



530-224-9791

<http://www.reddingentreeexpress.com>

Market St. Blade & Barrel

Lunch Appetizers

- Shrimp Tacos \$16.00
Tempura shrimp, corn tortillas, pepper jack, tequila lime slaw, cilantro and cotija cheese.
- Hot Wings \$13.00
Crispy fried chicken wing tumbled in a house spicy wing sauce served with bleu cheese.
- Chicken, Artichoke & Brie \$16.00
- Crostini \$16.00
Garlic chicken, artichokes, brie cheese, over sourdough toast points.
- Bowl of Soup \$11.00
- French Fries \$5.00
- Garlic Fries \$6.00

Lunch Favorites

- Cantina \$14.99
House made black bean patty, pepper jack, Napa cabbage, salsa, avocado and spicy ranch on grilled ciabatta.
- Shrimp Roll \$15.99
Shrimp salad, dill, scallion, avocado, pickled red onion and arugula on a brioche roll.
- Turkey Bacon Ranch \$13.99
Turkey, Bacon, Napa Cabbage, Tomato and Pepper jack Cheese and Creamy Bacon Ranch on grilled sourdough.
- Spicy Tuna \$16.99
Blackened ahi tuna, red leaf lettuce, cucumbers, carrots, crispy rice noodles, unagi sauce and spicy aioli on a brioche bun.
- Crispy Chipotle Chicken \$16.99
Crispy chicken breast, chipotle aioli, pepper jack, jalapeno and smoked jalapeno slaw on toasted ciabatta.
- Triple P \$14.99
Hot pastrami, pepperoncini, pepper jack and smoked jalapeno ranch on a toasted ciabatta.
- Pulled Pork \$15.99
Smoked pork, house made apple-ginger sauerkraut, avocado, cilantro aioli and smoked cheddar on a brioche bun.
- French Dip \$13.99
Tri-tip stacked on grilled ciabatta with a side of au jus.
- Philly Cheese Steak \$16.99
Thin-sliced rib eye steak, grilled onion, grilled bell pepper, sauteed mushrooms and sharp cheddar cheese sauce on a toasted ciabatta.
- New York Steak \$18.99
8 oz. NY Steak on sourdough garlic toast with garlic steak butter.

Dinner Appetizers

- Blackened Ahi \$18.00
Cajun blackened ahi served with Asian slaw, spicy aioli, pickled ginger

Lunch Burgers

- We use 1/3 pound U.S.D.A. Prime American Wagu Sirloin on all of our burgers. Served with choice of side.**
- Classic Burger \$11.49
Char-Grilled patty on a brioche bun with lettuce, onion, tomato and pickle.
 - Taco Burger \$14.49
Grilled jalapeno peppers, avocado, pico de gallo, pepper jack cheese and smoked jalapeno ranch.
 - Barbecue Burger \$14.49
Market Street's own barbecue sauce, topped with onion rings, smoked cheddar cheese and bacon.
 - Mushroom Swiss Burger \$13.99
Sauteed mushrooms, melted swiss and truffle aioli.

Dinner Salads

- Caesar \$16.00
Fresh hearts of Romaine lettuce with Asiago cheese, croutons, olive and artichoke tapenade with our traditional Caesar dressing.
- Flame Grilled Steak Salad \$22.00
Fresh green salad layered with Grilled filet tails, blue cheese crumbles, tomato slices, olives and green onions served with creamy blue cheese dressing.

Dinner Soups

- French Onion or Soup of the Day**
- Cup of Soup \$8.00
 - Bowl of Soup \$12.00

Steak Dinners

- Steaks served with soup or salad and a choice of a side.**
- Sirloin (8 oz.) \$35.00
 - New York Strip (12 oz.) \$40.00
 - Rib Eye (16 oz.) \$49.00
 - Filet Mignon (8 oz.) \$46.00

Dinner Entrees

- Honey Balsamic Bistro Filet \$38.00
Chargrilled bistro filet in a honey balsamic demi over grilled broccolini and smashed fingerling potatoes.
- Lamb Bolognese \$42.00
Slow cooked lamb shank served over handmade tagliatelle pasta in lamb bolognese topped with shaved parmesan.
- Jack and Coke BBQ Pork Ribs \$34.00
- 1/2 Rack \$34.00
Applewood smoked St. Louis Ribs, slather in a house made Jack and Coke BBQ sauce, served with coleslaw and mac and cheese.
- Jack and Coke BBQ Pork Ribs \$39.00
- Full Rack \$39.00
Applewood smoked St. Louis Ribs, slather in a house made Jack and Coke BBQ sauce, served with coleslaw and mac and cheese.
- Spatchcock Chicken \$36.00
Airline chicken marinated in white wine, sage, and garlic over butternut squash puree and ricotta gnocchi in brown butter sage.
- Pecan Halibut \$46.00
Seared Halibut lightly crusted with Pecans over parsnip puree, pomegranate red wine reduction and roasted baby carrots.
- Steakhouse Burger \$23.00
Half pound Wagyu burger topped with thick cut Duroc bacon, smoked sharp cheddar, fried onion straws, lettuce tomatoes, pickles and steakhouse spread on a pretzel bun.
- Fettuccine Alfredo Your Way \$22.00
Classic Fettuccine Tossed in our Homestyle Alfredo Sauce. Your Choice of Filet Tails, Sauteed Chicken, Shrimp Scampi or Vegetables.

