



# MARKS

## EAST SIDE

DINING & COCKTAILS

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### 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.*

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## Beverages

### Pepsi Products 3

Pepsi  
Diet Pepsi  
Mountain Dew  
Diet Mountain Dew  
Sierra Mist  
Diet Mist  
Lemonade  
Ginger Ale

### Specialty 4

Snapple's:  
Raspberry Tea  
Diet Raspberry Tea  
Mango

### Sprecher Sodas:

Root Beer  
Diet Root Beer  
Cream Soda

### House Beverages 3

Milk  
Coffee  
Tea  
Iced Tea



## Favorite Appetizers

### ♣ Bavarian Scotch Egg 7

Hardboiled egg, German pork sausage, deep fried, 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

## Steak Burgers and fries

All of our burgers are a ½-pound of house ground beef from choice steak cuts, prepared to your liking with lettuce, tomato and red onion. Includes French fries and a crisp pickle. Celiac bun \$2 upcharge.

### ♣ Mark's Burger\* 11

### ♣ Swiss Mushroom Burger\* 13

Wisconsin Swiss cheese, sautéed mushrooms

### ♣ Cowboy Burger\* 14

Smoky bacon, Wisconsin cheddar, haystack onions, BBQ

### Burger Additions 1

Avocado. Cheese. Haystack onion rings. Sautéed onions. Sautéed mushrooms.

### ♣ California Burger\* 13

Pickled jalapeno peppers, fresh avocado, bacon

### ♣ German Burger\* 13

Grilled onions, sauerkraut, Wisconsin Swiss cheese, German mustard

### ♣ Patty Melt\* 12

Dark rye bread, sautéed onions, Wisconsin Cheddar cheese

### Burger Additions 2

Bacon. Bleu cheese crumbles. Jack Daniels Glaze.

## Wrap It Up

A large flour tortilla wrapped up with your favorite ingredients served with your choice of:  
Deli salad, house chips, French fries or coleslaw and a crisp pickle

### Veggie Wrap 10

Mixed lettuce, tomato, red onions, sweet peas, carrots, black olives, cucumbers, pickled jalapeños, shredded cheddar, spinach artichoke cream cheese

### Grilled Chicken Caesar Wrap 12

Black olives, red onions, shredded Parmesan, tomatoes, romaine lettuce, Caesar dressing.

### Fried Asian Chicken Wrap 12

Lettuce, red onion, peas, toasted almonds, chow mein noodles, shredded carrots and Asian sesame dressing.

### Turkey Avocado Wrap 12

Cheddar cheese, lettuce, tomato, sliced avocado, Chipotle mayo.

♣ 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.

## Specialty Luncheons

Served with a crisp garden salad or cup of soup, and your choice of French fries, fresh vegetables, wild rice blend or garlic mashed. Substitute a crock of French onion soup for 4.

♣ **Choice Steer Tenderloin\*** 6oz...30 10oz...43  
The most tender steak broiled to perfection and served with demi-glace

♣ **Broiled Veal Liver\*** Half...14 Full...19  
Served with crisp bacon and sautéed onion

♣ **Chicken A La Oscar** 24  
Grilled chicken breast topped with asparagus, real crabmeat and creamy hollandaise sauce

♣ **Broiled Pork Chop** One...16 Two...23  
Thick cut of lean pork served with escalloped apples

♣ **Cordon Bleu** 18  
Grilled chicken topped with ham, Wisconsin Swiss Cheese and our special hollandaise sauce

♣ **Fresh Lake Perch** 25  
Mouth-watering lake perch lightly breaded then deep-fried to a golden brown

♣ **Faroe Island Salmon** 29  
Fresh broiled salmon topped with beurre Blanc sauce (cream reduction with a hint of dill). Served with fresh vegetables

**Crab Cakes** Two...25 Three...31  
House made, with Maryland lump crabmeat, served with a creamy remoulade and fresh sautéed vegetables

♣ **Icelandic Haddock** 22  
You choose, broiled or our famous batter fried

## A Taste of the Old Country

Served with choice of Bavarian red cabbage OR sauerkraut and your choice of Spaetzles OR potato dumplings.

♣ **Wiener Schnitzel** Half...20 Full...28  
Lightly breaded choice veal cutlet pan-fried to golden brown

♣ **Kasseler Rippchen** One...16 Two...23  
A delicately smoked pork chop grilled to perfection. Served with spiced apples

♣ **Baked Sausage** 21  
German sausages nestled in sauerkraut and baked in a ceramic dish. Served with a side of Dusseldorf mustard

♣ **Jaegerschnitzel** 20  
Lightly breaded pork cutlet, pan fried to a golden brown. Served with our Black Forest mushroom gravy

♣ **Rheinischer Sauerbraten** 25  
Sirloin marinated for 8 days, then slow roasted to ensure tenderness.  
Topped with a rich ginger snap gravy

*Looking for something more? Ask your server for a copy of our dinner menu to see our full selection of German Entrées and specialty dinners.*

## Have your party with us...

Plan your next special event at Mark's East Side. We offer a private room for private parties & business meetings. Inquire or call us at (920)733-3600 Email: markseastside@yahoo.com

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<<< Table bread available upon request >>>

## Specialty Sandwiches

Served with your choice of: deli salad, house chips, French fries or coleslaw and a crisp pickle.

