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## APPETIZERS 7

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### Jumbo Crab Cake

vine ripe tomatoes, beurre blanc

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### Ahi Tuna Tartare\*

crispy wontons, avocado, red onion, toasted sesame seeds, masago

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### Beef Carpaccio\*

thinly sliced filet, arugula, whole grain mustard, capers, evoo, shaved parmesan

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### MRKT Baked Oysters

**\$21.00**

garlic, parmesan, butter

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### Oysters on the Half Shell\*

ask your server about our fresh selections

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### Shrimp Cocktail

atomic horseradish cocktail sauce, fresh lemon

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### Calamari Fritte

crispy rings and tentacles, chipotle aioli, marinara sauce

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## SOUPS 2

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### Crab Chowder

Available in bowl / cup

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### French Onion

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## SALADS 3

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### MRKT Chopped

chopped romaine, blue cheese crumbles, bacon, tomatoes, avocado, white french dressing

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### Caesar

baby romaine, housemade croutons, creamy caesar dressing

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### The Wedge

crisp iceberg wedge, smoked bacon, blue cheese crumbles, vine ripe tomato, onions, creamy blue cheese dressing

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## BY LAND 8

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## **Filet Mignon\***

30-day aged hand cut. Available in 10oz | 7oz

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## **Bone In Ribeye\***

Creekstone 35-day aged, rich marbling. Available in 22oz

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## **New York\***

Creekstone 28-day aged center-cut strip. Available in 16oz

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## **Steak Frites\***

pan-seared petite filet mignon, herb butter sauce, parmesan-garlic fries

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## **Prime Rib\***

Creekstone slow roasted, herb and garlic crust. Available in 16oz | 12oz

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## **Braised Short Rib**

creamy polenta, demi-glace

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## **Herb Roasted Chicken**

mary's organic half chicken, fine herbs, sage butter sauce

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## **Porterhouse\***

40 day aged king cut 44oz; dinner for two

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## **USDA PRIME** 3

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### **Ribeye\***

Creekstone 40-day aged, boneless prime ribeye. Available in 16oz

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### **New York\***

Creekstone 40-day aged bone in prime new york, rich marbling. Available in 18oz

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### **MRKT Steak Burger\***

10oz prime patty, white cheddar, caramelized onions, tomato, wild arugula, dijonaise, griddled potato bun, parmesan-garlic fries

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## **BY SEA** 6

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### **Salmon\***

dill aioli, fresh lemon

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### **Hoshigaki Scallops\***

pan seared, mango salsa, lemon butter sauce

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### **Shrimp Scampi**

white wine, herb butter, angel hair

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### **Surf & Turf\***

7oz center-cut filet, cold water lobster tail

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### **Alaskan King Crab**

Available in 1lb | 1.5lbs

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## Lobster Tail

cold water tail

## ACCOMPANIMENTS 4

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### Half-Pound King Crab Legs

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### Oscar Style

lump crab | king crab - MRKT | lobster - MRKT

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### Petite Lobster Tail

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### Jumbo Grilled Shrimp

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## SAUCES 7

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### Red Wine

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### Chimichurri

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### Bearnaise\*

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### Garlic Cilantro

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### Peppercorn

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### Hollandaise

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### Sauce Trio

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## SIDES 13

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### Roasted Brussels Sprouts

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### Loaded Baked Potato

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### Baked Potato

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### Butter Whipped Yukon Gold Mashed

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### Sweet Potato

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### Mac & Cheese

add lobster | add bacon

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### Creamed Corn, Fresno Chilis

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### Green Beans Almandine

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### Sautéed Broccolini

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### Grilled or Steamed Asparagus

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Sautéed or Creamed Spinach

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Sautéed Wild Mushrooms

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Truffle Parmesan Fries

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## CHAMPAGNE, SPARKLING & MOSCATO <sup>6</sup>

