Housemade Guacamole 15
Sesame Chicken Lettuce Wraps sweet & spicy slaw, peanuts, noodles 16
Spicy #1 Tuna Summer Rolls thai peanut, cashews, shredded veggies 15
Filet Mignon Sliders + French Fries pretzel bun, danish blue, arugula 19
Roasted Heirloom Cauliflower kale pesto, golden raisins, marcona 17
Heirloom Tomatoes & Beets burrata, candied pecans, basil 15
California-Style Kale & Artichoke Dip hand cut tortilla, rustic salsa 15
Grilled California Artichokes salt, pepper, remoulade 15
Oven Roasted Chicken Wings chimichurri, reggiano, lemon 15

SAY + SHARE

French Fries 6
Thai Peanut Kale 7
Hand-Cut Sweet Potato Fries 6
Buffalo-Style Potatoes 6

SIDES

French Fries
Thai Peanut Kale
Hand-Cut Sweet Potato Fries
Buffalo-Style Potatoes

ENTRÉE SALADS

Knife And Fork Cobb
Chicory Chicken with Gold Coast Vinaigrette

FILET MIGNON WEDGE $23
10 oz. Center-Cut Filet Mignon
baby gem, cornbread croutons, danish blue, bacon & egg

Mediterranean Shrimp Salad
Avocado Vinaigrette & Crumbled Feta
hand-cut field greens, peppadew, red onion & jicama

Grilled Chicken Salad
Asian-Style Vinaigrette
corn, cilantro & tortilla strips with a black bean drizzle

The #1 Tuna Salad
Soy Ginger Dressing
avocado, mango & cucumber with field greens

CAVUETI & VEUVE DU VERNAY
All day Friday, Voveti & Veuve du Vernay are $5 a glass

THINGS TO KNOW...

FRIDAY

Mama B’s Chicken Parm + Sautéed Broccoli
fileted in house daily & served with your choice of side

WEDNESDAY

The Plate
heirloom tomatoes, quinoa, kale, slaw, & a grilled artichoke

Thursday Casamigos Blanco Tequila is $6

THURSDAY

Simply Grilled Faroe Island Salmon
compliments of our chef, perfectly seared and paired with our thai peanut kale

Today’s Very Fresh Fish
fileted in house daily & served with your choice of side

THE PLATE

MKT

STEAK FRITES

Rob’s Double Decker Chocolate Cake • Housemade Key Lime Pie
Cinnamon Toast Crunch Cheesecake • Today’s Featured Dessert

FOR AFTERWARDS (10)

Served with Market Veggies & Chopped Cashews

Your choice of:

Faroe Island Salmon (23) • Chicken (16)
Shrimp (18) • Tuna (23) • Tofu (15) • Filet Mignon* (18)

Choose: Sesame Teriyaki or Sweet & Spicy Thai

Choose: Sticky Brown Rice, Quinoa, or Shanghai Lo Mein

THINGS TO KNOW...

Not all ingredients listed. Let us know of any allergies. *Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for foodborne illness.

Your happiness is our priority

DINNER FEATURES

MONDAY

Crispy Lemon Chicken + Arugula + Reggiano

TUESDAY

16 oz. NY Strip* + Au Poivre + Salad + Fries

WEDNESDAY

Double Cut Pork Chop* + Smashed Potatoes

THURSDAY

Sweet Soy Glazed Skirt Steak* + French Fries

FRIDAY

Bacon Wrapped BBQ Shrimp + Fries + Coleslaw

SATURDAY

KOREAN STYLE SHORT RIB* + SMASHED POTATOES

SUNDAY

Mama B’s Chicken Parm + Sautéed Broccoli

WOK OUT® BOWL

Served with Market Veggies & Chopped Cashews

Your choice of:

Faroe Island Salmon (23) • Chicken (16)
Shrimp (18) • #1 Tuna (23) • Tofu (15) • Filet Mignon* (18)

Choose: Sesame Teriyaki or Sweet & Spicy Thai

Choose: Sticky Brown Rice, Quinoa, or Shanghai Lo Mein

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