

Margie's

DINNER

Available 5pm to 10pm

STARTERS

MARINATED OLIVES 6
lemon, herbs

HOUSE BREAD WITH OLIVE OIL 6

MAC AND CHEESE 12 *add lobster +12*

MUSSELS 19
white wine, garlic, shallots, cream, parsley

BURRATA 18
blood orange, olive oil, grilled sourdough

LOBSTER TOAST 28
chopped maine lobster poached and served with its own
bisque, blistered shishito peppers, toasted brioche

SALADS

additions:
seared tuna +12 / grilled chicken +8 / anchovy +3

OLD FASHIONED WEDGE 15
iceberg, heirloom tomatoes, bacon,
blue cheese dressing

PANZANELLA 15
heirloom tomatoes, grilled peppers, capers,
croutons, whipped ricotta

MARGIE'S CAESAR 14
romaine lettuce, croutons, parmesan, caesar dressing

MARKET SALAD 14
young leaves, avocado, shallots, chives, house dressing

STEAK CUTS

USDA prime and 100% certified angus
all steak cuts are served with roasted garlic and
our espresso rub

served with your choice of:
peppercorn sauce | red wine sauce | roquefort | café de paris butter

FILET MIGNON	8oz	40
NEW YORK STRIP	14oz	45
BONE-IN RIB EYE	22oz	65

PASTAS

all pasta is handmade in house

PAPPARDELLE 26
asparagus, fava beans, basil pesto, parmesan,
toasted pumpkin seeds

LINGUINI 32
manilla clams, garlic, chili, tomato, white wine,
anchovy, coriander pesto

FARFALLE 29
ground short rib and red wine ragu, parmesan

MAINS

SCALLOPS A LA PLANCHA 36
garlic and parsley cream, parmesan crisp

ROASTED EGGPLANT 18
romesco, arugula, breadcrumbs

GRILLED MARKET FISH OF THE DAY MP

HALF ROASTED CHICKEN
"FRENCH STYLE" 28
fries, lemon, roasted garlic, aioli



FOR THOSE OF US WITH ALLERGIES
we take this pretty seriously, so please alert your
server of any allergies or dietary restrictions

Consuming raw or undercooked meats, poultry,
seafood, shellfish, or eggs may increase
your risk of foodborne illness.

SIDES

FRIES 9 *add parmesan, truffle oil +2*

GUINNESS BATTERED ONION RINGS 9

ROASTED FINGERLING POTATOES 9
'nduja, rosemary, garlic, sea salt

MARKET VEGETABLE OF THE DAY 8
ask your server about today's selection

GRILLED NAPA CABBAGE 7
chimichurri



EXECUTIVE CHEF: BARRY TONKS