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Asti Martini Rossi, Italy

AVAILABLE OPTIONS

G: \$9.00

B: \$36.00

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Freixenet Negro Brut, Spain

**\$36.00**

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Gambino Prosecco Curvee

**\$36.00**

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Menage a Trois Moscato, California

AVAILABLE OPTIONS

G: \$8.00

B: \$32.00

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Moet & Chandon, Imperial Brut, France

AVAILABLE OPTIONS

G: \$35.00

B: \$110.00

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Perrier Jouet, Champagne France

**\$125.00**

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## RIESLING <sup>2</sup>

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Chateau Ste. Michelle, Columbia Valley Washington

AVAILABLE OPTIONS

G: \$10.00

B: \$40.00

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Heinz Eifel, Rheinhessen Germany

**\$36.00**

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## PINOT GRIGIO / GRIS <sup>3</sup>

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Ferrari Carano, Pinot Grigio, Russian River Valley

**\$48.00**

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Santa Cristina, Pinot Grigio, Italy

AVAILABLE OPTIONS

G: \$9.00

B: \$36.00

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WillaKenzie Estate Pinot Gris, Yamhill Oregon

AVAILABLE OPTIONS

G: \$14.00

B: \$48.00

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## CHARDONNAY <sup>4</sup>

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Chalk Hill, Appellations California

AVAILABLE OPTIONS

G: \$13.00

B: \$52.00

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Ferrari Carano, Russian River Valley **\$56.00**

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Kendall Jackson Vintners' Reserve, California **AVAILABLE OPTIONS**  
G: \$11.00  
B: \$44.00

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La Crema, Sonoma Coast California **AVAILABLE OPTIONS**  
G: \$13.00  
B: \$52.00

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## SAUVIGNON BLANC <sup>2</sup>

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Freemark Abbey, Napa Valley California **\$52.00**

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Fume Blanc Ferrari Carano, Russian River Valley **AVAILABLE OPTIONS**  
G: \$10.00  
B: \$40.00

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## WHITE BLEND <sup>2</sup>

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Conundrum, Wagner Family California **AVAILABLE OPTIONS**  
G: \$12.00  
B: \$48.00

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Hot to Trot, Washington State **\$32.00**

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## CABERNET SAUVIGNON <sup>11</sup>

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Bonanza, Rutherford California **AVAILABLE OPTIONS**  
G: \$10.00  
B: \$40.00

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Caymus, Rutherford California **AVAILABLE OPTIONS**  
G: \$43.00  
B: \$170.00

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Conn Creek Anthology, St Helena California **AVAILABLE OPTIONS**  
G: \$54.00  
B: \$216.00

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Decoy by Duckhorn, Sonoma County California **\$52.00**

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Educated Guess, Napa Valley California **AVAILABLE OPTIONS**  
G: \$12.00  
B: \$48.00

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Foley Johnson, Napa Valley California **\$80.00**

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Jordan, Alexander Valley California **AVAILABLE OPTIONS**  
G: \$26.00  
B: \$104.00

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<b>Justin, Paso Robles California</b>	<b>AVAILABLE OPTIONS</b>
	G: \$13.00
	B: \$52.00
<b>Layer Cake, Napa Valley California</b>	<b>AVAILABLE OPTIONS</b>
	G: \$10.00
	B: \$38.00
<b>Kendall Jackson, Sonoma County California</b>	<b>\$40.00</b>
<b>Sterling, Napa Valley California</b>	<b>AVAILABLE OPTIONS</b>
	G: \$11.00
	B: \$44.00

## **PINOT NOIR** 5

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<b>Chalk Hill, Appellations California</b>	<b>\$52.00</b>
<b>Erath Estate, Willamette Valley California</b>	<b>AVAILABLE OPTIONS</b>
	G: \$13.00
	B: \$52.00
<b>La Crema, Sonoma Coast California</b>	<b>AVAILABLE OPTIONS</b>
	G: \$14.00
	B: \$56.00
<b>Meiomi, California Coast</b>	<b>AVAILABLE OPTIONS</b>
	G: \$14.00
	B: \$48.00
<b>Sea Sun, Rutherford California</b>	<b>AVAILABLE OPTIONS</b>
	G: \$12.00
	B: \$48.00

