

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. \$8.95

BRUSCHETTA POMODORO

Italian bread, garlic, melted mozzarella, Mediterranean salsa with fresh basil. \$7.95

BLACKENED CHICKEN QUESADILLA

Cajun chicken, cheddar and mozzarella cheeses, and tomatoes in a tortilla served with sour cream and sweet chili sweet sauce. \$8.95

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 \$7.95

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. \$6.95

CALAMARI

Flash fried Calamari tossed with a sweet chili sauce and topped with balsamic drizzle. \$9.50

SOUPS AND SALADS

HOMEMADE POTATO SOUP

Potatoes, vegetables, bacon and our house seasoning blend make this our guest's number one choice \$4.95 bowl \$3.95 cup

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. \$8.95

CAESAR SALAD

Romaine lettuce, parmesan cheese, classic Caesar dressing with a roasted garlic crostini \$7.95 with grilled chicken \$10.95 with grilled salmon \$17.95

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. \$16.95

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. \$7.95

SPINACH & ARTICHOKE DIP

Spinach, artichoke hearts, garlic and a mixture of cheeses served melting hot with warm pita bread \$8.95

MARKET STREET APPETIZER SAMPLER

Stuffed Mushrooms, Fried Calamari and Bruschetta Pomodoro. \$17.95



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. \$9.25

GOAT CHEESE SALAD

Medallions of goat cheese with baby mixed greens, tomatoes, pears, caramelized walnut and warm balsamic vinaigrette. \$12.95

SPINACH SALAD

Fresh spinach, red onions, smoked bacon, portabelo mushrooms in a warm balsamic dressing topped with shaved pecorino romano cheese. \$10.95

ASPARAGUS SALAD

Grilled Chicken breast served with mixed greens, grilled asparagus, artichokes, roasted tomatoes, feta cheese and red onions. \$10.95

**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 \$30.95 Half rack \$21.95

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. \$30.95

Wine Suggestion: Cabernet

ROASTED PORK LOIN

Tender natural pork loin slow cooked with our special seasoning blend and topped with homemade gravy, served with mashed potatoes and vegetables. \$16.95

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. \$27.95

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. \$29.95

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. \$28.95

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. \$27.95

Wine Suggestion: Cabernet

SEAFOOD.

SMOTHERED PORTABELLO MUSHROOM

A grilled portabello 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. \$22.95

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. \$21.95

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. \$24.95

Wine Suggestion: Pinot Noir

MANGO PINEAPPLE FILET

8oz skinless filet is a light white fish native to fresh water in South Asia. Pine nut crusted and fried crisp, served with a fresh mango-pineapple salsa, wild rice and vegetables. \$23.95

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. \$24.95

Wine Suggestion: Pinot Grigio

BAKED HADDOCK

Baked Haddock filet lightly seasoned and served with wild rice and vegetables. \$18.95

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

Upgrade your side salad. Caesar \$3 / Market Street \$4 / Spinach \$4 / Goat Cheese \$4 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. \$22.25

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 \$16.95 with chicken \$19.95 with shrimp \$24.95

Wine Suggestion: Chardonnay

EGGPLANT PARMESAN

A mound of spaghetti topped with our home made marinara sauce and hand dipped eggplant. \$17.95

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. \$20.95

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. \$18.95

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. \$16.95

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. \$21.95

Wine Suggestion: Chardonnay

SANDWICHES

MARKET STREET CLUB

Fresh turkey, ham, bacon, lettuce, tomato, American and pepper jack cheeses, with mayo on toasted bread. \$10.95



Represents our Spicier Selections

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. \$16.50

Wine Suggestion: Merlot

LIVER AND CARMELIZED ONIONS

Calf Liver sautéed with smoked bacon and caramelized onions and served with mashed potatoes and vegetables. \$17.95

Wine Suggestion: Shiraz

PEPPER JACK CHICKEN

Tender 8oz chicken breast, grilled and topped with caramelized onions and pepper jack cheese, mashed potatoes and vegetables. \$16.95

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. \$19.95

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. \$18.95

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.

BUILD YOUR OWN BURGER



1/2 pound *Certified Angus Beef® brand* Grilled to perfection served on a bun with lettuce and tomato. \$9.95. Build your own burger! Add cheese, bacon, mushrooms or caramelized onions for .75 each.



Specialty Drinks and Classic Cocktails

Market Street Margarita

Don Julio Blanco Tequila and Grand Marnier makes this the Best Margarita you have ever had! 10

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

Bourbon Old Fashion

Makers Mark, Bitters, Sugar muddled with fruit served in the glass that bears its name. 7

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
Cheetah 4.00
4.8% IBU 6 Cincinnati OH
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

Porter/Stouts

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

Ginger Beer 4.50

Wheat/Belgium

Blue Moon 3.00
5.4% IBU 10 Golden CO
Stella Artois 3.00
5.0% IBU 24 Leuven Belgium
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 4.00
4.0% IBU 20 St. Louis MO Gluten Free
Truth 3.50
7.2% IBU 75 Cincinnati OH

Ale/Low Alcohol

Bubbles 4.00
6.2% IBU 0 Cincinnati OH
KY Bourbon Ale 6.00
8.5% IBU 19 Lexington KY
Finished in a Bourbon Barrel
O'Douls Amber 2.75
Low Alcohol 0.5% St Louis MO

Cider/Seltzer

Angry Orchard- Apple 3.50
5% Cincinnati OH Gluten Free
Cider Boys - 4.00
5% Stevens Point WI Gluten Free
White Claw Seltzer - 3.50
5% Chicago IL Low Carb Gluten Free

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. 6

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. 7

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! 7

CHEESECAKE

Made from scratch this is a rich and creamy New York style cheese cake. Topped with whipped cream. 7

BOURBON PECAN PIE

Truly a classic! Roasted pecans mixed with a secret Kentucky bourbon recipe and served with brown sugar cinnamon ice cream. 8

CRÈME BRULÉE

Perfect blend of cream, sugar and vanilla bean makes this custard a creamy delight. 7

SWEET POTATO MAPLE CHEESE CAKE

Silky smooth cinnamon cheesecake topped with sweet potato spice cake, maple cream cheese icing and caramelized hazelnuts. 8

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. 7