

Option 1, Four and Five Course Dinner Package Menu Choices

Grilled Chicken Kabobs

Two skewers, with peppers, onions, mushrooms, and tomato. Served over rice with a sweet honey bbq sauce

Coconut Shrimp

Six large shrimp tossed in a flavor filled batter, rolled in fresh coconut and fried to perfection. Served with a homemade Dijon marmalade and our rice du jour.

Pepper Corn Sirloin

House butchered, Certified Angus Beef sirloin, grilled to perfection. Served with pepper corn demi-glace and smashed potatoes.

1 Market Street Lump Crab Cake

Broiled or fried, this Eastern Shore tradition is served with caper aioli, salsa fresco and smashed potatoes.

Risotto Cakes

Twin tomato & basil risotto cakes stuffed with fresh smoked mozzarella, served over creamy spinach puree and finished with a balsamic reduction.

Option 2, Four and Five Course Dinner Package Menu Choices

Honey Herb Chicken

Chicken breast and thigh rubbed in fresh herbs, roasted and finished with a rosemary honey demi-glace and served with a seasonal starch.

Applewood Smoked Pork Medallions

White Marble Farms prime pork tenderloin, seared medium. Served with an apple brandy-port reduction and smashed potatoes.

Roasted Half Rack of Lamb

Oven-roasted to perfection and served with a rosemary-mint demi-glace and smashed potatoes.

New York Strip Steak

House butchered center cut N.Y. strip steak served with smashed potatoes.

2 Market Street Lump Crab Cakes

Broiled or fried, this Eastern Shore tradition is served with caper aioli, salsa fresco and smashed potatoes.

Seafood Pasta with or without Mussels

Sautéed shrimp, scallops, and lump crab meat over fettuccine, finished with our sweet basil alfredo sauce and topped with parmesan cheese.

Filet Mignon

After reviewing this information, if you have any questions you're ready to begin planning your dinner, please contact Michael at 410.742.4145 or by e-mail melliott@marketstreetinnsalisbury.com

