

# MARKET STREET GRILL

## appetizers

### potato skins

potato skins stuffed with cheese mix, bacon and chopped green onions. served with sour cream \$8

### stuffed mushroom caps

stuffed with cheddar, mozzarella and bacon. served with horseradish sauce \$9

### shrimp cocktail

jumbo shrimp, cocktail sauce, lemon wedge \$13

### wonton wrappers

homemade sauce, seasonal ingredients \$9

### foot of rings

a foot tower of our onion rings served with cocktail sauce \$8

### brussels sprouts

oven roasted brussels sprouts topped with bacon jam and drizzled with balsamic reduction \$9

### pretzel breadsticks

served with our homemade beer cheese \$8

### buffalo wings

traditional buffalo, bourbon bbq, teriyaki or naked \$12

## handhelds

served with choice of homemade kettle chips or one side. lettuce, onion, tomato and dill pickle upon request. GF option available 

### firecracker burger

8 oz. angus chuck topped with bacon, hot pepper cheese, sweet habanero sauce and onion straws. served on an onion bun with jalapeños on the side \$13

### chef marcy's market street grill burger

8 oz. angus chuck topped with bacon, swiss and american cheese, chef marcy's relish blend, chopped lettuce, onion, tomatoes and dill pickle, topped with a signature sauce. served on an onion bun \$13

### cheeseburger

8 oz. angus chuck topped with choice of cheese and choice of bun \$11

### prime rib sandwich

hand carved slow roasted prime rib served on a pretzel bun. au jus on the side, horseradish sauce upon request \$18  
add sauteed mushrooms or onions for \$2

### elephant ear tenderloin

hand cut in house. breaded or grilled \$13

### blackened mahi mahi

grilled or blackened mahi mahi on an artisan bun \$13

## soups

### blt soup

smooth and creamy with bacon, lettuce and freshly chopped tomato. cup \$4 • bowl \$5

### chef marcy's famous french onion soup

homemade daily! pot \$5

### chili with an attitude

our homemade world famous chili served in its own black iron pot. cup \$4 • pot \$5.50

## pasta

### cajun fettuccine alfredo

broccoli and mushrooms tossed in homemade alfredo sauce. served with one side and garlic toast \$18  
add cajun chicken \$5 or cajun shrimp \$7

### traditional fettuccine alfredo

fettuccine pasta tossed in our homemade alfredo sauce. served with one side and garlic toast \$18  
add grilled chicken \$5 or grilled shrimp \$7

## salads

### caesar salad

dinner portion of our caesar salad \$9  
add grilled chicken \$5 or grilled shrimp \$7

### garden salad

choice of dressing and three toppings \$9  
• tomato • red onion • bacon crumbles  
• broccoli • red pepper • hard boiled egg  
add grilled chicken \$5 or grilled shrimp \$7

### greek salad

blend of romaine and head lettuce, diced beets, pineapple, pepperoncini peppers, greek olives, tomatoes, green onion, feta cheese and our homemade dressing \$12  
add grilled chicken \$5 or grilled shrimp \$7

### nicoise salad

made with mixed greens, marinated olives, capers, sliced eggs, diced tomatoes and parmesan cheese. served with balsamic vinaigrette \$12  
add grilled chicken \$5 or grilled shrimp \$7

## dressings

- |                         |                      |
|-------------------------|----------------------|
| • raspberry vinaigrette | • chunky bleu cheese |
| • oil & vinegar         | • hot bacon          |
| • french                | • poppyseed          |
| • ranch                 | • fat free italian   |
| • thousand island       | • honey mustard      |



look for our Gluten Free items

# MARKET STREET GRILL

## chicken

entrées served with choice of two regular sides

### drunk'in chicken

what we're famous for! hand breaded in our homemade breading and topped with mozzarella cheese, grated parmesan, romano cheese and a mushroom wine sauce \$18 • petite \$14

### island chicken

char-broiled chicken breast marinated in our homemade island sauce with ham, pineapple and mozzarella cheese \$18

### sante fe chicken

char-broiled fajita spiced chicken breast topped with swiss cheese, chopped lettuce, diced red tomatoes, black olives, green onions, salsa and sour cream \$18

### tuscan chicken tower

sautéed chicken breast topped with melted mozzarella cheese, fresh basil, tomato, spinach and balsamic glaze \$18  
•*substitute chicken for portobello mushroom* *nc*

### pecan chicken

chicken breast dusted with chopped pecans and house breading, drizzled with honey topped with pecan butter \$19

## beef

entrées served with choice of two regular sides

### new york strip steak

hand cut and char-grilled  
12 oz. \$28  
*add homemade market street grill rub for \$1*

### ribeye

six pepper, blackened or char-grilled  
16 oz. \$36

### filet mignon

char-grilled 7 oz. \$33 • 4 oz \$20

### steak on a stick

all steak, no veggies \$27 petite \$20

### hamburger steak

14 oz. hand pattied beef topped with sautéed onions \$17

### prime rib of beef

upon availability. slow roasted, rubbed with herbs, cracked pepper and sea salt  
queen \$35 • king \$45

## bbq

entrées served with choice of two regular sides

### 1 lb chop

poole's meat market's own smoked chop topped with bourbon glaze or sweet bbq sauce \$16

### bbq sampler

ribs, brisket, pulled pork and bbq chicken breast \$20

### ribs

st. louis style ribs rubbed with our homemade blend of spices slow cooked, smoked in house and char-broiled with your choice of sweet bbq sauce or bourbon glaze bbq. full rack \$28 • half rack \$19

### bbq brisket grilled cheese

house smoked brisket prepared in bbq sauce and topped with homemade bacon jam. served on texas toast \$15

### bbq pulled pork sandwich

served on texas toast \$15

## seafood

entrées served with choice of two regular sides

### walleye

broiled or hand breaded, butter, lemon, chablis wine blend \$24

### mahi mahi

grilled wild caught mild white fish \$20

### guinness beer battered fish & chips

guinness battered white fish served with beer battered fries. served with one side \$17

### shrimp on the barbie

basted with garlic and cajun spices on the grill. served over rice pilaf \$19.50

### jumbo shrimp

jumbo crispy shrimp with lemon wedges and cocktail sauce \$18.50

## sides

- baked potato
- fries
- homemade kettle chips
- rice pilaf
- vegetable
- house salad
- baked beans
- cottage cheese
- coleslaw
- potato salad
- caesar salad

### upgrade to a premium side \$3:

- hash browns
- cup of chili
- blt soup
- mac & cheese
- sweet potato fries
- greek salad
- bleu cheese wedge

## add to entree

- four crispy shrimp \$7
- shrimp on the barbie \$7
- mushrooms \$2
- grilled onions \$2
- mushrooms & grilled onions \$3
- bleu cheese crumbles \$3
- grilled portobello mushroom \$3



look for our Gluten Free items

Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness