

# 2010 DINNER MENU

You've Arrived...Now Relax and Enjoy!

Your Menu Selections - Created From Scratch of the Highest Quality Ingredients - Have Been Produced in an Atmosphere Abundant in Light and Surrounded by Nature.

The Dishes You're to Experience Originate from the Hands of Talented and Dedicated Individuals

We Hope You Approve and Enjoy!



## SALADS

SERVED WITH CIABATTA

### PALM HEARTS & ROMAINE

Lemon, Extra Virgin Olive Oil, Herbs, Dijon, Feta Cheese 8

### COBB

Baby Spinach, Rogue Blue Cheese, Relish, Bacon, Cooked Egg, Dressing Choice 9

### WARM PROVINCIAL

Crisped Bacon, Potato, Wilted Baby Spinach, Vinaigrette with Sherry Vinegar-Roast Pepper 'Rouille' 8

Provincial Salad with Poached Eggs 9.5

### CURRY-ALMOND CHICKEN

Breast of Chicken, East Indian Seasonings, Apple-Raisin Chutney, Select Greens, Toasted Almonds 10.5

### 'CAESAR'

Anchovy-Garlic Dressing, Croutons, Shaved Parmesan 7.5

Salads with Oregon Bay Shrimp or Grilled Chicken 3.5 Additional

Salads with Grilled Wild Salmon, Alaskan Sea Scallops or Gulf Prawns 7 Additional

DRESSINGS: RED WINE VINAIGRETTE ♦ CREAMY BLUE CHEESE ♦ MARK'S RANCH

## APPETIZERS

SMOKED SALMON SPREAD 6

SAGANAKI 8

PAN FRIED OYSTERS 8

BAY SHRIMP COCKTAIL 7

SPICY CHICKEN 6

SAVORY CORN CAKES 5

MUSHROOM PÂTÉ 5



## FETTUCCINE

SERVED WITH GARLIC CIABATTA

Select a Fettuccine Preparation.....

ALFREDO Garlic, Wine, Heavy Cream, Parsley, Parmesan 10

VONGOLE' Clams, Wine, Stock Essence, Cream, Garlic 10

Fettuccine With Oregon Bay Shrimp or Chicken Breast 14 ♦ With Gulf Prawns or Alaskan Scallops 17

## ANGUS CHEDDAR BURGER

With Mark's House Steak Sauce 8.5

With Choice of Cheese 10 ♦ With Sauteed Mushrooms or Crisped Bacon Each 2 Additional

BURGER SERVED WITH CHIPS, SIMPLE SALAD & ASSEMBLY GARNISHES



## CHOWDER, SOUPS & STEW

### Clam Chowder

with Potatoes, Cream and Thyme Cup 5.5 Bowl 7

### Daily Soup

Cup 4.5 Bowl 6

### Bowl of Oyster Stew

6 OYSTER 9 ♦ 8 OYSTER 11

SIMPLE SALAD 3.5 ♦ GRILLED MARKET VEGETABLES 4 ♦ GARLIC CIABATTA 1.5

WE LOOK FORWARD TO SERVING YOU

# 2010 DINNER MENU

## ENTREES

Plated with Appealing and Complementary Vegetables and Garnishes

Add a Cup of Clam Chowder or Daily Soup with any Entree for Only 3.95

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Add a Simple Salad with Any Entree for Only 2.95

### GRILLED PORK TENDERLOIN

With Glaze of Reduced Balsamic Vinegar, Pepper, Ginger and Fruit Berries 13

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### CARNE ASADA

Lime, Cumin and Garlic Marinated Char-Grilled Sliced Steak with Tomato Relish  
Served with Savory Corn Cakes 14

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### CHAR-GRILLED RIB EYE STEAK

with Mushroom Butter, Shiitakes and Roasted Whole Garlic Cloves 17

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### ROASTED ROSEMARY GAME HEN

Herb, Lemon & Garlic Marinated Natural Backless Split Hen Half with Reduction of Natural Juices, Wine and Herbs 12

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### SIGNATURE SALMON DISHES

Wild-Caught King Salmon in Three Preparations 18

Szechuan Style Grilled with Hazelnut Butter Cedar Planked

Salmon Served Single Preparation 16

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### WHITE GULF PRAWNS

Scampi Style...Sautéed with Garlic, Parsley, Lemon and Butter 16

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### PREMIUM ALASKAN SEA SCALLOPS

Pan Crusted with Bacon and Smokey Potato Chip Crumbs. Served with Sauce Beurre Blanc 16

## We Pour Premium Glass Wines !

And Offer Some Very Good Bottle Wines, too.  
Outstanding Selections... Food Friendly... Some Great Values

~~~ Mark's Will Be Open During the Week in April ~~~  
Opening 7 Days-a-Week After Memorial Day

Try Our \$5 and Under "Sessions Menu" Between 3 and 5:30 Pm Daily  
With Sessions Menu We're Also Offering Bar Beverage at Discounted Prices

Items Requested to be Split will Incur a \$3 Charge  
Gratuity of 18% on Parties of 6 or Greater Automatically Applied.

Accepting Cash, Visa / Master Card and Discover Cards , Only. No Checks, Please.