### ♣ East Side Chicken Deluxe 14

Grilled chicken, sautéed mushrooms, crisp bacon, Wisconsin Swiss cheese, semmel roll, Dijonnaise

### ♣ Mark's Prime French Dip 17

Slow roasted prime rib, Provolone cheese, French bread, Au jus.

### ♣ Icelandic Haddock Sandwich 14

Lettuce, Wisconsin Cheddar cheese, semmel roll, tartar sauce

### ♣ Lake Perch Sandwich 15

Semmel roll, lettuce, tomato, tartar sauce

### ♣ Tuna Supreme 10

Lettuce, tomatoes, wheat toast

### ♣ Kicked Up BLT 14

Peppered bacon, roasted garlic aioli, lettuce, tomatoes, avocado, wheat toast

### ♣ Corned Beef Sandwich 14

Roasted corned beef, lettuce, Wisconsin Swiss cheese, red onion, horseradish sauce, dark rye bread

### ♣ Philly Sandwich 19

Our classic Mark's French dip with cheddar cheese, sautéed green peppers and onions

### ♣ The Clubhouse 13

Turkey, crisp bacon, lettuce, tomato and Dijonnaise sauce, wheat toast

### ♣ Angus Tenderloin Sandwich 20

Lettuce, red onion, au jus, semmel roll.  
Make it a deluxe: sautéed onions, mushrooms, & Provolone cheese for \$2

### ♣ Mark's Grilled Ham & Cheddar 11

Ham, Wisconsin Cheddar cheese, grilled rye bread

### ♣ Mark's Reuben 15

Corned beef, sauerkraut, Wisconsin Swiss cheese, Thousand Island dressing, grilled rye bread

### ♣ German Pork Sandwich 12

Slow roast pork, sauerkraut, sautéed onions, Wisconsin Swiss cheese, German mustard, grilled wheat bread

### ♣ Ultimate Grilled Cheese 12

Crisp bacon, tomatoes, Wisconsin Swiss cheese and Cheddar cheese, grilled rye bread

## Fresh Specialty Salads

### ♣ Parmesan Encrusted Steak Salad 17

Mixed greens, tomatoes, red onions, parmesan, croutons, peppercorn dressing

### ♣ Pecan Encrusted Chicken Salad 16

Romaine lettuce, red onions, mandarin oranges, raisins, candied pecans, tomatoes, strawberry vinaigrette.

### ♣ Fried Asian Chicken Salad 14

Mixed greens, shredded carrots, red onions, toasted almonds, peas, chow mein noodles, Asian Sesame Dressing

### ♣ Southwest Cajun Chicken Salad 14

Mixed greens with Wisconsin Cheddar cheese, black olives, red onions, pickled jalapeños, tomatoes, choice of dressing

### ♣ Mark's Caesar Salad 9

Romaine lettuce, croutons, red onions, black olives, Caesar dressing, Parmesan cheese, tomatoes.  
Add chicken \$6. Add salmon \$13.

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# Pick 3 Menu 15

< Not available for carryout or on groups over 8 >

## Choose 2

Bowl of Soup

Crock of French Onion

Beet & Bleu Salad

Veggie Wrap

German Pork Sandwich

Mark's Reuben

Pecan Chicken Salad

Chicken Caesar Salad

Ham & Cheese

Tuna Supreme

Kicked Up BLT

Turkey Avocado Wrap

Wedge Salad

Fried Pickles

Haystack Onion Rings

Bavarian Scotch Egg

## Choose 1

French Fries

Chips

Coleslaw

Deli Salad

## A La Carte Choices

Wedge Salad 8  
With meal 5

Garden Salad 4

Beet & Bleu Salad 10  
With meal 7

Soup de Jour Cup...4 Bowl...6

French Onion Crock...7  
With meal...4

## Side Choices

Fries

Deli Salad

Chips

Coleslaw

Applesauce

Wild Rice Blend

Sautéed Vegetables

Garlic Mashed Potatoes

American Fries

Cottage Cheese

## Side Choices (+1)

Broccoli

Sweet Potato Fries

## Premium Side Choices

Asparagus +3

Loaded Mashed Potatoes +2

 Find us on Facebook to see our posted specials or check out our website at [markseastside.com](http://markseastside.com)

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

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