## **MERLOT** 4

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<b>Ferrari Carano, Russian River Valley</b>	<b>AVAILABLE OPTIONS</b>
	G: \$13.00
	B: \$52.00
<b>Francis Ford Coppola, Sonoma Coast California</b>	<b>AVAILABLE OPTIONS</b>
	G: \$9.00
	B: \$36.00
<b>Kendall Jackson, Sonoma Coast California</b>	<b>\$40.00</b>
<b>Rodney Strong, Sonoma Coast California</b>	<b>\$40.00</b>

## **RED BLENDS** 6

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<b>Lyeth Meritage, Sonoma Coast California</b>	<b>AVAILABLE OPTIONS</b>
	G: \$13.00
	B: \$52.00
<b>Pessimist, Paso Robles California</b>	<b>AVAILABLE OPTIONS</b>
	G: \$16.00
	B: \$64.00
<b>Taken, Napa Valley California</b>	<b>\$72.00</b>
<b>The Prisoner, St Helena California</b>	<b>AVAILABLE OPTIONS</b>
	G: \$21.00
	B: \$85.00
<b>The Poet, Napa Valley California</b>	<b>\$88.00</b>
<b>Tresor Ferrari Carano, Sonoma Coast California</b>	<b>\$100.00</b>

## MALBEC <sup>2</sup>

<b>Terrazas Altos del Plata, Mendoza Argentina</b>	<b>AVAILABLE OPTIONS</b>
	G: \$9.00
	B: \$36.00
<b>Zuccardi Q, Mendoza Argentina</b>	<b>\$48.00</b>

## SHIRAZ <sup>2</sup>

<b>Barossa Valley Estate, Barossa Valley</b>	<b>\$36.00</b>
<b>Penfolds Koonunga Hill, South Australia</b>	<b>\$36.00</b>

## SINGLE MALT <sup>10</sup>

<b>Balvenie Double Wood 12yr</b>	<b>\$15.00</b>
<b>Glenlivet 12yr</b>	<b>\$15.00</b>
<b>Glenlivet 18yr</b>	<b>\$18.00</b>
<b>Glenfiddich 12yr</b>	<b>\$15.00</b>
<b>Glenmorangie 10yr</b>	<b>\$15.00</b>
<b>Glenmorangie "The Lasanta" 12yr</b>	<b>\$16.00</b>
<b>Macallan 12yr</b>	<b>AVAILABLE OPTIONS</b>
	\$13.00
	Double Cask: \$18.00
<b>Macallan 25yr</b>	<b>\$130.00</b>
<b>Oban 14yr</b>	<b>\$16.00</b>

<b>Talisker 10yr</b>	<b>\$16.00</b>
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**BLENDED** 9

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<b>Chivas Regal 12yr</b>	<b>\$13.00</b>
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<b>Chivas Regal 18yr</b>	<b>\$15.00</b>
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<b>Dewar's White Label</b>	<b>\$11.00</b>
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<b>Dewar's Signature</b>	<b>\$30.00</b>
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<b>Dewar's 12yr</b>	<b>\$11.00</b>
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<b>Johnnie Walker Black 12yr</b>	<b>\$11.00</b>
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<b>Johnnie Walker Platinum 18yr</b>	<b>\$18.00</b>
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<b>Johnnie Walker Blue Rare Blend</b>	<b>\$48.00</b>
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<b>Monkey Shoulder</b>	<b>\$11.00</b>
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**IRISH WHISKEY** 4

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<b>Bushmills</b>	<b>\$9.00</b>
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<b>Bushmills 16yr</b>	<b>\$16.00</b>
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<b>Jameson</b>	<b>\$9.00</b>
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<b>Tullamore Dew</b>	<b>\$9.00</b>
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**CANADIAN WHISKEY** 6

