Marina II

STARTERS
SHARES BEST BETWEEN FOUR.

CHEESE CURDS	18	**LOADED DEVILED EGG** GF	18
Real Wisconsin cheese, hot marinara		Chive, candied bacon, potato chip	
AHI CEVICHE NACHOS*	22	**STEAK FLATBREAD***	20
Wonton chip, mango salsa, wasabi aioli, watermelon radish, cilantro micro greens		Pesto, gorgonzola, roasted tomato, arugula, balsamic glaze	
		DUCK WINGS	22
LOBSTER SPINACH & ARTICHOKE DIP	22	Deep fried, Asian blackberry chili sauce	
Cold water lobster, artichoke heart, spinach, fontina, crostini		**MUSSELS**	18
PEEL & EAT SHRIMP GF	20	Calabrian chili white wine broth, garlic, parmesan grilled baguette	
Beer poached, old bay, lemon, cocktail			
CALAMARI	20	**BREAD AND BUTTER**	16
Golden fried rings & tentacles, lemon, remoulade		French bread, chimichurri, bourbon honey butter Stracciatelli	

SOUP & SALAD

HOUSE SALAD	5/12	**SOUP OF THE DAY**	6/8
Arcadian blend, cherry tomato, cucumber, red onion, garlic crouton		Ask your server for today's selection	
		FRENCH ONION	10
LADY SLIPPER SALAD GF	14	Caramelized onion, swiss, fontina, baguette, served in a crock	
Arugula blend, roasted walnuts, watermelon radish, red onion, feta, blackberry, strawberry molasses vinaigrette			
SUMMER SALAD	14	**ADD CHICKEN 8 | ADD SHRIMP 10 | ADD SALMON 10**	
Leafy greens, avocado, corn, green onion, cucumber, cherry tomato, carrot, crouton, homemade bleu cheese		Dressings: Parmesan Peppercorn Ranch, French, Homeade Bleu Cheese, Oil & Balsamic	

PUB FARE
SERVED WITH FRENCH FRIES

AHI TUNA TACO	19	PRIME RIB MELT	20
Mango salsa, avocado, roasted tomato, slaw, wasabi aioli		**Thinly sliced prime, hoagie, swiss, onion, portobello, creamy horseradish, au jus**	
LOBSTER ROLL	20	MARINA BURGER*	18
Brioche bun, lobster salad, lemon aioli		**1/2 pound grilled angus, cheddar, candied bacon, pickle slaw, pub mustard**	
WALLEYE SANDWICH	18		
Beer battered, hoagie, lettuce, tomato, red onion, remoulade		CHICKEN CIABATTA	17
		Grilled breast, arugula, tomato jam, swiss, balsamic glaze	

ALL ENTRÉES INCLUDE YOUR CHOICE OF SIDE, SOUP OF THE DAY OR SALAD AND A DINNER ROLL.

STEAKS

ANGIE'S ACRES WAGYU SIRLOIN*   50
10 ounce local wagyu, miso mustard fried onion

BUCKHEAD PRIDE PUB STEAK* GF   30
6 ounce, peppercorn cream, grilled onion and mushroom, chef choice vegetable

GREATER OMAHA HEREFORD RIBEYE* GF   42
12 ounce hand cut steak, chimichurri

GREATER OMAHA HEREFORD PRIME RIB* GF   42
Served nightly until gone, 12 ounce, creamy horseradish, au jus

BUCKHEAD PRIDE NEW YORK* GF   42
14 ounce center cut striploin, cowboy rub, esquites

SEAFOOD

WALLEYE   32
Canadian Walleye, cornflake crusted, remoulade

AHI TUNA* GF   28
Black pepper and seseame seed, seared medium rare, mango salsa

SHRIMP   27
Choice of beer battered or scampi, chef choice vegetable

LOBSTER GF   68
Two cold water lobster tails, drawn butter

SALMON GF   32
Hollandaise, lobster salad, grilled asparagus

ENTRÉES

CHICKEN ROULADE GF   27
Bacon, goat cheese, arugula, strawberry molasses vinaigrette, chef choice vegetable

BBQ PORK RIBS GF   28
On the bone baby back ribs, sweet barbeque

COMBOS

PUB STEAK & SHRIMP*   36

PUB STEAK & LOBSTER*   55

PRIME RIB & SHRIMP*   48

PRIME RIB & LOBSTER*   65

PASTA

ALL PASTAS INCLUDE BUTTERED CROSTINI, SOUP OF THE DAY OR SALAD AND A DINNER ROLL. NO SIDE DISH.

TUSCAN ALFREDO CHICKEN   22
Parmesan, cream, roasted tomato, spinach, fettuccini

CALABRIAN SHRIMP   22
Marinara, Calabrian chili, cilantro, goat cheese, fettuccini

MUSHROOM RAVIOLI   24
Portobello, crimini, cream, parmesan

PESTO TORTELLINI   20
Stracciatelli, sunflower seeds, crushed red pepper

SIDES

YUKON GOLD MASHED POTATO GF   5

FRESH VEGETABLE GF   5

WHITE CHEDDAR HASHBROWN GF   7

GARLIC PARMESAN FRENCH FRIES   7

BAKED POTATO GF   4

SMASHED DILL & VINEGAR POTATO   6