

# UP ON MARKET

All-Day, Every-Day Full Service Dining

## Meat Entrées

"Your Mother's" Meat Loaf, w/ garlic-mashed potatoes & haricot verts	\$18
Beef Bourguignon, over egg noodles <u>OR</u> garlic mashed potatoes, w/ peas & baguette	\$26
Wagner's Pork Sausages, Grapes & Onions, pureed potatoes w/ Balsamic drizzle	\$26
Stuffed Pork Loin, sweet peppers, onions, mushrooms, spinach, a citrus crema, with zucchini & yellow squash	\$32
Bone-in "Cowboy" Rib-Eye (24 oz.), * w/ Au Gratin potatoes	\$69
Filet Mignon (8 oz.), * Au Poivre w/ Cognac Cream, & Frites	\$49
<u>OR</u> served w/ Herb Butter, & 1 Side <span style="float: right;">Add, 4 oz. Jumbo Lump Crabcake*</span>	\$79
Pork Chop (16 oz.), * pan-seared, topped w/ creamy Dijon sauce & 2 Sides	\$39
Lamb Chops (two 6oz.), * marinated in Rosemary-Garlic olive oil, grilled or pan-seared & 2 Sides	\$39

## Seafood Entrees

Gulf Shrimp Grilled, * on Cheddar-Grits, onion, garlic, tomato, wine sauce	\$26
Scottish Salmon, * grilled or pan-seared, w/ Mango Salsa topping & broccoli	\$28
Salmon & Grilled Shrimp* Remoulade, grilled or pan-seared, in delicately-spiced Tomato Cream Sauce, w/ tumbale of rice & fresh Asparagus	\$34
Pan-Seared Sea Scallops, * on a bed of creamy garlic spinach and leeks	\$34
-- <u>OR</u> , on Gruyere cheese-embedded White Grits w/ fresh Asparagus	\$34
Two Jumbo Lump Crab Cakes, * w/ Frites & house-made Coleslaw	\$59
Lump Crab Imperial Chesapeake* on Gulf Shrimp*, & 2 Sides	\$39
Swordfish Loin, * pan-seared, capers, lemon, butter, white wine sauce, with Caramelized onion pasta & spinach <span style="float: right;">Add, Jumbo Lump Crabmeat*</span>	\$42 \$57
Wild Caught Rockfish, * pan-seared, capers, lemon, butter, white wine sauce, with haricots verts & shallots <span style="float: right;">Add, Jumbo Lump Crabmeat*</span>	\$44 \$59
Lobster Tail (12 oz.), * topped w/ Jumbo Lump Crabmeat*, cream sauce & 1 Side <span style="float: right;">Add, Filet Mignon* (8oz.)</span>	\$78 \$99
Moules, *- PEI mussels in white wine, garlic, tomato, onion, chili flakes w/ baguette	\$26

## Sides – All \$7

Broccoli Florets, Brussel Sprouts, Haricots Vert, Creamed or Sauteed Spinach, Squash, Asparagus, Swiss Chard, Peas, Potatoes - Garlic Mashed, Roasted, Au Gratin & Frites

N.B. \$5 upcharge to split Entrées

**\*Please Note:** Consuming raw or undercooked animal or sea foods may increase your risk of contracting a foodborne illness, especially if you have certain medical conditions.