



the MARQUIS GRILL

Appetizers

Charcuterie — 18 * V / GF

Chef's selection of cheeses & meats, house made pickles & preserves served with toasted baguette.

Garlic Tiger Prawns— 15 * GF

Creamy lemon, garlic & tarragon beurre blanc sauce served with naan bread.

Calamari — 14

Tempura battered, pickled banana peppers with sweet & spicy chili sauce.

Meatballs — 14

House-made pork & beef with marinara sauce & toasted baguette.

Brussels & Bacon — 11 * V / VG / GF

Crispy fried sprouts, cubed smoked bacon with capers & maple honey syrup.

Potato & Cheddar Perogies — 13 * V

Pan seared, served with caramelized onions, braised cabbage & sour cream.

Chicken Wings — 14 * GF

Choice of salt & pepper, hot, Thai or Chef's feature.
— add blue cheese dip 2

House Made Hummus — 14 * V / GF

Topped with olives, sun-dried tomato, capers, edible flowers, poppyseeds & truffle oil served with naan bread.

Fried Chicken Tenders — 13

Panko battered & served with fries, house-made pickles & choice of bourbon BBQ or honey mustard dip.

Halloumi — 11 * V / GF

Pan-seared slices served with house-made marinara & toasted baguette.

Marinated Mixed Olives — 7 * V / VG / GF

Warm, mixed Mediterranean olives.

Soups & Salads

Wedge Salad — 14 * V / GF

Crisp iceberg lettuce, cubed smoked bacon, tomato & house-made buttermilk blue cheese dressing.

Caesar Salad — 13 * V / GF

Creamy caesar dressing, croutons & parmigiana cheese
— add chicken 5 | add prawns 7

Green Salad — 12 * V / VG / GF

Grape tomatoes, celery, radicchio & house-made vinaigrette.
— add chicken 5 | add prawns 7

Tomato Bisque — 7 * V / GF

Rich, house-made bisque served with toasted baguette.

Loaded Potato Soup — 7 * V

Topped with cheese, bacon, sour cream & green onion.

Handhelds

Mini Sliders — 15

Trio of mini beef burgers topped with cheese, caramelized onions, mustard aioli, pickles & pickled peppers on toasted baguette. — add fries 5 | add extra slider 5

Marquis Burger — 19 * GF

House-made patty, bacon jam, aged cheddar cheese, crispy onions, lettuce, tomato & mustard aioli served with fries or salad.

Beyond Meat Burger— 19 * V / VG / GF

Aged cheddar cheese, lettuce, tomato, pickled red onion, house-made hummus spread served with fries or green salad.

Grilled Chicken Club — 18

Grilled chicken, bacon, lettuce, tomato & mustard aioli on marble rye served with fries or green salad.

Grilled Cheese & Tomato Bisque— 16 * V

Aged cheddar cheese on marble rye served with our house-made tomato bisque.

Substitute for a Caesar Salad + 2 | Truffle Fries + 3 |

Soup + 3

Entrées

Chicken Schnitzel — 21

Panko crusted chicken, herbed mashed potatoes, crispy Brussels sprouts, braised cabbage & house-made mushroom gravy.

Shepherd's Pie — 20

Beef, carrots, corn, onions, rich gravy & herbed mashed potatoes served with green salad & cornbread.

Fish & Chips— 20

Stout-battered cod & fries served with house-made poppyseed slaw & tartar sauce.

Braised Short Rib — 25

Slow-roasted tender beef, creamy mushroom risotto & seasonal vegetables.

Wild Boar Bangers & Mash — 18

Locally made banger sausage, herbed mashed potatoes, green peas & crispy onions.

Short Rib Ragu — 24

Slow roasted short rib, pappardelle noodles & house-made marinara sauce.

Spaghetti Bolognese — 18

House-made hearty bolognese, seasoned with classic Italian herbs & spices. — add two meatballs 3.5

Vegetarian Tagliatelle — 18 * V / VG

Seasonal vegetables tossed in your choice of house-made pesto or marinara sauce.

— add chicken 5 | add prawns 7

*** V - Vegetarian Option Available * VG - Vegan Option Available * GF - Gluten-Free Option Available**