

Tonight's Chef's Features

Summer Seafood Sensations

A complete meal that includes your choice of the following..

Salad

A smaller version of our classic salads

The Market's Famous House Salad

Cucumber, cherry tomato, pine nuts, dates, carrots, poppyseed vinaigrette

Our Classic Caesar Salad

Romaine lettuce, parmesan cheese, fresh baked garlic croutons

Entree

Parmesan Crusted Tilapia

Topped with a medley of fresh diced tomatoes, garlic, shallots and fresh herbs, served with sauteed zucchini and squash and a tomato coulis

Shrimp & Scallop Skewers

Grilled and brushed with a roasted tomato-herb butter, served with roasted fingerling potatoes and a summer succotash including sweet corn, red pepper and edamame

Grilled Chilean Steelhead

Served with sauteed asparagus and a Mediterranean orzo pasta including diced cucumber, red and yellow peppers, cherry tomatoes and Spanish olives

Dessert

Strawberry Shortcake

Fresh biscuit, macerated strawberries and triple vanilla bean ice cream

Fudge Brownie

A personal sized brownie topped with Coffee ice cream, fresh whipped cream and espresso fudge drizzle

\$19.95 per person

World Class Wines

2007 Emiliana Natura, Sauvignon Blanc

Valle Casablanca, Chile

Made from hand picked, organic grapes this wine finishes with crisp acidity and balance. It is full and round in the mouth with flavors of apple, pear, and hints of herbal notes8.00/30.00

2007 Emiliana Natura, Carmenera

Los Robles Valle Colchagua, Chile

Organic grapes make this an intense red with aromas of chocolate, black fruits, toffee and spices. Firm, well balanced between fruit and oak with a long, sweet finish.8.00/30.00