cilantro, Plantain Chips

SUMMER STONE FRUIT SALAD 24 GF

Endive, Nectarine, Wild Arugula Fourme d'Ambert Crostini,
Toasted Almonds, White Balsamic Vinaigrette

MARELLE CAESAR 18

Baby Organic Gem Lettuce, Cherry Tomatoes,
Torn Sourdough Croutons, White Anchovy Caesar Dressing

CRISPY CALAMARI 20

Saffron Marinara, Fresno Chili, Lemon Aioli

JUMBO LUMP CRAB CAKE 26

Summer White Corn, Poached Rock Shrimp,
Sweet Pepper Cornichon Relish, Green Goddess Aioli

MEZCAL CHILI HONEY GLAZED CHICKEN WINGS 18 GF

Crispy Okra, Lime Vinaigrette

ROASTED MUSHROOM ARANCINI 18

Buffalo Mozzarella, Heirloom Tomato Sauce, Arugula Pesto

ENTRÉES

SPICY CHERRY TOMATO SPAGHETTINI 29

Oven Dried Tomatoes, Capers, Fresh Tomatoes,
Lemon Basil

PAN ROASTED ORA KING SALMON 42

Summer White Corn, Sweet Peppers, Sweet Pea
Puree, Capers, White Wine Brown Butter Emulsion

HERB ROASTED CHICKEN 38 GF

Stone Ground Polenta, Summer Peaches, Shaved
Reggiano, Shishito Peppers, Grilled Lemon Turmeric
Chicken Jus

12 OUNCE N.Y. STEAK 58 GF

Mustard Greens, Shoestring Fries, Roasted Bermuda
Onions, Cara Cara Gremolata

24 OUNCE BLACK ANGUS RIB EYE 124

Confit Plum Tomato, Sweet Vidalia Onion Rings,
White Wine Herb Reduction

*Chef's
Signature*

LEMON MUSHROOM RIGATONI 32

Roasted Shitake Mushroom, White Wine Mushroom Sauce, Wild
Arugala, Shaved Parmesan



SIDES

HONEY GLAZED AUBERGINE 16 GF

Harissa Yogurt

POACHED SPRING ASPARAGUS 16 GF

Chunky Sherry Mustard Vinaigrette

SHOESTRING FRIES 10 GF

Lemon Black Pepper Aioli

MAC & CHEESE 18

Cheddar, Parmesan, Point Reyes, Crispy Prosciutto,
Roasted Plums

STONE GROUND POLENTA 16

Roasted Shiitake Mushrooms, Crispy Spinach

SAUTEED MUSTARD GREENS 14 VG+ GF

Tamari Roasted Almonds

GF = GLUTEN FREE

V = VEGETARIAN

VG= VEGAN

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Items listed gluten-free may not be celiac-free. Please let us know of any food allergies.

Presented by Executive Chef Raphael Lunetta



MARELLE

SANTA MONICA