



LUNCH MENU

SALADS

SERVED WITH CIABATTA

WARM SPINACH PROVINCIAL

a Wilted Baby Spinach Salad with Sauteed Potatoes and Onions in a Jerez Sherry Vinegar and Roast Pepper Rouille Dressing 9
Provincial Salad with Two Poached Eggs 11

SPINACH COBB

with Grilled Chicken Breast, Rogue Blue Cheese, Relish, Bacon, Cooked Egg and Dressing Choice 12

CURRY CHICKEN ALMOND

Classic Curried Chicken Salad with East Indian Seasonings, Raisins and Toasted Almonds
Served over Mesclun Greens with Tomato and Cucumber 12

'CAESAR' SALAD CLASSIC 8

BAY SHRIMP CAESAR 12 GRILLED CHICKEN CAESAR' 12

Anchovy-Garlic Dressing, Croutons, Shaved Parmesan

Salads with Oregon Bay Shrimp or Grilled Chicken 4 Additional

Salads with Alaskan Sea Scallops 8 Additional

DRESSINGS: RED WINE VINAIGRETTE ♦ CREAMY BLUE CHEESE ♦ MARK'S RANCH
ROGUE CREAMERY BLUE VEIN CHEESE 'WEDGE' 2.5 Additional

FETTUCCINE

SERVED WITH GARLIC CIABATTA

Select a Fettuccine Preparation.....

CHICKEN ALFREDO Garlic, Wine, Heavy Cream, Parsley, Parmesan, Grilled Chicken 14

BAY SHRIMP ALFREDO Garlic, Wine, Heavy Cream, Parsley, Parmesan, Oregon Bay Shrimp 14

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

VONGOLÉ Clams, Wine, Stock Essence, Cream, Garlic 12

Fettuccine With Alaskan Scallops 8 Additional

SOUPS, STEW & CHOWDER

Daily Soup

Cup 5 Bowl 6.5

Bowl of Oyster Stew

Smaller Bowl 9

Larger Bowl 11

Clam Chowder

Cup 5.5 Bowl 7

WE LOOK FORWARD TO SERVING YOU





SANDWICHES

SERVED WITH DRESSED ROMAINE SALAD AND CHIPS



ALBACORE MELT

Enriched Premium Albacore Tuna 'Salad' Served Atop Garlic Ciabatta - Oven Finished with Cheddar Cheese. 10

CURRIED CHICKEN ALMOND

A Classic Curried Chicken Salad with Exotic East Indian Seasonings On Grilled Ciabatta with Lettuce Onion and Tomato 11.5

SMOKEY MEATLOAF SANDWICH

Grilled and Slathered with House Barbeque Sauce on a Buttery Kaiser Bun 10.5

CAROLINA PULLED PORK

In Rich Barbeque Served on a Kaiser Bun with Crunchy Carrot Slaw Served on Top 9.5

PFO

Sandwich of Extra Small Washington Pan-Fried Oysters with Sauce Remoulade and Assembly Garnishes on Kaiser Bun 11.5

LUNCHEON ENTREES

HOUSE SPECIALITIES SERVED WITH DRESSED ROMAINE SALAD

CIOPPINO

Select Seafoods in a Saffron and Tomato Enriched Wine-Stock with Aioli Drenched Crouts. 14

FEJOADA

Charred Steak, Grilled Sausage and Spiced Pork in
Cumin-Scented Black Beans with Cucumber-Orange Samba! 12

HUNGARIAN GOULASH

Succulent Spice Crusted Pork Loin Braised in Red Wine-Mushroom Reduction Served atop Buttered Fettuccine 14

ANGUS CHEDDAR BURGER

With Mark's House Steak Sauce 10

With Choice of Premium Cheeses 10.5 With Sauteed Mushrooms or Crisped Bacon Each 2.5 Additional

BURGER SERVED WITH CHIPS, ROMAINE SALAD & ASSEMBLY GARNISHES

Items Requested to be Split will Incur a \$3 Charge
Gratuity of 18% on Parties of 6 or Greater Automatically Applied.
Accepting Cash and Major Credit and Debit Cards, Only. No Checks Please



THANK YOU FOR DINING AT MARK'S

