

# APPETIZERS *To start off, try one of our delicious appetizers.*

## CRISP FRIED MARYLAND CRAB CAKES

Tender crab cake cooked golden brown and served with fresh cucumber noodles and red chili lobster mayonnaise. 9

## BRUSCHETTA POMODORO

Italian bread, garlic, melted mozzarella, Mediterranean salsa with fresh basil. 8

## BLACKENED CHICKEN QUESADILLA

Cajun chicken, cheddar and mozzarella cheeses, and tomatoes in a tortilla served with sour cream and sweet chili sweet sauce. 9

## HUMMUS

This Mediterranean favorite blends chick peas, tahini, lemon juice and garlic, along with a few house spices, served with grilled pita bread, carrot and celery sticks 8

## SAM ADAMS® BEER BATTERED ONION RINGS

Hand dipped in our own Sam Adams® beer batter. Deep fried to a golden brown and topped with our homemade roma aioli. 7

## CALAMARI

Flash fried Calamari tossed with a sweet chili sauce and topped with balsamic drizzle. 10

# SOUPS AND SALADS

## HOMEMADE POTATO SOUP

Potatoes, vegetables, bacon and our house seasoning blend make this our guest's number one choice bowl 5 cup 3

## SOUP AND SALAD

A house garden salad and a bowl of the soup of the moment or potato soup. All of our soups are made from scratch in our kitchen and the selection can change at a moment's notice. 9

## CAESAR SALAD

Romaine lettuce, parmesan cheese, classic Caesar dressing with a roasted garlic crostini 8 with grilled chicken 11 with grilled salmon 18

## BLACK & BLEU TUNA

Blackened Ahi Tuna steak seasoned and pan seared served on Romaine lettuce with gorgonzola, roasted tomatoes, grilled asparagus and red onion. Served with Italian Balsamic Vinaigrette dressing. 16

## MEATBALLS *Certified Angus Beef® brand*

Classic style mini meatballs blended with spices, freshly baked and topped with our marinara sauce and mozzarella cheese. 9

## STUFFED MUSHROOMS

Sautéed in garlic butter, stuffed with seasoned cream cheese, tomatoes and red onion then baked with parmesan cheese served with bread and drawn butter. 8

## SPINACH & ARTICHOKE DIP

Spinach, artichoke hearts, garlic and a mixture of cheeses served melting hot with warm pita bread 9

## MARKET STREET APPETIZER SAMPLER

Stuffed Mushrooms, Fried Calamari and Bruschetta Pomodoro. 18



Our food is made from scratch in our kitchen. Please feel free to modify our menu items to accommodate your dietary needs. These sauces are made with a gluten base: Lobster Mayo / Lobster sauce / Bordelaise / Béarnaise / A'jus / Beef and Pork gravy. The following items are breaded: Beer Battered Fish and Onion Rings / Crab Cakes / Mango Pineapple Grouper / Steak Diane / Liver and Onions. The Meat Loaf contains butter crackers.



*Dressing choices: Pear & Bleu Cheese (house), French, Ranch, Honey Mustard, Balsamic Vinaigrette, Italian, 1000 Island, Raspberry Vinaigrette and Oil & Vinegar*

## MARKET STREET SALAD

Mesclun mixed greens with red onion, caramelized walnuts with chunky bleu cheese tossed in fresh bleu cheese and pear dressing topped with a homemade crostini. 10

## GOAT CHEESE SALAD

Medallions of goat cheese with baby mixed greens, tomatoes, pears, caramelized walnut and warm balsamic vinaigrette. 13

## SPINACH SALAD

Fresh spinach, red onions, smoked bacon, portabelo mushrooms in a warm balsamic dressing topped with shaved pecorino romano cheese. 12

## ASPARAGUS SALAD

Grilled Chicken breast served with mixed greens, grilled asparagus, artichokes, roasted tomatoes, feta cheese and red onions. 12

**Upgrade your salad with  
Grilled Salmon or Pan Seared Ahi Tuna**

# STEAKS - RIBS - PORK

## BARBECUED PORK LOIN BACK RIBS

Slow cooked and then grilled and topped with barbeque sauce. Served with Sam Adams® beer battered onion rings topped with our homemade roma aioli. Full rack 34 Half rack 24