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<b>Canadian Club</b>	<b>\$11.00</b>
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<b>Crown Royal</b>	<b>\$13.00</b>
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<b>Crown Royal Reserve</b>	<b>\$15.00</b>
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<b>Crown Royal XO</b>	<b>\$15.00</b>
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<b>Crown Royal XR</b>	<b>\$24.00</b>
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<b>Pendleton</b>	<b>\$13.00</b>
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**BOURBON** 19

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<b>Angel's Envy</b>	<b>\$15.00</b>
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<b>Basil Hayden's</b>	<b>\$16.00</b>
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<b>Blanton's</b>	<b>\$22.00</b>
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<b>Booker's</b>	<b>\$15.00</b>
<b>Buffalo Trace</b>	<b>\$13.00</b>
<b>Bulleit</b>	<b>\$13.00</b>
<b>Elijah Craig Small Batch</b>	<b>\$15.00</b>
<b>Evan Williams</b>	<b>\$11.00</b>
<b>Four Roses Single Barrel</b>	<b>\$13.00</b>
<b>Four Roses Small Batch</b>	<b>\$15.00</b>
<b>Horse Soldier</b>	<b>\$11.00</b>
<b>Knob Creek 9yr</b>	<b>\$11.00</b>
<b>Knob Creek Single Barrel Reserve</b>	<b>\$16.00</b>
<b>Maker's Mark</b>	<b>\$13.00</b>
<b>Old Rip Van Winkle 10yr</b>	<b>\$45.00</b>
<b>Van Winkle Special Reserve 12yr</b>	<b>\$55.00</b>
<b>Wild Turkey 81</b>	<b>\$11.00</b>
<b>Woodford Reserve</b>	<b>\$13.00</b>
<b>Woodford Reserve Double Oaked</b>	<b>\$15.00</b>

## **WHISKEYS** 8

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<b>Gentleman Jack</b>	<b>\$13.00</b>
<b>Jack Daniel's Old No. 7</b>	<b>\$11.00</b>
<b>Jack Daniel's Honey</b>	<b>\$11.00</b>
<b>Jack Daniel's Single Barrel</b>	<b>\$15.00</b>
<b>Jack Daniel's Sinatra Select</b>	<b>\$26.00</b>
<b>Jack Daniel's 10yr</b>	<b>\$32.00</b>
<b>Sazerac Rye</b>	<b>\$13.00</b>
<b>Templeton Rye</b>	<b>\$13.00</b>

## **TEQUILA** 23

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<b>1800 Cristalino</b>	<b>\$18.00</b>
<b>Casa Dragones</b>	<b>\$28.00</b>

<b>Casamigos Blanco</b>	<b>\$13.00</b>
<b>Casamigos Reposado</b>	<b>\$15.00</b>
<b>Cazadores</b>	<b>\$11.00</b>
<b>Cincoro Anejo</b>	<b>\$32.00</b>
<b>Cincoro Blanco</b>	<b>\$22.00</b>
<b>Cincoro Reposado</b>	<b>\$28.00</b>
<b>Dame Mas Reposado</b>	<b>\$42.00</b>
<b>Don Julio Blanco</b>	<b>\$13.00</b>
<b>Don Julio 1942</b>	<b>\$42.00</b>
<b>Embajador Platinum</b>	<b>\$13.00</b>
<b>Embajador Premium Reposado</b>	<b>\$15.00</b>
<b>Embajador Supreme Anejo</b>	<b>\$18.00</b>
<b>Herradura</b>	<b>\$11.00</b>
<b>Herradura Ultra Anejo</b>	<b>\$18.00</b>
<b>Komos Cristalino Anejo</b>	<b>\$32.00</b>
<b>Komos Rosa</b>	<b>\$38.00</b>
<b>Patrón Silver</b>	<b>\$13.00</b>
<b>Patrón Reposado</b>	<b>\$14.00</b>
<b>Patrón Anejo</b>	<b>\$16.00</b>
<b>Revel Blanco</b>	<b>\$13.00</b>
<b>Revel Reposado</b>	<b>\$18.00</b>

