

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
yellow peach, radicchio, hazelnuts, olive oil

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

PASTA OF THE DAY MP

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 38
sweet corn puree, truffle cream, parmesan crisps

HASSELBACK ZUCCHINI 18
harissa, white bean and tahini puree, dukka

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

SPECIALTY COCKTAILS

SHARK BITE 16 ghost pepper tequila, cucumber, watermelon, lime, tajin	GOLD RUSH 14 jack daniel's whiskey, honey, lemon, bitters	ESPRESSO MARTINI 14 tito's vodka, mr. black coffee liqueur, kahlua, espresso
SOMETHING REFRESHING 15 cucumber vodka, st. germain, mint	MARGIE'S ALEXANDER 14 pierre ferand cognac, crème de cacao	MEZCALOMA 16 ilegal mezcal, grapefruit, lime
EZ-PASS 16 tito's vodka, lavender, lemon, club soda	VESPER 15 tanqueray gin, ketel one vodka, bianco vermouth, twist	GOLDEN HOUR MANHATTAN 14 sazerac rye, sweet vermouth, espresso

WINES BY THE GLASS

WHITE/SPARKLING

PROSECCO Le Contesse, it	11
PINOT GRIGIO Lavis, it	12
SAUVIGNON BLANC Buisse, fr	13
CHARDONNAY Pacificana, ca	14
CHARDONNAY Jordan, ca	20

ROSÉ

La Vieille Ferme, fr	10
Studio by Miraval, fr	15
Summer Water Rosé, ca '20	15

RED

PINOT NOIR Elouan, or	16
MONTEPULCIANO Quattro Mani, it	13
MALBEC Colores Del Sol, ar	14
CABERNET SAUVIGNON Braai, sa	14
CABERNET SAUVIGNON Daou, ca	22

BEERS

DRAFT

GUINNESS	8
RADEBERGER PILSNER	8
KONA	8
BUD HEAVY	5
FIVE BOROUGH TINY JUICY IPA	8
DOGFISH HEAD IPA	8
HOEGAARDEN	7

BOTTLES

BUD LIGHT	6
AMSTEL LIGHT	7
HEINEKEN	7
CORONA	6
MICH ULTRA	6

WINES BY THE BOTTLE

WHITE

PINOT GRIGIO

Lavis, it '19	50
A to Z, or '18	55
Santa Margherita, it '19	75

SAUVIGNON BLANC

Momo, nz '19	60
Paul Buisse, fr '18	55
Emmolo, ca '17	75

CHARDONNAY

Pacificana, ca '19	60
Sonoma-Cutrer Russian River Ranches, ca '18	70
Drouhin Chassagne-Montrachet, fr '17	155

SANCERRE Mellot, fr '18	75
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ALBARIÑO Alba Vega N, sp '19	55
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RIESLING Empire Estate, ny '17	55
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SPARKLING

Decoy Domestic Sparkling, ca	65
Moet Chandon Brut, fr	110
Piper-Heidsieck, fr	125
Piper-Heidsieck Rosé, fr	165
Dom Perignon, fr '10	450
Henriot 1.5L, fr	250
Taittinger Brut La Francaise 3L, fr	550

ROSÉ

Studio by Miraval 750mL, fr '18	50
Summer Water Rosé, ca '20	50
Belle Glos Oeil de Perdrix Pinot Noir Blanc, ca '19	55
Château Minuty M de Minuty, fr '19	60
VieVite, fr '19	65
Chateau De Berne Inspiration Côtes de Provence, fr '20	70

RED

PINOT NOIR

Elouan, or '17	60
Regnard Bourgogne, fr '19	75
Banshee, ca '18	65

CABERNET SAUVIGNON

Braai, sa '17	55
Bonanza, ca '18	70
Daou, ca '18	75
Quilt, ca '17	110
Jordan Alexander Valley, ca '16	175
Spring Mountain, ca '05	205
Caymus, ca '18	225

MALBEC

Colores Del Sol, ar	55
Ernesto Catenary Siesta, ar '15	95
Red Schooner, ar '18	125

MONTEPULCIANO Quattro Mani, it '19	50
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GRENACHE Gigondas, fr '18	75
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RIOJA Monte Real, sp '16	90
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BRUNELLO DI MONTALCINO Caparzo, it '14	105
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