



LOUNGE MENU

GRILLED CAULIFLOWER STEAK

romesco sauce | toasted almond | burrata 14

CHARRED SHISHITO PEPPERS

soy sauce | lemon zest 9

*PRIME RIB SLIDERS

shaved prime rib | onion roll | fried shallots | horseradish cream sauce 10

ASPARAGUS FRIES

crispy panko | sriracha aioli 10

*BACON-WRAPPED SCALLOPS

smoked bacon | apricot chutney 20

WILD MUSHROOM & GOAT CHEESE BRUSCHETTA

creamed goat cheese | lemon zest | fresh herbs | crostini 12

*STEAK SALAD

prime new york strip | romaine | hass avocados | feta
heirloom tomatoes | chimichurri dressing 18

LOBSTER ROLL

butter-poached lobster | griddled new england bun | house chips 28

*STEAK FRITES

petite filet | herb butter | garlic steak fries 33

*MRKT BURGER

10oz prime patty | beef steak tomato | lettuce | aged white cheddar | garlic steak fries 26

MRKT | 
sea & land | 
LOUNGE MENU

CUCUMBER MULE

precious vodka | fresh cucumber | fresh lime | ginger beer

POMEGRANATE MARGARITA

patrida tequila | pama liquor | triple sec | fresh lime

APPLE MARTINI

precious vodka | apple liqueur | fresh lemon

RASPBERRY LEMON DROP

new amsterdam raspberry vodka | chambord black raspberry liqueur
fresh lime juice | sweet & sour

ESPRESSO MARTINI

house-infused vanilla espresso vodka | simple syrup | half and half

HOUSE DRAFT SELECTION

coors light | modelo especial | blue moon | dogfish head 120 minute IPA
bell's two hearted ale | pilsner urquell

BOTTLED

miller lite | samuel adams boston lager | sam smith nut brown ale
trumer pils | delirium tremens | left hand milk stout