

MARLY'S
106 BRIDGE ST. PHOENIXVILLE PA
610-933-7471

STARTERS

**BENTO BOXES- CHANGED DAILY, ASK YOUR SERVER FOR TODAY'S CREATION.
A GREAT DISH TO SHARE- *PRICE VARIES***

- CORIANDER DUSTED AHI-TUNA- SERVED WITH CRUNCHY ASIAN STYLE COLESLAW (THANKS AUNT NANCY) SWEET CHILI GARLIC MAYO AND PONZU SAUCE(*) 10**
- JERSEY TOMATO-BASIL BRUSCHETTA - WITH GRILLED HANGER STEAK, MICRO GREENS, SHAVED PARMESAN AND OLIVE OIL(*) 9**
- ROCK SHRIMP CHOWDER – WITH CORN, LEEKS AND BACON 7**
- TUSCAN ARTICHOKE BISQUE- TOPPED WITH JUMBO LUMP CRAB CROSTINI 7**
- GRILLED ROMAINE HEARTS - TOPPED WITH A WARM PANCETTA-HONEY VINAIGRETTE, CRUMBLLED GOAT CHEESE AND CARAMELIZED ONIONS 8**
- ARUGULA SALAD -SUN-DRIED CHERRIES, CANDIED PECANS, SLICED GREEN APPLES AND BLUE CHEESE SERVED WITH AN APPLE-CIDER DRESSING 8**
- SPICY GRILLED SHRIMP - WITH AN AVOCADO-MANGO SALAD LAYERED ON HEART OF PALM, TOASTED MACADAMIA NUTS, MICRO GREENS AND A VANILLA-LEMON VINAIGRETTE 10**
- CAESAR SALAD - CRISP ROMAINE, SHAVED PARMESAN AND SEASONED CROUTONS WITH OUR HOMEMADE CAESAR DRESSING(*) 7**
- MARINATED HEIRLOOM TOMATO SALAD - WITH RICOTTA SALATA CHEESE SERVED WITH PESTO VINAIGRETTE AND MICRO GREENS 8**

ENTREES

- MARLY'S "CHEESE STEAK"- PAN-SEARED FILET MIGNON, TOPPED WITH A ROQUEFORT-WALNUT CRUST SERVED WITH THE POTATO OF THE DAY (*) 30**
- SHRIMP REGGIANO - SERVED WITH FRESH TORN PASTA SAUTÉED WITH CHERRY TOMATOES, AND ARTICHOKE HEARTS SERVED IN A FRESH BASIL, REGGIANO,-CHARDONNAY CREAM. 23**
- BAKED GNOCCHI - POTATO GNOCCHI BAKED WITH ROASTED LONG HOT PEPPERS, FRESH MOZZARELLA AND FONTINA CHEESE, IN A BASIL TOMATO SAUCE 16**
- RISOTTO OF THE DAY- ASK YOUR SERVER FOR TODAY'S CREATION
*PRICE VARIES***
- WILD MUSHROOM AGNOLOTTI - SAUTÉED WITH SPRING PEAS, PORCINI MUSHROOMS, AND OVEN ROASTED TOMATOES IN A RICH LOBSTER BROTH. 18**
- WOK SEARED TIGER PRAWNS AND SALMON –WITH A SWEET CHILI COCONUT SAUCE, BABY BOK CHOY, ENOKI MUSHROOMS AND TOASTED CASHEWS(*) 25**
- PANKO CRUSTED JUMBO LUMP CRAB CAKES - SERVED ON CREAMED CORN AND EDAMAME BEANS, CHIPOTLE AIOLI AND PONZU 25**
- ORANGE-MOLASSES GLAZED HANGER STEAK - SERVED ON CORN –SWEET PEA RISOTTO AND SWEET CHILI GARLIC AIOLI WITH MICRO HERBS(*) 21**
- SAUTÉED CHICKEN - TOPPED WITH OVEN ROASTED TOMATOES, CREMINI MUSHROOMS, FONTINA CHEESE AND LEMON BUTTER-HERB SAUCE SERVED WITH THE POTATO OF THE DAY 18**
- SOUTHWEST RUBBED SIRLOIN – SERVED WITH AN EDAMAME BEAN & CORN RELISH AND THE POTATO OF THE DAY 25**

WE ARE A BYOB, PLEASE FEEL FREE TO BRING YOUR OWN WINE, BEER OR ALCOHOLIC BEVERAGE TO ENJOY WITH NO CORKAGE FEES.

() FEDERAL LAW MANDATES WE INFORM YOU THESE ITEMS MAY 1. BE COOKED TO ORDER 2. CONTAIN RAW EGGS AND/OR 3. IS SERVED RARE - AND CONSUMING RAW OR UNDERCOOKED FOODS MAY INCREASE RISK OF FOOD BORNE ILLNESS*