

## MARKET MENU

### MARK'S IS OPEN YEAR ROUND

THREE COURSE DINING WEEKNIGHTS GOING ON NOW!!

#### DAILY SOUP

Carrot And Ginger

#### MARINATED OLIVES

Mediterranean Spiced Warm Green Cerignola Olives 7.95

#### MARKET SALAD

Mixed Romaine and Baby Spinach in A House Sweet Tomato Vinaigrette  
With Cucumber, Tomatoes, Pickled Red Onions Then Topped With Hummus 12.95

#### MARKET PASTA

Penne Pasta with Fresh Water Prawns, Baby Spinach  
And Baby Peppers in House Marinara Sauce  
Served with Parmesan Cheese and Garlic Toasts 15.95

#### MARKET FISH

Center Cut Ahi Tuna Seared RARE With Dark Cherry Glaze  
Served With Saffron Rice Pilaf and Chef Vegetables 18.95

#### PORK TENDERLOIN

Pan Seared And Oven Finished With Apple Craisin Chutney  
Served with Crispy Potatoes and Chef Vegetables 16.95

#### STRIPLOIN

Angus Beef Grilled to Preference with Caramelized Onion And Red Wine Butter  
Served with Crispy Potatoes and Chef Vegetables 21.95

#### FISH n CHIPS

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

ALASKAN COD 17.95

OREGON ROCKFISH 15.95

MAHI MAHI 16.95

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

LEMON TEMPURA BATTER \$1 ADDN'L

#### SPECIAL DESSERT

Brandy Chocolate Cheese Cake Brownie  
with Ice Cream 5.5

#### Lemon Curd Parfait

Silken Lemon Curd with Strawberry Sauce and Sweetened Cream 6.5



Benjamin Petrie, Chef de Cuisine

