

DINNER

Daily from 5pm - 10pm

STARTERS & SHARES

SOUP OF THE DAY 7

CHARCUTERIE 20

selection of 3 artisan meats and 2 cheeses, honey, pickles, mustard, Marcona almonds

BURRATA V 19

tomato jam, marcona almonds, kalamata olives, basil

DAILY FARM VEGETABLES V 12

hummus, tomato jam, herb goat cheese spread, olives

POTATO SKINS 11

crispy fingerling potatoes, caramelized beef bacon & onion, cheddar cheese, chive crème fraîche

CRAB CAKES 22

Old Bay rémoulade, malt vinegar house cut fries, charred lemon

SHRIMP COCKTAIL GF 18

harissa cocktail sauce

TEMPURA AHI TUNA 22

Togarashi, ponzu mayo, osetra caviar

CRISPY CALAMARI 20

tomato sofrito, charred lemon

HOT CHICKEN 12

Nashville hot chicken with Baja flavors, pickled red onion, queso fresco, micro cilantro

KAGOSHIMA A-5

WAGYU BEEF 26

sushi rice, shiso, green tea smoke

BRANDT BEEF PRIME

SHORT RIB 17

bolognese over polenta, grilled garlic focaccia

LAMB KABOBS 19

hummus, arugula, flat bread

DAILY FLATBREAD 18

MARGHERITA FLATBREAD V 16

fresh mozzarella, grana padano, basil, olive oil

Gluten free dough available.

CHILLED SEAFOOD TOWER

ALWAYS FRESH AND SEASONAL

Chilled lobster, shrimp, oysters, mussels, clams, tuna tartar. Served with harissa cocktail sauce, black peppercorn champagne mignonette, grain mustard, rémoulade, fresh lemon slices, and hot sauce.
60 (serves 2 people)

PLATES

GRILLED ARCTIC CHAR 32

mushroom farrow risotto, pea tendrils, herb vinaigrette

MAINE DIVER SCALLOPS GF 41

fondant potato, manila clams, bacon pan jus

DOVER SOLE MEUNIERE 40

local farm vegetables, jasmine rice pilaf

COLORADO LAMB CHOPS 44

herb crust, rosemary fingerling potatoes, caramelized shallot mint jus

BRAISED BRANDT PRIME SHORT RIB 42

sautéed mushrooms, pearl onions, Noble Star bacon, pomme purée

BRANDT PRIME NEW YORK 55

sautéed bloomsdale spinach, house-made fries, bordelaise sauce

BRANDT BEEF TOMAHAWK 105

truffle tater tots, béarnaise, MK steak sauce herb emulsion (serves 2-4 people)

VEGETABLES & GRAINS

BUCATINI PASTA V 17

broccoli, chili flakes, grana padano

ROASTED BEET SALAD GF/V 12

aged goat cheese, local citrus, arugula, spiced hazel nuts, sherry vinaigrette

MUSHROOM RISOTTO V 18

local mushrooms, grana padano

LOCAL MARKET VEGETABLE SALAD V 15

grains, watercress, citrus vinaigrette

CLASSIC CAESAR SALAD 13

romaine lettuce, croutons, grana padano, caesar dressing
with *grilled chicken breast 18, with Brandt Beef skirt steak 24, with grilled shrimp 20, with artic char 21*

MODERN COMFORT

DRUG STORE BURGER 19

shredded lettuce, tomato, cheddar cheese, caramelized onions, Brandt Beef bacon, spicy 1000 island, MK Sauce, classic hamburger bun, 50/50 fries & onion rings

JIDORI FRIED CHICKEN SALAD 21

Little Gem lettuce, tomatoes, shaved shallots, buttermilk ranch

POTATO GNOCCHI V 19

tomato sauce, parmesan espuma, basil

MARKET FISH

FRESH & SUSTAINABLE sustainable fish, locally sourced vegetables, pomme purée, meyer lemon beurre blanc GF
MKT

MK STEAK SANDWICH 17

shaved Brandt Beef prime rib eye, caramelized onions, jalapeños, provolone cheese, lettuce, torta bun

THE CHEF'S DINNER 18

The chef's seasonal take on modern comfort food

BOUILLABAISSE GF 26

market fresh seafood, roasted fennel, fingerlings, saffron tomato broth, garlic bread | add pasta +4

Many of our items can be made Vegan, Vegetarian or Gluten Free. If you have any food allergies or special dietary restrictions, please notify your server and we will try our best to accommodate you.

Gluten Free - GF
Vegetarian - V

18% service charge will be added to parties of 6 or more.

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MARINA KITCHEN
... MODERN ... COMFORT ...