



### A Little History...

Mark's East Side has been family owned and operated since 1967. The original building was built in 1948 as a restaurant called the Normandie. After 19 years, 3 different owners, and a couple of fires, the then closed restaurant was purchased by Mark's parents, Bill and Jan Dougherty in July 1967. They reopened the restaurant and changed the name to "Chef Bills". Bill (a long-standing area chef) ran the kitchen and Jan ran the front of the house for fifteen years with much success and two expansions to the building.

During this time Bill and Jan's son Mark worked as a dishwasher and bus person. At age fifteen, under the guidance of his father, he started cooking. After graduating from UW Oshkosh in 1982, Mark took over the management and business operations of the restaurant. In 1987 Mark decided to put his own stamp on the restaurant with an extensive dining room remodeling and changed the name to Mark's East Side.

In 2018, Mark partnered in business with Alex Shea. The two have worked alongside each other since 2015, when Alex became the restaurant's head chef. Alex became the sole owner in 2021. He has been in the restaurant industry since the young age of 14 when he started as a dishwasher. Not only did he learn hands on in a restaurant, he also attended Fox Valley Technical College studying culinary arts and hospitality. Family is continually important to this business and Alex says he could not do it without the loving support from his wife, Jessica, and their three children, Gabriel, Berkeley, and Lincoln.

Alex and his staff hope you enjoy your visit with us. We pride ourselves in using the highest quality products and freshest ingredients available. Please come back soon and visit us again with your family and friends. *Next time out, make it Mark's.*

### Favorite Appetizers

- ♣ **Bavarian Scotch Egg 7**  
Hardboiled egg, German pork sausage, beer battered, sauerkraut, German mustard
- ♣ **German Sausage Sampler 11**  
Knockwurst, Weisswurst, Mettwurst, caramelized onions, crostini, German mustard
- Wisconsin Cheese Curds 10**  
Marinara
- ♣ **Haystack Onion Rings 8**  
Chipotle Mayo
- Spinach and Artichoke Dip 11**  
Crostini
- ♣ **Calamari 13**  
Hand cut, flash fried, marinara
- ♣ **Shrimp Cocktail 15**  
6 shrimp with lemon vodka cocktail sauce
- Crab Cakes 17**  
Lump crab, creamy remoulade, spring mix
- ♣ **Beer Battered Pickles 9**  
Chipotle Mayo
- Sauerkraut Balls 10**  
Our signature, served with horseradish sauce

♣ Can be prepared as Gluten Free

\*When dining out or at home, thorough cooking of foods from animal origins reduces the risk of food borne illness.  
<<< Table bread available upon request >>>

## German Entrées

*All include Bavarian red cabbage  
OR kraut AND choice of  
spatzels OR potato dumplings*

♣ **Baked Sausage** 21

Knockwurst, weisswurst, mettwurst, sauerkraut, German mustard

♣ **Kasseler Rippchen** 1-Chop 16 / 2-Chops 23

Smoked pork chops, spiced apples

**Rheinischer Sauerbraten** 25

Angus sirloin marinated for eight days, ginger snap gravy

♣ **Eisbein (Pork Hocks)** 1-Hock 23 / 2-Hocks 32

Slow roasted, spiced apples, bacon onion gravy

♣ **Tenderloin Stroganoff** 19

Caramelized onions, mushrooms, and tenderloin beef tips, sour cream brown gravy

♣ **Bavarian Platter** 32

Smoked pork chop, wiener schnitzel, German sausage

## Schnitzels

*The most beloved cut of meat in Germany. Cut from the tenderest veal or pork and pounded thin*

**Weiner Schnitzel** Half-20 / Full-28

Veal cutlet as prepared in Old Vienna – lightly breaded and pan fried with bacon onion gravy.

**Schweinenschnitzel** 19

Pork cutlet, bacon and onion gravy, spiced apples

♣ **Black Forest Schnitzel** Half-19 / Full-27

Veal cutlet, Black Forest Mushroom gravy

♣ **Jaegerschnitzel** 20

Pork cutlet, black forest mushroom gravy, spiced apples

**Schnitzel A la Holstein** Half-22 / Full-30

Veal cutlet, fried eggs, capers, hollandaise

## House Specialties

♣ **Veal Liver** Half Order-15 / Full-22  
Seared, sautéed onions, bacon

**Stuffed Tenderloin** 30

Panko breaded angus tenderloin, ham, Swiss, Parmesan cheese, Italian dressing, sautéed mushrooms

