

MARKET STREET GRILLE

Happy New Year!

December 31, 2019

APPETIZER

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. \$10

CAJUN LOBSTER RAVIOLI

Open ravioli stuffed with lobster, scallops, shrimp, sautéed spinach, garlic, leeks in a cajun cream sauce topped with diced tomatoes, green onions and feta cheese \$10

WILD MUSHROOM BRUSCHETTA

Chopped wild mushrooms mixture hand mixed with fresh herbs. Served atop toasted bread with melted cheese. \$8

JUMBO SHRIMP COCKTAIL

Cilantro and citrus poached 4 jumbo shrimp with jalapeno horseradish sauce. \$12
Each additional Shrimp \$3

ENTRÉE

All entrees are served with house salad or small Caesar salad, vegetable and accompaniment.

JUMBO SHRIMP SCAMPI

A culinary delight! Angel hair pasta tossed in a garlic, butter and white wine sauce with 5 jumbo sautéed shrimp. Garnished with fresh parsley. \$29

MARKET STREET T-BONE

Best of both worlds. Filet and Strip combined into one 14oz steak. Seasoned, grilled, topped with onion straws and served with a baked potato for tradition. \$32

CHICKEN CORDON BLEU

Breaded chicken wrapped around prosciutto and bleu cheese, pan seared and topped with French hollandaise sauce served atop angel hair pasta. \$29

ALASKA HALIBUT

Filet of Halibut with creole spices, sautéed red onions, spinach, red peppers and topped with jalapeno pepper hollandaise sauce \$35

CRUSTED SALMON ALA PESTO

Pan seared hand cut fresh salmon filet encrusted with Pesto, almonds and bread crumbs. \$29

STEAK DIANE

Certified Angus Beef® brand Twin filet of beef tenderloin with shitake, and portabella mushrooms in a madeira sauce. \$30

ROASTED PORK TENDERLOIN

Pork tenderloin slow roasted and served with a fresh apple and pineapple chutney reduction. \$28

🍷 **CHEF SPECIAL** 🍷

CHATEAU BRIAND DINNER FOR TWO 🍷

Certified Angus Beef® brand filet mignon cooked to your specifications, then sliced by our chef and served with both bordelaise and béarnaise sauce. Includes a shared dessert. \$70

DESSERT

WHITE CHOCOLATE RASPBERRY CHEESECAKE

From the Cheesecake Factory. Topped with raspberries and whipped cream. \$8

RUSTIC APPLE TART

Apples, cinnamon, nutmeg and a touch of sugar baked in a light flaky pie crust. Served with ice cream \$8

Chocolate Lava Cake

Chocolate cake with a molten fudge center served with ice cream \$8