

## MARKET MENU

### MARK'S IS OPEN YEAR ROUND

THREE COURSE DINING WEEKNIGHTS GOING ON NOW!!

#### DAILY SOUP

Garbanzo Vegetable

#### OYSTER GRATIN

Willapa Bay EX Small Oysters  
In A Creamy Garlic Onion Fondue Sauce 9.95

#### MARKET SALAD 12.95

Mixed Romaine Dressed in House Creamy Dijon  
With A Festive Blend Of Spicy Sweet Corn and Baby Peppers  
With Toasted Pepitas, Tomato Salsa and Corn Chips

#### MARKET PASTA

Linguini Pasta with House Chorizo and Mediterranean Mussel Meats  
With Local Chard & Sweet Onion  
In Creamy Garlic Alfredo Sauce  
Served with Mozzarella Fresca and Garlic Toasts 15.95

#### MARKET FISH

Orange Marinated Wild Caught Swordfish  
**'Provençal' Style With Olive-Caper-Tomato Topping**  
Served with Saffron Rice Pilaf and Chef Vegetables 19.95

#### STRIPLOIN STEAK

Angus Beef Striploin Grilled to Preference  
with Savory Steak Butter and Fried Onions  
**Served with Buttery Heirloom Potatoes and Chef's 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



Benjamin Petrie, Chef de Cuisine

