

peak in season **Seafood Platter On Ice** mrkt
 Lobster, Alaskan King Crab, Oysters, and Shrimp

Appetizers

Alaskan Halibut	Calamari	9
Mushrooms	Shrimp Cocktail	12
Tomatoes	Scallops	10
Haricot Verts	Jumbo Crab Cake	13
Swordfish	Jumbo Lump Crab Cocktail	14
	Ahi Tuna Poke	12
	Beef Carpaccio	12

Soup

French Onion Soup	7
Lobster Bisque En Croute	11

Salads

MRKT Chopped	10
Caesar Salad	7
Blue Nut Salad	10
Summer Salad	8
Sliceberg	8

Sides

Green Beans	7
Potatoes Au Gratin	7
Sautéed Button Mushrooms	7
Creamed Corn Au Gratin	6
French Fries	6
Baked Sweet Potato	6
Spinach	6
Asparagus	7
Baked Potato	6
Macaroni & Cheese	7
Mashed Potatoes	6
Broccoli	7
Spinach And Cheese Tomatoes	6

Prime Rib

Herb Crusted; Slow Roasted, 16oz Hand Carved Served With Red Wine Aus Jus	24
---	----

MRKT Grill Specialties

By Sea

Organic Salmon	21
Grilled Hawaiian Swordfish	26
Seared Ahi Tuna	25
Blackened Mahi Mahi	23
Sea Scallops	22
Lobster Tail	mrkt
Alaskan King Crab	mrkt
Shrimp Scampi Linguini	19

By Land

Petite Filet Mignon	27
Filet Mignon	33
Bone In New York	34
Pan Seared Bone In Rib Eye	31
Porterhouse	37
Colorado Lamb Chops	37
MRKT Brick House Chicken	19
Veal Chop	34

Surf & Turf

Filet Mignon with your choice of Alaskan King Crab or Australian Lobster Tail	mrkt
---	------

Steak Preparations

Oscar Style	15
Scampi Style	15
6oz Tristan Tail	20