

# Tonight's Chef's Features

## Nightly Chef's Feature

Each night we offer our guests a special entree that combines the freshest seafood with seasonal ingredients and regional flavors

*Market Price*

### **Chef's Selects**

Available Sunday through Thursday

*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**

#### **Lobster and Shrimp Papparadelle Pasta**

Maine lobster and jumbo gulf shrimp tossed in a crab Alfredo sauce and served with garlic cheese bread

#### **Pumpkin Seed Crusted Tilapia**

Served with spaghetti squash and zucchini, apple-sweet potato cream sauce and apple-date chutney

#### **Grilled Chilean Steelhead**

Served with warm lobster potato hash, sautéed asparagus and Old Bay compound butter

#### **Dessert**

#### **Apple Cobbler with Vanilla Ice Cream**

*or*

#### **Peanut Butter Mousse Pie**

**\$19.95** per person

## **Seven Daughters**

*by the glass \$8 by the bottle \$30*

### **Red Blend or White Blend**

A blend of seven of California's finest grape varietals create distinctively unique flavors that pair exceptionally well with a variety of seafood dishes.