Alcohol

You MUST purchase food in order to purchase alcohol. "No Contact Deliveries" are not possible for orders that contain alcohol. ID will be checked. The name on the credit card must match the ID shown at the door. The purchaser must be present to receive alcohol deliveries. 21 and over only. Driver's license, State ID or a valid passport are the only acceptable forms of ID. No exceptions.

- Beer To Go \$3.00
Choice of Bud, Bud Light, Coors, Coors Light, Michelob Ultra, Corona, Corona Light, Pacifico, 805, Heineken Non-Alcoholic, O'Douls or White Claw.

Beverages

- Coke (20 oz.) \$3.00

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Bone Marrow	\$13.00
<i>Roasted Wagyu Bone, Lemon Zest, Parsley, Parmesan and Panko Served with Fresh Arugula, Garlic Chips and Toast Points.</i>	
Pork Sliders	\$14.00
<i>Smoked Shredded Pork, House made Jack & Coke BBQ Sauce, Champagne Vinegar Coleslaw on a Hawaiian Sweet Bun.</i>	
Shrimp & Grits	\$15.00
<i>Blackened Shrimp over Cheese Grits, Bacon Lardons, Green Onion and Finished with a Drizzle of Hot Honey.</i>	
Farmer's Platter	\$25.00
<i>Assorted Cheeses, Roasted Garlic, Cured Meats, Dry Fruits, Olives, Roasted Nuts, Grilled Baguette and Honey Drizzle.</i>	
Roasted Golden Beet Salad	\$16.00
<i>Roasted Gold Beets, Chevre Goat Cheese, Baby Arugula, Basil Pesto, Citrus Olive Oil, Grilled Toast Points and Grilled Lemon.</i>	
Grilled Wedge Salad	\$16.00
<i>Half Head of Iceberg Lightly Grilled with Warm Bacon Lardons, Diced Tomatoes, Red Onions, Cured Egg Yolk and Fresh Grated Blue Cheese Dressed with Italian and Blue Cheese.</i>	
French Fries	\$5.00
Garlic Fries	\$6.00

Personal Pizzas

Margherita Pizza	\$13.00
<i>House made tomato sauce, onions, mushrooms, olives, jalapenos, green onion, bacon, dry salami, parmesan and fresh mozzarella.</i>	
B and B Combination Pizza	\$16.00
<i>House made tomato sauce, onions, mushrooms, olives, jalapenos, green onions, bacon, dry salami, parmesan and fresh mozzarella.</i>	
Pesto Chicken Pizza	\$15.00
<i>Garlic Chicken with Basil Pesto, Pancetta Lardons, Brie and Hot Honey.</i>	

Lunch Salads

Small Green Salad	\$5.99
<i>Mixed greens, tomatoes, cucumbers, red onions and carrots.</i>	
Great Caesar	\$12.99
<i>Romaine lettuce, parmesan cheese and croutons with caesar dressing on the side.</i>	
Smoked Salmon	\$15.99
<i>Mixed greens, house smoked salmon, blistered cherry tomatoes, cucumber, red onions and croutons with garlic basil vinaigrette.</i>	
Diosa	\$14.99
<i>Napa cabbage, avocado, pepita seeds, feta cheese, Spanish rice, grilled black bean patty, pico de gallo and cilantro with green goddess dressing.</i>	
Thai Chicken	\$15.99
<i>Thai chicken, Napa cabbage, scallions, shredded carrots, cucumber, cashews, almonds, peanuts and wonton chips with Sesame Thai dressing.</i>	
N.Y. Steak Salad	\$21.99
<i>Bed of mixed greens, tomato, red onions, black olives, scallions and blue cheese crumbles topped with 8 oz. of sliced prime New York steak</i>	

Diet Coke (20 oz.)	\$3.00
Dr. Pepper (20 oz.)	\$3.00
Rootbeer (20 oz.)	\$3.00
Sprite (20 oz.)	\$3.00
Lemonade (20 oz.)	\$3.00
Iced Tea (20 oz.)	\$3.00
Orange Juice (20 oz.)	\$4.00
Cranberry Juice (20 oz.)	\$4.00
Pineapple Juice (20 oz.)	\$4.00

with blue cheese dressing on the side.