# MarkAllen's american kitchen FineFood\&Drink 

## Dínner Menu



Dinner Hours
Tuesday - Thursday 4pm to 9 pm
Friday \& Saturday 4 pm to 10 pm

## Carry Out \& Catering Available

## Starters

Bruschetta Thick sliced Focaccia bread with olive oil and garlic, onion, tomato, basil \& Asiago cheese 10 *Portabella Mushroom Fries Battered and served with a warm Blue Cheese \& Bacon Dipping Sauce 9
*Shrimp Cocktail 5 Jumbo shrimp with our own spicy mango salsa 8
Scallops Ceviche Bay Scallops marinated in Lime juice and Cilantro on a bed of fresh lettuce 8
Brooklyn Style Wings Get them Hot, Mild or BBQ! Ranch or Bleu Cheese Dressing. 9
Buffalo Shrimp Large butterfly shrimp, lightly breaded and bathed in Mark's spicy buffalo sauce 8
Fresh Beer Battered Mushrooms 7
Onion Rings Thick cut and fried fresh to order, with Ranch dressing. 6
*Goat Cheese Salad Sliced Tomatoes, Goat Cheese, Fresh Basil, \& our Balsamic Basil Dressing. 9
Calamari Beer Battered and Deep Fried! Delicious 8
*Cheesy Potato Fries with Bacon, Salsa \& Guacamole 8
Crispy Chicken Pizza Grilled Cajun Chicken, cheese, guacamole \& Sour Cream YUM! 11
Soup of the Day Mark makes soups fresh every day. Ask your server for today's choice. Bowl 6 Cup 4

## Steaks, Chops \& Ribs

Ribeye Steak Hand Cut, it has extra marbling \& great flavor. 13 oz. cut 23 17 oz. cut 28
New York Strip Steak
Hand Cut daily, it's on the other side of the loin and a little leaner with a firmer texture. Juicy \& Delicious! 13 oz. Cut 2317 oz. cut 28

Filet Mignon 8oz. of Beef Tenderloin, bacon wrapped, Flame Broiled \& served with Béarnaise Sauce 28
Beef Tournedos
Two medallions of Beef Tenderloin, topped with Sautéed Mushrooms \& Mark's Bordelaise Sauce. 28
Sizzling Sirloin Thick-Cut \& Juicy 10 oz, 17 Add Blue Cheese 3 mushrooms \& Swiss add 3
Lamb Chops French Cut, seasoned with a dry Caribbean rub and Fire-Grilled medium 29
*Veal Chop Thick cut and grilled to perfection $120 z 30$
Pork Loin Medallions, Caribbean or BBQ Two Choice cut 6 oz hand cut medallions, Caribbean marinated \& Grilled to perfection on a Bed of Mashed Potatoes 18
Veal Marsala Sautéed scallops of veal, Swiss cheese \& a Bordelaise, Marsala wine butter sauce. 20
Baby Back BBQ Pork Ribs
1/2 Rack 18 Full Rack 23 (sorry no splitting of full racks)
Our secret BBQ Sauce is spicy and good, but if you are in doubt ask for a taste before you order

> All Dinners come with a house salad and choice of dressing; Creamy Garlic, Ranch, Blue cheese, Balsamic, Italian, French, Thousand Island, and a choice of side: Baked potato, French Fries, Rice or Fresh Vegetable

## Seafood \& Chicken

Flame Broiled Cod Broiled \& set on a bed of tender sautéed fresh spinach, mushrooms \& rice! Delicious. 19
*African Cod Augratin a mild white fish, topped with a crab stuffing, broiled \& lightly sauced. Delectable! 19
Pan Seared Trigger Fish a firm meaty white fish sautéed with a lime garlic brown butter sauce. 18
Fire Roasted Salmon topped with fresh herb compound butter OR BBQ 18
Classic Beer Battered Fish \& Chips served with thick cut, French Fries \& Cole Slaw 15
Beer Battered Shrimp Hand dipped to order and deep fried golden brown, Served with Cocktail Sauce. 16
*Mark's Chicken with Shrimp Oscar topped with Shrimp, asparagus \& Béarnaise Sauce 16
*Mark's Spinach \& Mushroom Stuffed Chicken
A tender boneless breast stuffed with Spinach, Swiss cheese, and mushrooms with a Supreme Sauce. Devine! 17

