



Market Street Bar & Grill

Private Dining Dinner

Appetizers

Kindly select one of the following:

Crab Cake

Fried Green Tomato, with Basil Pesto Aioli

Vegetable Spring Roll

Served with Sweet Chili Sauce

Tuna Sashimi

Radish Salad, Wasabi Ginger Sauce

Lobster & Grits

Chive Lobster butter sauce

Soups and Salads:

Kindly select one of the following:

Lobster Bisque

Creamy Bisque with chives

Roasted Chicken Tortilla Soup

Avacado and Pico de Gallo

MSBG Greens

May Tag Blue, and Brandied Cherries, Toasted Almonds and Champagne Vinaigrette

Classic Caesar

Hearts of Romaine, Shaved Parmesan, Truffled Crosstini

Entrees

Kindly select two of the following:

Jumbo Lump Crab Cakes

Sweet Corn Grits, Sweet Corn Grits and Leek fondue

Sea Bass

Sticky Rice, Sautéed Spinach, Tomato Caper Sauce

Pan Seared Salmon

Basmati Rice, Olive Tomato Basil

Prime Rib of Beef

Slow Roasted, Whipped Potatoes, Asparagus, Au Jus

Grilled N.Y. Steak

Roasted Potato and Vegetable Ragout with Mushroom Demi Glace

Filet Mignon

Whipped Yukon Gold Potatoes, Spring Vegetables, Pinot Noir Sauce

Free Range Chicken

Spiced Lentil, Shallot Au Jus

DESSERT

Kindly select two of the following:

OREO CHEESCAKE

N.Y. style, Oreo cookie crust

BREAD PUDDING

Vanilla Crème Anaglais

TRIPLE CHOCOLATE CAKE

Baileys Cream Sauce

Two Course Dinner: \$48/person

Three Course Dinner: \$58/person

Four Course Dinner: \$68/person

A supplement of \$10 per person will be added for an additional choice of entrée for parties of 15 persons or more.

All prices subject to 5% sales tax and 22% service charge.

Menu price and selections subject to change without notice.