Wine Suggestion: Pinot Grigio

## STEAK OSCAR *Certified Angus Beef® brand*



7 ounce filet mignon grilled and placed on top of bordelaise sauce. Then topped with fresh crabmeat, served with mashed potatoes, vegetables and béarnaise sauce. 34

Wine Suggestion: Cabernet

## ROASTED PORK LOIN

Tender natural pork loin slow cooked with our special seasoning blend topped with a Hawaiian mango chutney and served with mashed potatoes and vegetables. 17

Wine Suggestion: Shiraz

## NEW YORK SMOTHERED STRIP STEAK *Certified Angus Beef® brand*



A 10 ounce CAB New York Strip grilled and topped with melted monterey cheese, sautéed mushrooms and caramelized onions, served with mashed potatoes, vegetables and natural juice. 28

Wine Suggestion: Chardonnay

## FILET MIGNON *Certified Angus Beef® brand*



8 ounce CAB filet mignon, red wine sauce and topped with melted bleu cheese butter served with mashed potatoes and vegetables. 33

Wine Suggestion: Pinot Noir

## PRIME RIB *Certified Angus Beef® brand*



10 ounces of our CAB house specialty. Slow roasted prime rib served with a jus, our homemade creamy horseradish sauce, mashed potatoes and vegetables. 34

Wine Suggestion: Merlot

## STEAK DIANE *Certified Angus Beef® brand*



Twin filet of beef tenderloin with mushrooms in a madeira sauce. served with mashed potatoes and vegetables. 30

Wine Suggestion: Cabernet

# SEAFOOD.

## SMOTHERED PORTABELO MUSHROOM

A grilled portabelo mushroom cap atop mashed potatoes stuffed with bleu cheese and smothered with tender shrimp, roma tomatoes, leeks, sliced mushrooms and spinach in a creamy lobster sauce. 24

Wine Suggestion: Riesling

## CRAB CAKE DINNER

We make our Crab Cakes from scratch with red onion, red peppers, special spices and a touch of vanilla. Cooked golden brown, served with mashed potatoes and vegetables. 22

Wine Suggestion: Chardonnay

## SALMON—GRILLED FRESH OR WALNUT CRUSTED

8 ounce grilled fresh or encrusted in a sweet crushed walnut blend served with wild rice, vegetables, garnished with chives infused olive oil and balsamic syrup. 25

Wine Suggestion: Pinot Noir

## MANGO PINEAPPLE GROUPER

8oz skinless grouper filet is a light white fish. Pine nut crusted and fried crisp, served with a fresh mango-pineapple salsa, wild rice and vegetables. 25

Wine Suggestion: Pinot Grigio

## HADDOCK FLORENTINE

Baked Haddock filet topped with tender shrimp, roma tomatoes, leeks and spinach in a creamy lobster sauce, served with wild rice and vegetables. 25

Wine Suggestion: Pinot Grigio

## BAKED HADDOCK

Baked Haddock filet lightly seasoned and served with wild rice and vegetables. 19

All entrees are served with your choice of a garden salad or fresh soup.

Upgrade your side salad. Caesar \$3 / Market Street \$5 / Spinach \$5 / Goat Cheese \$5 additional

# PASTAS AND RICE

## JAMBALAYA

A Market Street favorite. This spicy dish combines rice, chicken, andouille sausage and shrimp with Creole spices in a tangy tomato sauce. 23

Wine Suggestion: Riesling

## FETTUCCHINI ALFREDO

This tasty dish combines fettuccini with our creamy alfredo sauce, fresh garlic and parmesan cheese. Garnished with fresh chopped parsley. 17 with chicken. 20 with shrimp. 25

Wine Suggestion: Chardonnay

## EGGPLANT PARMESAN

A mound of spaghetti topped with our home made marinara sauce and hand dipped eggplant. 18

Wine Suggestion: Merlot

## CHICKEN AND FOUR CHEESE PASTA

Bowtie pasta, parmesan, romano, mozzarella and bleu cheeses with sautéed chicken and bell peppers in a rich cream sauce. 21