## COCKTAILS 9

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### Aperol Spritz

gambino prosecco, aperol, soda, orange wheel

### Barrel-Aged Reposado Old Fashioned

revel reposado tequila, agave nectar, grapefruit bitters

### Barrel-Aged Sidecar

remy martin 1738, cointreau, fresh lemon juice with a sugar rim

### Bistro 57 Mule

ketel one vodka, fresh lime, simple syrup filled with ginger beer

## Classic Old Fashioned

basil hayden's bourbon, bitters, sugar, filthy cherry, orange wheel topped with a splash of soda water

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## Gentleman's Sour

gentleman jack, fresh lemon juice, simple syrup floated with grenadine, dash of bitters

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## MRKT Mule

bulleit bourbon, fresh lime, dash of honey filled with ginger beer

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## Negroni

silent pool gin, sweet vermouth, compari liquor, twisted orange peel

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## Raspberry Lemon Drop

new amsterdam raspberry, chambord, black raspberry liqueur, fresh lemon juice, sweet & sour

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## DOMESTIC <sup>2</sup>

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### Blue Moon

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### Miller Lite

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## CRAFT <sup>7</sup>

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### Delirium Tremens Belgian Ale

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### Hop Valley Bubble Stash

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### Left Hand Milk Stout

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### Sam Adams

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### Sam Smith Nut Brown Ale

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### Stone IPA

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### Trumer Pils

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## IMPORT <sup>2</sup>

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### Corona

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### Heineken

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## DRAFT <sup>6</sup>

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### Bells Two Hearted Ale

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### Blue Moon

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### Coors Light

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### Modelo

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## Pilsner Urquell

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## Sam Adams

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## DESSERTS 6

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### New York Cheesecake \$10.00

strawberry coulis, fresh seasonal berries

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### Crème Brûlée \$9.00

mixed seasonal berries

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### Carrot Cake Bread Pudding \$9.00

bourbon glaze, vanilla bean ice cream

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### Seven Layer Chocolate Cake \$10.00

fresh berries, whipped cream

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### Warm Butter Cake \$10.00

seasonal berries, french vanilla ice cream

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### Seasonal Chef's Dessert

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## MAINS 9

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### Lamb Chops

moroccan spiced lamb chops | red wine sauce

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### Butter-Poached King Crab

fresh king crab meat | chipotle aioli | grilled garlic bread | lemon beurre blanc

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### Tomato Burrata Salad

fresh quartered tomatoes | burrata cheese | arugula lettuce | balsamic glaze

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### Prime Rib Sliders\*

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

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### Steak Salad\*

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

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### Lobster Roll

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

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### Steak Frites\*

petite filet | herb butter | garlic steak fries

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### Wild Mushroom & Goat Cheese Bruschetta

creamed goat cheese | lemon zest | fresh herbs | crostini

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### Charcuterie Board Appetizer

variety of meats and cheeses, artisanal crackers, includes a bottle of boyd's exclusive wind and grace cabernet or chardonnay

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## BOYD GAMING SIGNATURE BLEND 4

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**Wind and Grace: Cabernet**

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**Wind and Grace: Chardonnay**

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**Stella Rosa Pinot Grigio**

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**Josh Cellars Cabernet Sauvignon**

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**HOUSE DRAFT SELECTION** 6

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**Coors Light**

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**Modelo Especial**

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**Blue Moon**

---

**Peroni**

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**Sierra Nevada Hazy IPA**

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**Hop Valley Bubble Stash**

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**BOTTLED** 2

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**Miller Lite**

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**Samuel Adams Boston Lager**

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