



AMERICAN HOTEL

MARKET YARD GRILLE

Soup

Seafood Gumbo with oyster, crab, shrimp and okra 10.

Soup of the day 7.

French Onion with gruyere cheese 9.

Lobster/Crawfish Bisque 10.

Combo-¹/₂ sandwich and cup of soup \$10 (soup of the day)
(choice -Tuna, Muffeletta, Grilled Chicken, Cuban, Pork Slider, Po' Boy, Burger Slider)

Salads

Traditional Caesar Salad 7.

Traditional Wedge Salad with maytag blue cheese, lardons of bacon, pickled red onion, and home-made blue cheese dressing 7.

Baby Spinach and Frissee Salad with a bacon vinaigrette, red onion, chopped egg and home-made croutons 7.

Mesclun Greens with cherry tomatoes, cucumbers, and Cabernet vinaigrette 7.

Greek Salad with romaine, tomato, onion, feta cheese, potato, and red wine vinaigrette regular 7. large 9.

Add chicken to any salad 3.

Add Shrimp to any salad 5.

Sandwiches

Seared Rare Tuna Club with avocado, watercress, applewood smoked bacon, tomato & wasabi mayo with vegetable chips 14.

Grilled Chicken Sandwich with Monterey jack, lettuce onion and tomato and a ranch mayo with vegetable chips 9.

Grilled 10 oz. Certified Black Angus Beef Burger on Kaiser roll with Lettuce, Onion, Tomato, garlic aioli, and steak fries 13.

Filet Burger with maytag blue cheese and caramelized onion with a brioche bun and home-made fries 16.

Muffeletta Sandwich, sliced Italian meats, olives, roasted red peppers, vinaigrette and parsley with vegetable chips 9.

Pulled Pork Slider with market slaw and home-made French fries 9.

Slider Combo Po'boy, pork, and burger, with home-made fries 13.

Cuban Sandwich panini roasted pork loin, with sliced pickles, Dijon mustard and Swiss cheese with home-made French fries 8.

Crispy Shrimp Po'boy with home-made French fries and market slaw 13.

Lunch Entrees

Seared Jumbo Lump Crabcake with home-made fries & spicy remoulade 16.

Hanger Steak 6 oz. with potato croquettes and market vegetables 21.

Flat Iron 6 oz. with lyonnaise potatoes and market vegetables 19.

Bacon Wrapped Sea Scallops with rice pilaf and mango salsa 16.

Cajun Rubbed Baby Back Ribs with market slaw and home-made fries \$9 1/2 rack, \$16 full rack

Mussels with tomato, fennel, and andouille sausage with toasted French bread 9.

Cornmeal Crusted Catfish with market slaw spicy pecan hushpuppies 14.


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Soups

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Soup of the Day 7.

French Onion with gruyere cheese 9.

Lobster/Crawfish Bisque 10.

Salads

Traditional Wedge Salad with maytag blue cheese, lardons of bacon, pickled red onion, and home-made blue cheese dressing 7.

Grilled Caesar Salad hearts of Romaine, split, grilled and seasoned with home-made Caesar dressing, white Spanish anchovies, shaved parmesan and homemade sour dough croutons. 8.

Baby Spinach and Frissee Salad with a bacon vinaigrette, red onion, chopped egg and home-made croutons 7.

Mesclun Greens with cherry tomatoes, cucumbers, and Cabernet vinaigrette 7.

Tomato-Onion Ring Stack with fresh mozzarella and cabernet vinaigrette 9.

Appetizers

Mussels with tomato, fennel, and andouille sausage with toasted French bread 9.

Crispy Crawfish tails with spicy remoulade 9.

U-15 shrimp cocktail 4 shrimp with cocktail and horseradish 12.

Clams on the Half Shell ½ doz 10.

Fried Calamari in a graham cracker crust with a spicy garlic aioli 9.

Crabcake with spicy remoulade, and market slaw 12.

Duck Egg Rolls with tender duck, asian sprout salad, and spicy mango salsa 8.

Clams Casino ½ doz. 12.

The Market Seafood Cocktail includes lobster, crab, shrimp, clams, crawfish, oysters and comes with lemon, mignonette, spicy remoulade, and cocktail sauce.
for 2 \$36 for 4 \$70

Lobster Wontons with sesame soy vinaigrette and an Asian sprout salad 12.

Charcuterie Selection of house made and regional specialties with gherkins, toasted French bread, whole grain mustard and cranberry relish. 10.

Traditional Beef Tartare (hand chopped filet) with toast points and watercress salad 11.

Steaks & Chops

All steaks and chops include 2 sides

Grilled Hanger Steak 8 oz. 24.

Cajun Rubbed Grilled Flat Iron 10 oz. 21.

Grilled Tenderloin with Bordelaise. Available with Blue cheese crust 6 oz. \$28 10 oz. \$34.

21 day Dry Aged Broiled NY Strip
10oz. \$29 14 oz. \$38

Steakhouse Broiled 32 ounce Porterhouse
for two 79.

Prime Rib 20.

Skillet Seared Amish Veal Chop 32.

Grilled Lamb T-Bones w/ Maitre d' butter 21.

Chili-Molasses glazed Berkshire Pork T-bone 24.

Sides

Steak Fries with garlic aioli 5.

Whipped Mashed Potatoes 5.

Potatoes Lyonnaise with tasso 6.

Blue Cheese Croquettes 6.

Loaded Baked Potato-sour cream, bacon & chives 7.

Rice Pilaf 4.

Boursin Creamed Spinach 6.

Steamed Broccoli 5.

Glazed Carrots 5.

Sautéed Wild Mushrooms 7.

Mac and Cheese 6.

Seafood

Blackened U-10 Sea Scallops
on sautéed spinach with Lyonnaise potato
and BBQ buerre blanc 28.

Seared Salmon Steak with market vegetables,
quinoua and a scallion beurre blanc 21.

Seared Tataki Crusted Tuna, with stir fried
baby bok choy, sautéed shitake mushrooms and
a spicy miso sauce 28.

Broiled 2 Pound Lobster with an herbed
Stuffing market vegetables and rice pilaf MP

Grilled Cajun Rubbed Swordfish vegetable couscous, red
pepper coulis and sweet potato shoestring fries 24.

Seared Sea Bass, crawfish mashed potatoes, creamed &
crispy leeks and a lobster Americaine sauce 26.

Cornmeal Crusted Catfish with Market slaw,
spicy pecan hushpuppies 19.

Alternatives

Grilled 10 oz. Certified Black Angus Burger
on Kaiser roll with Lettuce, Onion, Tomato,
garlic aioli, and steak fries 13.

Roasted ½ Amish Chicken with home-made
French fries and garlic aioli 19.

Grilled Chicken Sandwich on garlic French bread with spicy
remoullade, lettuce, onion, tomato, & steak fries 12.

Cajun Rubbed Baby Back Ribs with Market slaw and
home-made fries 20.

