

MARKET MENU

MARK'S IS OPEN YEAR ROUND

THREE COURSE DINING WEEKNIGHTS GOING ON NOW!!

DAILY SOUP

Garbanzo Vegetable

HANG TOWN FRY

An Open-Faced Omelet with Briny NW Oysters, Potatoes Onions, Baby Spinach And Garlic Oven Finished With Parmesan 13.95

MARKET SALAD 12.95

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

TUNA MELT

Premium Albacore Tuna Salad Served Open Faced with Cheddar Cheese With Potato Fries and Cole Slaw 13.95

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 Served with Saffron Rice Pilaf and Chef Vegetables 21.95

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