♣ **Chicken A la Oscar** 25

Grilled chicken breast, fresh asparagus, real crab meat, hollandaise sauce

**Chicken Parmesan** 18

Parm breaded chicken, angel hair pasta, marinara, provolone, parmesan

♣ **Chicken Cordon Bleu** 18

Grilled chicken breast, ham, Wisconsin Swiss cheese, hollandaise sauce

## Ask about our vegetarian menu

**Parties of 11 or more are  
subject to a 20% gratuity.**

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## From the Sea

- ♣ Mahi Mahi 24  
Pan seared, mango salsa, asparagus
- ♣ Fresh Lake Perch 25  
Lightly breaded, deep fried
- ♣ Icelandic Haddock 22  
Broiled or our famous batter fried
- ♣ Pan Fried Walleye 26  
Pan fried or batter fried
- ♣ Gulf Shrimp 25  
Deep fried or scampi  
Tossed in a buttery garlic white wine sauce
- ♣ Fresh Scallops 36  
Pan-seared or deep fried
- ♣ Fisherman's Platter 39  
Perch, shrimp, scallops, batter fried haddock
- Crab Cakes Two-25 / Three-31  
Maryland lump crabmeat, creamy remoulade, sautéed vegetables
- ♣ Lobster One tail-42 / Two tails-72  
7oz South African cold water, broiled, melted butter, lemon

## Hand Cut

## Steakhouse Steaks & Chops

*We pride ourselves in using the highest quality beef available!  
All steaks are **Black Angus Beef**. Aged for a full 21 days and hand cut here at Mark's*

- ♣ Filet Mignon\* 6oz-30 / 10oz-43  
*The tenderest of tenderloin*  
Center cut filet, finished with demi-glace
- ♣ Porterhouse\* 42  
24oz served with au jus
- ♣ Ribeye\* 36  
16oz. *The prime rib of steaks* served with au jus
- ♣ Top Butt Sirloin\* 20  
10oz. sirloin served with au jus
- ♣ Bone-In New York Strip\* 38  
18oz aged to perfection served with au jus
- ♣ Jack Daniel's Butcher's Chop Steak\* 17  
House ground lightly glazed with our own Jack Daniel's sauce. Topped with onion rings
- ♣ Broiled Pork Chops\* One-16 / Two-23  
10oz served with spiced apples

### Add Ons

- Onion Rings 2
- Caramelized Onions 2
- Bleu Cheese Crumble 3
- Jack Daniels Glaze 3
- Sautéed mushrooms 4
- Oscar Top 8

## Surf & Turf Combos

Pair any steak or chop with your choice of...

- |  |   |   |
|--|---|---|
| ♣ Shrimp 8<br>Deep-fried or scampi           | ♣ Scallops 15<br>Pan-seared or deep fried | ♣ Haddock 8<br>Broiled or batter fried                                |
| ♣ Perch 10<br>Lightly breaded and deep fried | ♣ Lobster 37<br>7oz cold water, broiled   | Crab Cakes One-8 / Two-15<br>Maryland lump crabmeat, creamy remoulade |

*All dinners include cup of soup OR crisp garden salad and choice of side: baked potato, French fries, wild rice blend, twice baked (+1), garlic mashed, American fries, coleslaw, cottage cheese or fresh vegetable*

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## Sandwiches & Grilled Salads

♣ **Mark's Steak Burger\*** 11

8oz house ground beef done to your liking,  
semmel roll  
With cheese 12

♣ **Filet of Haddock Sandwich** 14

Batter fried, cheddar cheese, lettuce, semmel roll

♣ **Prime French Dip** 17

Sliced prime rib, Provolone cheese, French bread,  
au jus

♣ **Steer Tenderloin Steak Sandwich** 20

5oz, done to your liking, semmel roll, au jus

*Make it a DELUXE* 2

With sautéed onions, mushrooms and Provolone  
cheese

♣ **Clubhouse** 13

Turkey, bacon, tomato, lettuce, dijonnaise sauce,  
wheat toast

♣ **Chicken Caesar Salad** 15

Romaine lettuce, croutons, black olives, red onions,  
Caesar, Parmesan cheese, tomatoes, grilled  
chicken breast.  
Sub Salmon 28

♣ **Pecan Encrusted Chicken Salad** 16

Romaine, red onions, tomatoes, candied pecans,  
craisins, mandarin oranges, strawberry vinaigrette,  
pecan encrusted chicken breast

♣ **Steak Salad Parmesan** 17

Grilled tenderloin strips rolled in Parmesan cheese,  
mixed greens, red onions, tomatoes, croutons,  
Parmesan peppercorn dressing

All Sandwiches served with choice of side

## A La Carte

♣ **Side Salad** 4

Mixed Greens with choice of dressing

♣ **Wedge Salad** 7

A wedge of iceberg lettuce topped with  
creamy bleu cheese, bleu cheese crumbles,  
French dressing, crumbled bacon, and  
grape tomatoes.

♣ **Homemade Soup** Cup-3 / Bowl-4

Made fresh daily.

♣ **Mark's Garden Salad** 5

Choice of Spinach, Romaine, or Spring Mix

♣ **Beet & Bleu Cheese Salad** 10

Mixed greens, beets, shredded carrots, red onions,  
bleu cheese crumbles, pecan pieces, mandarin  
oranges, & tomatoes, strawberry balsamic reduction

♣ **Mark's Side Caesar Salad** 6

Romaine, black olives, croutons, tomatoes, red  
onions, Caesar dressing, parmesan cheese

## ♣ Mark's Famous Crock of French Onion Soup

Sweet onions sautéed with butter and simmered with red and white wine and select seasonings.  
Topped with crostini and melted Provolone cheese  
With meal 4                      A La Carte 7

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