Wine Suggestion: Chardonnay

## THAI CHICKEN PASTA

Chicken and fettuccini pasta tossed in a spicy peanut and hoisin sauce with bean sprouts and peanuts, then topped with shaved carrots and green onions. 19

Wine Suggestion: Riesling

## PESTO PRIMAVERA

Primavera is Italian for spring. A true classic. Fettuccini tossed with our house made fresh basil pesto sauce and fresh mixed vegetables 17

Wine Suggestion: Pinot Noir

## GOURMET MAC AND CHEESE

Cavatappi pasta in a creamy cheese sauce combining mozzarella, pepper jack and goat cheese tossed with grilled chicken, bacon, sundried tomatoes, fresh spinach and red onion. Topped with panko crumbs. Takes mac & cheese to a new level. 22

Wine Suggestion: Chardonnay

# HOUSE SPECIALTIES

## MEATLOAF *Certified Angus Beef®* brand

Not just meatloaf, freshly baked meatloaf, blended with spices, topped with a savory beef gravy accompanied with our mashed potatoes and vegetables. 17

Wine Suggestion: Merlot

## LIVER AND CARMELIZED ONIONS

Calf Liver sautéed with smoked bacon and caramelized onions and served with mashed potatoes and vegetables. 18

Wine Suggestion: Shiraz

## PEPPER JACK CHICKEN

Tender 8oz chicken breast, grilled and topped with caramelized onions and pepper jack cheese, mashed potatoes and vegetables. 17

Wine Suggestion: Chardonnay

## VEGETABLE NAPOLEON

Grilled eggplant, portabelo mushrooms, zucchini, squash, asparagus, roasted bell peppers, and mashed potatoes served with chive oil and roasted red pepper sauce. 20

Wine Suggestion: Merlot

## SAM ADAM® BEER BATTERED

### FISH & CHIPS

Our popular hand dipped Sam Adams® beer battered Haddock filets served with our home made herb aioli and french fries. 19

Wine Suggestion: Pinot Grigio

# SIDE OFFERINGS

**ADD CHICKEN \$3.00** (4oz)

**ADD SALMON \$10.00** (8oz)

**ADD AHI TUNA \$10.00** (6oz)

**ADDITIONAL LOAF OF BREAD \$3.00**

**SHARED ENTRÉE \$3.00**

For a Party over six an 18% tip will be added for one check. 20% for separate checks.

All of our food is cooked from scratch and may take longer to prepare. Please relax and enjoy our atmosphere while we handcraft your dinner to ensure flavor and freshness.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

# SANDWICHES

Choice of one of the following-french fries or cup of soup or side salad.

## MARKET STREET CLUB

Fresh turkey, ham, bacon, lettuce, tomato, American and pepper jack cheeses, with mayo on toasted bread. 11



Represents our Spicier Selections

## BUILD YOUR OWN BURGER



1/2 pound *Certified Angus Beef®* brand Grilled to perfection served on a bun with lettuce and tomato. 10 Build your own burger! Add cheese, bacon, mushrooms or caramelized onions for .75 each.



## Specialty Drinks and Classic Cocktails

### Market Street Margarita

Premium Sauza Tequila and Grand Marnier makes this the Best Margarita you have ever had! 9

### Midori Breeze

Midori melon liqueur, Absolut vodka, with cranberry, orange, and pineapple juice with a splash of sweet and sour. 8

### Chocolate Martini

Godiva Dark & White Chocolate liqueur, Vanilla Vodka in a chocolate rimmed glass. 9

### 212 Classic Manhattan

Small batch Bulleit Rye, Bitters, Sweet Vermouth. 8

### Traditional Margarita

Jose Cuervo gold, Triple Sec, Sweet and Sour 7

### Market Street Old Fashion

Makers Mark, Bitters, Sugar muddled with fruit served in the glass that bears its name. 8

### Market Street Manhattan

Maker's Mark with amaretto and maraschino cherry served in a chilled martini glass. 8

