



# Dinner at The Marliave

Choose one option from First, Second & Third course...\$38/person

Sorry, no splitting or sharing

Henry C. Marliave, a French immigrant from Paris, opened his first restaurant in 1868 in the back of the United States Hotel in Boston. The restaurant was closed due to the Great Boston fire in 1872. Henry reopened Marliave at its current location in 1875 and it has been serving French & Italian dinners ever since.

## Raw Bar

Join us 4 pm–6 pm and 9 pm–10 pm daily for dollar oysters and clams

### Oysters\*

Cocktail sauce, Prosecco,  
Lemon...\$3 each

### Little Neck Clams\*

Cocktail sauce, Prosecco,  
Lemon...\$2 each

### Shrimp Cocktail

Jumbo shrimp, Cocktail sauce,  
Lemon...\$4.50 each

## First Course

### Caesar

Romaine, Parmesan, White  
anchovies, Crispy crouton

### Escargot

Garlic, Shallots, Butter, Parsley,  
Parmesan, Toasted bread

### Rarebits

Melted farmhouse cheeses, Lager,  
Vermont bacon, Toasted bread

### Sliders

Meatballs, Mozzarella, Tomato  
sauce, Toasted buns

### Mussels

White wine, Garlic, Parsley

### Henry's Soup

French onion, Gruyere, Crouton

### Beef Carpaccio\*

Ribeye, Arugula, Aioli,  
Parmesan, Sea salt, Extra virgin  
olive oil

### Duck Liver Ravioli

Sweet-n-sour onions,  
Brown butter, Capers

### Roasted Beets

Goat cheese, Candied walnuts,  
Arugula, Lemon vinaigrette

### Mixed Greens

Parmesan & Lemon vinaigrette

### Burrata

Toasted bread & Tomato jam

### Macaroni & Cheese

House cut ziti, Black truffle,  
Cream, Farmhouse cheeses

## Second Course

### Sunday Gravy

Gnocchi, San Marzano tomatoes,  
Lamb, Pork, Beef

### Ravioli

Ricotta, Basil, San Marzano  
tomatoes, Parmesan

### Risotto

Mixed mushrooms, Parmesan,  
Truffle butter

### Scampi\*

Linguini, Shrimp, White wine,  
Tomato, Garlic, Lemon

### Steak Frites\*

Grilled sirloin, House cut fries,  
Au jus, Gorgonzola butter

### Piccata

Cauliflower “steak”, Cauliflower  
“risotto”, Summer vegetables,  
Lemon, Caper

### Farm Raised Salmon\*

Pan roasted, Whipped  
cauliflower, Sautéed spinach

### Chicken

Pan roasted “Under a Brick”,  
Risotto, Mushrooms

### Wellington\*

Medium rare beef tenderloin,  
Wild mushrooms, Foie gras,  
Pastry crust, Red wine sauce

### Fish-n-Chips

House cut fries, Tartare sauce,  
Malt vinegar

### Scallops

Sweet potato ravioli, Mixed  
mushrooms, Sage

### Chopped Salad

Cucumber, Romaine, Tomato,  
Feta, Red onion, Avocado,  
Poached chicken, House dressing

## Sides 11 each

Grilled Asparagus, Parmesan & Extra Virgin Olive Oil...House Cut Fries, Truffle Oil & Parmesan...Bacon  
Fat Roasted Brussels Sprouts

## Third Course

### Box of Truffles

House prepared, Premium  
chocolate, Cocoa powder

### Chocolate Cake

Warm, Melting center, Vanilla  
bean ice cream

### Pudding

Butterscotch, Whipped cream,  
Candied ginger

### Fresh Berries

Mint, Whipped cream, Simple  
syrup

### Cheese Plate

Three chef selected cheeses,  
Brioche, Fig jam, Candied  
walnuts, Lavender honey

### Ice Cream

House churned, Daily flavors.  
Please ask your server for today's  
selection

\*Menu item cooked to order...eating raw or undercooked foods may increase your chance of contracting a food borne illness. Before placing your order, please inform your server if a person in your party has a food allergy. 18% gratuity added to parties of six or more

Chef/Owner: Scott Herritt  
Chef de Cuisine: Barnett Harper