

MKTK & B

MARKET KITCHEN & BAR

DINNER

MONDAY - SUNDAY
5PM - 10PM

SMALL PLATES

CRISPY BRUSSELS SPROUTS 14 | tossed with truffle salt and parmesan cheese
AVOCADO FRIES 13 | with poblano ranch sauce
TRUFFLE FRIES 11 | tossed in parmesan cheese, parsley, truffle salt
FRIED ITALIAN CHEESE RAVIOLI 12 | with housemade marinara sauce
SEARED SESAME WASABI AHI TUNA 18 | seaweed salad, soy dipping sauce
LOADED TATER TOTS 11 | with seven cheeses, sour cream, bacon, scallions
BUFFALO CHICKEN TENDERS 17 | served with blue cheese and celery
DOGFISH CHIPS 11 | Dogfish Head beer cheese queso, housemade chips, crumbled blue cheese and scallions
OLD BAY SHRIMP COCKTAIL 20 | with lemon and traditional cocktail sauce
PHILLY SOFT PRETZEL 10 | with Dogfish Head beer cheese queso
CHIPS AND SALSA 7
SOUP OF THE DAY 9

For room service,
please dial ext. 524.
Available
Sunday - Thursday

SALADS

SALMON SALAD 20 | spring tender greens, blueberries, dried cranberries, red onion, toasted almonds, berry quinoa, and peppers tossed in balsamic vinaigrette
GRILLED CHICKEN CAESAR 17 or AHI TUNA CAESAR 19 | romaine lettuce, croutons, parmesan, Caesar dressing
BLACKENED GROUPER 20 | spring tender greens, corn salsa, cheddar cheese, tomato, cucumber, onion, red pepper, crispy avocado croutons tossed in Poblano Ranch dressing
PARMESAN BREADED TILAPIA 18 | spring tender greens, mozzarella, red onion, tomato, parmesan cheese, cucumber tossed in balsamic vinaigrette
WEDGE SIDE SALAD 10 | crumbled gorgonzola, applewood bacon, tomato bruschetta, croutons, blue cheese dressing, on romaine lettuce
SIDE SALAD 8 | spring tender greens, tomato, cucumber, red onion, croutons, choice of dressing

ENTREES

GRILLED HONEY GLAZED SALMON 32 | lime, sweet chili, and local honey glazed grilled salmon served over Yukon mashed potatoes and broccolini
GRILLED CHICKEN MARSALA 29 | with mushroom sauce, broccolini and Yukon mashed potato
GRILLED CAJUN MAHI 32 | tomato relish and poblano sauce, Yukon mashed potato and broccolini
*GRILLED NEW YORK STRIP STEAK 45 | with mushroom sauce, Yukon mashed potato and broccolini
*GRILLED ANGUS FILET 45 | with mushroom sauce, Yukon mashed potato and broccolini

Side Substitutions - \$2

Please let your server know if you have severe allergies.

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of contracting Foodborne Illness, especially if you have certain medical conditions.
2.23.2023

SANDWICHES

GRILLED CAJUN MAHI 19 | poblano sauce, lettuce, tomato, on a tomato focaccia roll with seasoned French fries

*COW TIPPER BURGER 20 | blend of angus beef, topped with market sauce, pepper bacon, rosemary onion, cow tipper cheese, lettuce, and tomato, on a toasted brioche bun with seasoned French fries

GRILLED BBQ CHICKEN 17 | cheddar cheese, lettuce, and tomato, toasted brioche bun with seasoned French fries

CRABCAKE SANDWICH 25 | sauteed lump crabcake with chipotle sauce, corn salsa, lettuce, toasted brioche bun with seasoned French fries

SWEETS

WARM CHOCOLATE LAVA CAKE 9

SALTED CARAMEL CAKE 9

LOCAL WOODSIDE CREAMERY VANILLA OR SALTED CARAMEL ICE CREAM 8 with chocolate or caramel sauce

ZANZIBAR CHOCOLATE CAKE coffee soaked and layered with dark chocolate mousse 9

CHOCOLATE RASPBERRY CHEESECAKE 10

QUITTING TIME MOCKTAILS

BLUEBERRY LEMONADE 7 | muddled blueberries, simple syrup, fresh lemon, topped with lemonade and mint garnish

SPARKLING PEACH SPRITZ 5 | peach syrup, cranberry juice and club soda

BEVERAGES

Coke, Diet Coke, Sprite, Gingerale | \$3

Lemonade or Iced Tea | \$5

Beer, wine, and mixed drinks listed separately.

Ask about our Chef's weekly specials.



Check out our special food & beverage events or view our live entertainment lineup for the outdoor Patio. Scan the QR code with your smartphone!