### Market Street Malibu

Malibu coconut rum with orange juice garnished with an orange wheel. 6

### Bourbon Stone Sour

Makers Mark, Orange Juice, Sour mix and lime. 8

### Louisville Lady

Makers Mark, Godiva White Chocolate Liqueur. 9

### Market Street Mule

Makers Mark, Ginger ale, Wedge of lime. 11

## Beer

### Draft 16 or 20 Oz

Guinness 6/7  
Black and Tan 5/6  
Hofbrauhaus Dunkel 5/6  
Bud Light 4/5  
Yuengling 4/5  
Sam Adams Lager 6/7  
Local Craft 5/6

### 12 Oz Bottled

#### Lager/Pilsner

Budweiser 2.50  
5% IBU 7 St. Louis MO  
Bud Light 2.50  
Coors Light 2.50  
4.5% IBU 10 Golden CO  
Michelob Ultra 2.75  
4.2% IBU 10 St. Louis MO  
Miller Lite 2.50  
4.2% IBU 10 Milwaukee WI  
Yuengling Light 2.50  
3.8% IBU 8 Pottsville PA  
America's Oldest Brewery

#### IPA

Loose Canyon 4.00  
7.25% IBU 45 Baltimore MD  
Madtree Phycopathy 4.00  
6.9% IBU 60 Cincinnati OH  
Mystic Mama 4.50  
7% IBU 35 Athens OH

#### Cider/Seltzer

Angry Orchard- Apple 3.50  
5% Cincinnati OH Gluten Free  
White Claw Seltzer - 3.50  
5% Chicago IL Low Carb Gluten Free

#### Wheat/Belgium

Blue Moon 3  
5.4% IBU 10 Golden CO  
Stella Artois 3  
5.0% IBU 24 Leuven Belgium  
Summer Shandy 3.50  
4.2% IBU 11 Wisconsin  
Weihenstephaner 4.50  
5.4% IBU 14 Germany  
Oldest Brewery in the world 800+ years

#### Pale Ales/Ambers

Dos Equis Amber 2.75  
5.5% IBU 23 Monterrey Mexico  
Fat Tire Amber Ale 3.50  
5.2% IBU 18.5  
3 Floyds Alpha King 4.50  
5% IBU 35 Munster IN  
Killians Red 2.75  
5.4% IBU 14 Golden CO  
Red Bridge 4  
4.0% IBU 20 St. Louis MO Gluten Free

#### Ale/Low Alcohol

KY Bourbon Ale 6  
8.5% IBU 19 Lexington KY  
Finished in a Bourbon Barrel  
O'Douls Amber 2.75  
Low Alcohol 0.5% St Louis MO

#### Porter/Stouts

Left Hand Nitro Milk Stout  
6% IBU 25 Longmont CO 4.50

#### Ginger Beer 4.50

## TREAT YOURSELF TO DESSERT!

### PEACH COBBLER

Our most popular! Tender sliced peaches, nicely spiced and baked in a warm cobbler served with brown sugar cinnamon ice cream. 7

### PEANUT BUTTER PIE

Made in house, this creamy filling is loaded in a graham cracker crust and topped with drizzled chocolate and whipped cream. This treat will satisfy your sweet cravings. 7

### CHOCOLATE LAVA CAKE

Velvety chocolate cake with a molten fudge center served with brown sugar cinnamon ice cream. 8

### BROWNIE SUNDAE

Begin with a warm brownie, a scoop of brown sugar cinnamon ice cream, whipped cream, chocolate drizzle, and top off with a cherry! 8

### CHEESECAKE

Made from scratch this is a rich and creamy New York style cheese cake. Topped with whipped cream. 8

### BOURBON PECAN PIE

Truly a classic! Roasted pecans mixed with a secret Kentucky bourbon recipe and served with brown sugar cinnamon ice cream. 9

### CRÈME BRULÉE

Perfect blend of cream, sugar and vanilla bean makes this custard a creamy delight. 8

### SWEET POTATO MAPLE CHEESE CAKE

Silky smooth cinnamon cheesecake topped with sweet potato spice cake, maple cream cheese icing and caramelized hazelnuts. 9

### RUSTIC APPLE TART (please allow 20 minutes)

Made in house with hand cut apples, cinnamon, nutmeg and a touch of sugar baked in a light flaky pie crust. Served with brown sugar cinnamon ice cream. 9