

## MARKET MENU

**MARK'S IS OPEN YEAR ROUND**  
**THREE COURSE DINING WEEKNIGHTS GOING ON NOW!!**

**DAILY SOUP** Bowl 7 Cup 5.5  
**Spicy Southwestern Chicken and Sausage**

### MARKET SALAD

**Baby Spinach Dressed In House Balsamic Vinaigrette**  
**With Crisp Bacon, Red Onions, Hard Boiled Egg and Croutons 12.95**

### MARKET PASTA

**Penne Pasta with Shrimp, Andouille Sausage and Rainbow Kale**  
**With Our House Marinara**  
**Served with Parmesan Cheese and Garlic Toasts 15.95**

### AHI TUNA

**Seared Rare With Provençal Style Anise-Olive-Cherry Tomato Confit**  
**Served With Saffron Rice Pilaf and Chef's Vegetables 19.95**

### PORK TENDERLOIN

**Fennel and Chili Crusted Tenderloin with Apple-Ginger-Cranberry Chutney**  
**Served with Crisped Potatoes and Chef's Vegetables 16.95**

### BEEF RIBEYE

**Choice House-Cut With Shallot Butter And Sauce Bordelaise**  
**Served With Crispy Garlic Potatoes And Chef's Vegetables 24.95**

### TRUE COD

**Moroccan Spice Crusted Alaskan True Cod**  
**Served With Saffron Rice Pilaf and Chef's Vegetables 17.95**

### FISH n CHIPS

**WILD CAUGHT & ALE-BATTERED**  
**Served With Potato Fries, Hand-cut Coleslaw And House Remoulade**

**ALASKAN COD 17.95**

**OREGON ROCKFISH 16.95**

**ALE -BATTERED with SRIRACHA, GARLIC & CILANTRO \$1 ADDN'L**

**LEMON TEMPURA BATTER \$1 ADDN'L**

### SPECIAL DESSERT

**Chocolate Cheesecake Swirl Brownie**  
**with Ice Cream 5.5**

Benjamin Petrie, Chef de Cuisine

