

# OLD MARKET HOUSE INN

## SMALL PLATES

### Panamanian White Shrimp

*Bigger than jumbo!*

### Roasted Artichoke Hearts

*With red onion, herb butter and cracked pepper*

### Toasted Ravioli

*St. Louis style*

### French Onion Soup

### Roman Bread

*Italian bread brushed with garlic butter, topped with blue cheese, red onions, kalamata olives, and cracked pepper*

### Market House Cheese

*Choice of swiss almond, borsenadish or cheddar*

### Crab Cake

*With King Crab Meat*

### Capellini Genovese

### Fresh Made Potato Chips

## SALADS

### Inn Salad

*Sautéed chicken rolled in walnuts and pecans over mixed greens with a whole grain and honey mustard dressing*

### Mediterranean Salad

*Mixed greens, artichokes, kalamata olives, cucumbers, tomatoes, red onions, feta cheese, pine nuts a with a herb and oil dressing*

### Spinach Salad

*Fresh spinach with a raspberry vinaigrette dressing, red onions, eggs and bacon*

### House Salad

*Iceberg, romaine, greens, chopped fresh daily with a vegetable garnish*

*Our salads are prepared fresh daily by hand in our kitchen*

## SIDE DISHES

### Sautéed Spinach

### Vegetable of the Day

### Twice Baked Potato

### French Fried Potatoes

### Spaghetti

*A gift in good taste...  
A gift certificate from the  
**Old Market House Inn**  
for any amount to be  
used at any time  
424 Market Street  
740-454-2555*

## INN SPECIALTIES

**Certified Black Angus Center Cut  
New York Strip Steak - 12 oz.**

**6 oz. Certified Black Angus  
Filet Mignon - center cut**

**8 oz. Certified Black Angus  
Filet Mignon - center cut**

**7 oz. Cold Water South  
African Lobster Tail**

### Surf and Turf

*6 oz. Filet Mignon and 7 oz.  
Cold Water South African Lobster Tail*

### Seafood Feast

*7 oz. Cold Water South African Lobster  
Tail, Canadian Sea Scallops, Panamanian  
White Shrimp, Orange Roughy, King  
Crab Cake*

### French Fried Shrimp

*Bigger than jumbo!*

### Broiled Norwegian Salmon

### Pan Seared Sea Bass

### Crab Stuffed Orange Roughy

### Chicken Marsala

*Sautéed with mushrooms in a sweet  
marsala wine sauce*

### Chicken Messina

*A skinless, boneless chicken breast sautéed  
with mushrooms and crushed tomatoes  
and topped with provolone cheese*

*All house specialties include house salad with side dish*

*Blue Cheese Dressing*

*Deep Frying is done in Canola Oil*

**CONSUMING RAW OR UNDERCOOKED MEATS,  
POULTRY, SEAFOOD, SHELLFISH, OR EGGS,  
MAY INCREASE YOUR RISK OF  
FOODBORNE ILLNESS**

## DESSERTS

### Cookies & Creme Cake

### Mudd Pie

### Tiramisu

### Cheese Cake

### Hot Fudge Pecan Ball

### Crème-Brûlée

### Carrot Cake

Parties of 10 or more automatic 18% gratuity

## PASTA

### Lasagna

*In house made*

### Mediterranean Pasta

*Herb roasted chicken, Kalamata olives,  
spinach, roasted garlic, pine nuts, sun dried tomatoes  
and feta cheese in a house made sauce over penne pasta*

### Seafood Alfredo

*Shrimp, scallops, and mushrooms in our  
Alfredo Sauce over house made  
linguini*

### Orange Roughy Taormina

*Orange roughy sautéed in olive oil and garlic  
with tomatoes, pimentos, scallions and capers  
on a bed of house made linguini*

### Linguini Pomodoro

*Garlic and shallots sautéed in olive oil and  
white wine, mushrooms, spinach, peas, mixed  
peppers and roma tomatoes*

### Shrimp Agrigento

*Panamanian white shrimp with extra virgin olive oil,  
garlic, scallions, and basil over a bed of house made pasta*

### Classic Italian Spaghetti and Meatball

*House Salad, Spinach Salad or Mediterranean Salad  
Pasta is made fresh daily in our kitchens*

## PIZZA

### Vegetarian

*Tri-colored peppers, fresh mushrooms,  
onions, tomatoes, provolone cheese*

### Classic Pepperoni

*Pepperoni, provolone cheese and romano  
cheese*

### Best of Both Worlds

*Light Pepperoni, Tri-colored peppers, fresh  
mushrooms, onions, tomatoes, provolone  
cheese*

### Market Pizza

*Chicken, artichoke hearts, sundried tomatoes  
with a light alfredo sauce*

### Garlic Cheese Pizza

*Garlic Butter and Romano Cheese*

*Our pizza crusts are made fresh daily and baked on a hearth stone.  
All pizzas are 10" round*

*House Salad, Spinach Salad or Mediterranean Salad*

*All of our breads and pastries are baked fresh daily at*

# GIACOMO'S

*Bread & More*  
Route 60 North, Maple Avenue (2 miles North)  
740-45-BREAD  
8:30 am - 6:00 pm  
[www.Adornettos.com](http://www.Adornettos.com)