

# UP ON MARKET

## All-Day, Every-Day Full Service Dining

### Meat Entrées

½ Rack of Lamb Dijon herb-encrusted,* w/ choice of 2 Sides	\$64
Duck Breast,* pan-seared, Crème de Cassis-Blackberry-Armagnac Shallot sauce, pureed sweet potatoes & haricots verts w/ shallots	\$48
Veal Française, thin slices, pan-seared in traditional lemon butter white wine cream sauce w/ Caramelized onion pasta & sauteed spinach	\$39
"Your Mother's" Meat Loaf, w/ garlic-mashed potatoes & haricot verts	\$24
Beef Bourguignon, over egg noodles <u>OR</u> garlic mashed potatoes, w/ peas & baguette	\$28
Bone-in "Cowboy" Rib-Eye (24 oz.),* w/ choice of 2 Sides	\$76
Filet Mignon (8 oz.),* Au Poivre w/ Cognac Cream, & Frites <u>OR</u> served w/ Herb Butter, & 1 Side	\$62
	Add, 4 oz. Jumbo Lump Crabcake* \$94
Pork Chop (16 oz.),* pan-seared, topped w/ creamy Dijon sauce & 2 Sides	\$42
Lamb Chops (two 6oz.),* marinated in Rosemary-Garlic olive oil, grilled or pan-seared & 2 Sides	\$44

### Seafood Entrees

Gulf Shrimp Grilled,* on Cheddar-Grits, onion, garlic, tomato, wine sauce	\$28
Scottish Salmon,* w/ Mango Salsa topping, <u>OR</u> Pistachio-encrusted, w/broccoli	\$32
Salmon & Grilled Shrimp* Remoulade, grilled or pan-seared, in delicately-spiced Tomato Cream Sauce, w/ tumbale of rice & fresh Asparagus	\$36
Pan-Seared Sea Scallops,* on a bed of creamy garlic spinach and leeks	\$36
-- <u>OR</u> , on Gruyere cheese-embedded White Grits & fresh Asparagus	\$36
Two Jumbo Lump Crab Cakes,* w/ Frites & house-made Coleslaw	\$69
Lump Crab Imperial Chesapeake* on Gulf Shrimp*, & 2 Sides	\$39
Swordfish Loín,* pan-seared, capers, lemon, butter, white wine sauce, with Caramelized onion pasta & spinach	\$42
	Add, Jumbo Lump Crabmeat* \$57
Lobster Tail (12 oz.),* topped w/ Jumbo Lump Crabmeat*, cream sauce & 1 Side	\$88
	Add, Filet Mignon* (8oz.) \$133
Moules,* - PEI mussels in white wine, garlic, tomato, onion, chili flakes w/ baguette	\$28

### Sides – All \$8

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

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.