

Starters

B.L.T.A BURRATTA
Heirloom tomatoes | crisp bacon
avocado mousse | baby field greens
salt, cracked pepper & EVOO | toast points
balsamic drizzle \$18

MANGO CHILI SHRIMP
jala-mango tossed crispy shrimp, diced mango salata
shaved jalapeño, cilantro, chili crema drizzle 15

RISOTTO FRITTERS
white truffle fondue | \$9

SPICY PEPPER CALAMARI FRITTI
fried cherry peppers & calamari | garlic aoili | marinara sauce \$16

GARLIC & GORGONZOLA BREAD
roasted piquillo peppers | Gorgonzola | red pepper fondue \$10

MARKET “MEZZE” PLATE
house-made roasted garlic hummus | whipped feta cheese | sliced English
cucumbers | cherry peppers | marinated artichokes | kalamata olives | roasted
chickpeas | sliced grape tomatoes | naan bread
everything crusted crackers | \$18

Raw Bar

ASSORTED EAST & WEST COAST OYSTERS | \$M.P.

JUMBO SHRIMP COCKTAIL \$4 piece

Holiday Prix Fixe

~~\$59.95~~ PER PERSON

INCLUDES CHOICE OF ONE SOUP OR SALAD, ONE ENTREE, AND ONE DESSERT

Soups and Salads

ROASTED WHITE BEAN & ESCAROLE SOUP*
shaved Grana Padano cheese

SEASONAL SOUP DU JOUR
Please ask server for seasonal selection

MARKET CAESAR
Romaine | shaved Parmesan | truffle oil croutons | house-made dressing

STRAWBERRY ALMOND SALAD*
sliced strawberries | slivered almonds | red onion | cucumber
feta cheese | arugula | champagne vinaigrette

HAND-GATHERED BABY FIELD GREENS SALAD*
grape tomatoes | shaved red onions | buffalo Mozzarella
white balsamic vinaigrette

Entree Selection

ROAST PRIME RIB OF BLACK ANGUS BEEF* (PLEASE ADD \$5)
Natural Au Jus | Yukon Gold Whipped Potatoes | Asparagus

GRILLED RIBEYE STEAK OR NEW YORK SIRLOIN STEAK* (ADD \$10)
Compound Roasted Garlic Butter | Asparagus | Whipped Potatoes

LOBSTER & SHRIMP PASTA (PLEASE ADD \$5)
Maine Lobster & Tender Shrimp | Sherry Tomato Cream Sauce | Blistered Heirloom Tomatoes | Buccatini Pasta | Shaved Parmesan

BRAISED SHORT RIB
Creamy Parmesan Polenta | Broccoli Rabe | Braising Jus

BLACKENED MAHI MAHI*
Julienne Spring Vegetables | Gnocchi | Creamy Basil Pesto Sauce

MEDITERRANEAN GRAIN BOWL WITH SHRIMP
(FOR VEGAN -PLEASE ORDER WITHOUT CHEESE)
Farro & Red Quinoa | Creamy Balsamic Vinaigrette (non-dairy) Kalamata Olives | Feta Cheese
Roasted Chickpeas | Roasted Red Peppers | Artichokes | Baby Leaf Spinach | Grape Tomatoes

CHICKEN PICATTA
Panko Parmesan Crusted Chicken Breast | Baby Leaf Spinach | Linguine Pasta | Capers | Artichokes
Creamy Lemon Garlic White Wine Sauce | Shaved Parmesan Cheese

PAN SEARED DAY BOAT SCALLOPS*
marscapone coucous with mushrooms & English peas | Lemon Chive Gremolata

DUO OF FILET MIGNON MEDALLIONS*
Truffle Garlic Cream Sauce | Potato Crisp Topping | Yukon Gold Whipped Potatoes | Asparagus Spears

PAN-SEARED ATLANTIC OCEAN SALMON*
Horseradish Mustard Glaze | Garlic Parmesan Roasted Fingerling Potatoes | Garlic Kale

BAKED EGGPLANT PARMESAN
Panko Parmesan Crusted Baked Eggplant | House-Made Marinara Sauce | Linguine Pasta | Shaved Parmesan Cheese

NEW BEDFORD COD FRA DIAVOLO
Spicy Plum Tomato Sauce | Spinach | Littleneck Clams | Linguine | Parmesan Cheese

CHICKEN & SAUSAGE RIGATONI
Tomato Ala Vodka Sauce | Spicy Sausage | Pan Seared Chicken | Shaved Parmesan | Spinach

Desserts

LEMON BERRY CAKE fresh whipped cream & berries

FRESH SEASONAL BERRIES AND SORBET

FLOURLESS CHOCOLATE CAKE fresh whipped cream | chocolate sauce

WARM APPLE TART fresh whipped cream | caramel sauce

For your convenience, an 20% Gratuity will be added to all checks. Kindly notify your server prior to ordering of any dietary restrictions or allergies.

Items are Gluten-Free as is. Other menu items may be made Gluten-Free with minor modifications, please ask your server.



Mother's Day Menu



MRG

MILL RESTAURANT GROUP



www.MarketGrilleCT.com

110 Buckland Hills Drive, Manchester, CT 06042 - (860)644-1011