## Pasta

Cavatappi Alfredo Corkscrew shaped pasta with sautéed Prosciutto Ham and a rich, creamy Alfredo sauce with Ementhal, Gruyere and Asiago cheeses. 17 add Chicken or Shrimp 5
*Shrimp with Lobster Sauce
Shrimp sautéed and bathed in Lobster Sauce, over Angel Hair Pasta. 18
Angel Hair Pasta Sautéed in olive oil with fresh garlic, onions, tomatoes, Basil \& Parmesan cheese 15 Add Chicken or Shrimp light \& delicious! 5
Cajun Pasta Shrimp \& Chicken sautéed with onions, tomatoes and peppers in a creamy spicy Cajun Sauce, Over pasta. Fabulous!! 18
Seafood Mafalda Ribbon pasta with Scallops \& Shrimp in a light creamy white wine seafood sauce 18
*Bucatini Slim Bucatini pasta with a almond, tomato basil pesto and Shrimp 18

## Salads

Spinach Salad Fresh Spinach topped with our Pear and Gorgonzola Dressing, Walnuts \& Applewood Smoked Bacon 14 Add grilled Chicken or Shrimp 5

New Mexico Chicken Spicy Chicken served cold on a bed of lettuce, tossed with tomato. Onion, peppers, pepper jack cheese and roasted pine nuts in Cilantro Vinaigrette. Topped with Mark's Mango Salsa, Guacamole, and crunchy tortilla strips. 17

Chicken Cobb Mixed Greens topped with a cold grilled chicken breast, Swiss cheese, Bleu Cheese, tomato, Green Olives, hard-boiled egg, cucumber, and crumbled bacon. 15

## Mark's Famous WonderBurgers \& More

All our Burgers are 9 ounces of Ground Chuck mixed with Mark's secret ingredients that make these Burgers the best you ever tasted!! Juicy and through the roof fabulous! Try our combinations or come up with toppings of your own!

Served on Kiser Rolls with Cole Slaw, French Fries and lettuce, tomato \& onion on the side.
Philly WonderBurger topped with sautéed onion, green pepper, and mushrooms.
Bacon, \& cheddar cheese 12
Holy Moly Bacon WonderBurger Zesty guacamole, 3 strips of bacon, \& Swiss cheese 11
Hot Stuff WonderBurger Crank up the heat with Pepper jack, jalapenos, \& Salsa 11
Blue Cheese Wonder Crumbled blue cheese, bacon \& Swiss cheese 11
Naked WonderBurger 10 add cheese, bacon, grilled onions or mushrooms . 75 each
Chicken Philly Sandwich swiss cheese, sautéed onions, mushrooms \& peppers 12
Chicken, Bacon \& Swiss Grilled Cajun Chicken Breast, Applewood Smoked Bacon \& Melted Swiss cheese on a Kiser roll With a Chipolte Aioli 12

## Desserts

# Mark's Famous Double Chocolate Brownie Waffles Messy Sundaes <br> Creamy Cheese Cakes Deliciously Sweet House-Made Gourmet Specials 

## Beverages

Coke, Diet Coke, Sprite, Diet Sprite, Mr. Pibb, Fanta Orange, Lite Lemonade, Druthers Black Cow Root Beer, Soda, Tonic, Hot or Iced Tea 2.50
Add a shot of Pomegranate, Raspberry or Strawberry to your Iced Tea or Lemonade . 50
Milk Shakes Chocolate, Vanilla, Raspberry, Strawberry, Banana, Peach \& Lemon 5
Fresh Brewed French Roast Coffee, regular or decaf 3

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MarkAllen's does Catering for any type of event,
Weddings to Corporate Lunches!
Call us for menus and pricing.

