

# MKTK & B

## MARKET KITCHEN & BAR

# DINNER

MONDAY - SUNDAY  
5PM - 10PM

### SMALL PLATES

CRISPY BRUSSELS SPROUTS 14 | tossed with truffle salt and parmesan cheese  
FRIED CALAMARI 18 | with housemade marinara 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, 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.  
7.19.2023

## 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 RASPBERRY SPRITZ 5 | raspberry 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!

