

markuminn2@gmail.com



MARKUM INN

& MUDDY BOOTS BAR



EST. 2016

Hours of Operation
Sunday thru Thursday 11:30am to 9pm
Friday and Saturday 11:30am to 10pm

Munchies

FRIED PICKLE BASH

Served with Creamy Ranch Dressing
10.00

ROASTED BUTTERNUT HUMMUS

Topped with Feta Cheese and Toasted
Pepitas and Served with Fresh Wood
Oven Pita Bread 12.00
Gluten-Free Option 15.00

OAK SMOKED WINGS

5 Whole Chicken Wings with Spicy
Marionberry Glaze, Crushed Filberts and
Ranch Dip 17.00

MARKUM CHEESE CURDS

Golden Fried and Served with Ranch Dip
15.00

AHI TUNA

Pan-Seared Rare, Served with Sesame
Ginger-Hoisin Sauce and Asian Slaw
17.00

MARKUM GREEN BEANS

Served with Thai-Style Vinaigrette and
Crushed Filberts 9.00

BEER BATTERED ONION RINGS

Served with Smokey Chipotle White
BBQ Sauce 11.00

GARLIC PARMESAN TRUFFLE FRIES

Our Pork Fat Fries Tossed with Roasted
Garlic, Truffle Oil and Grated Parmesan
Cheese 11.00

WOOD OVEN BREADSTICKS

Made with Parmesan Cheese and Garlic
Oil. Served with House-Made Marinara
Sauce 9.00



Wood Fired Oven!

Our Pizzas are Hand Stretched, 11" Prepared with House
Made Dough, Topped with Scratch Sauces and a Blend
of Italian Cheeses

CLASSIC CHEESE PIZZA 14.00
Prepared with our House Blend of Cheese and Red
Sauce

PEPPERONI PIZZA 17.00
Red Sauce, Cheese and Loaded with Pepperoni

VEGGIES LOVERS PIZZA 20.00
Red Sauce, Mushrooms, Tomato, Peppers, Olives,
Onions, House Blend Cheese, Feta and a Basil
Pesto

CHICKEN ALFREDO PIZZA 23.00
Alfredo Sauce, Grilled Chicken, Mushrooms, Bacon,
Tomato, Scallions and Cheese

MARKUM MONSTER PIZZA 25.00
Red Sauce, Pepperoni, Ham, Sausage, Bacon,
Onions, Peppers, Mushrooms, Black Olives and
Cheese

SENIOR'S HAWAIIAN PIZZA 24.00
Alfredo Sauce, Ham, Pineapple, Pepperoni, Bacon,
Tomato and Cheese

MARKUM'S ULTIMATE MEAT PIZZA 25.00
Red Sauce, Two kinds of Pepperoni, Ham, Sausage,
Bacon and Cheese

CHEESE STEAK CALZONE 26.00
Thinly Sliced Prime Rib, Sauteed Peppers and
Onions, Cheese, Side of Au Jus and Horsey Sauce

THE MARKUM MARGHERITA PIZZA 24.00
House-made Red Sauce Paired with Creamy
Mozzarella and Fresh Basil, Topped with Smoked
Tomatoes for a Delightful Spin on an Old Classic

BBQ CHICKEN PIZZA 24.00
BBQ Sauce Topped with our House-smoked
Chicken, a Blend of Cheese, and Finished with
Fresh Slices of Purple Onions

Sub Gluten Free Pizza Crust 5.00

* 3% Charge on all credit cards will be added to you bill*

From the Grill

Our Meats are Grilled Over Aged Oak!
All Steaks are Finished with Herb Butter and Served with our Loaded Baked Potato.
Baked potatoes are only available after 5 pm everyday.

RIB EYE - 12oz

Exceptional Steak.Rich
Marbling and a Buttery Flavor.
47.00

NEW YORK STRIP - 10oz

This Steak has a Satisfying
Balance of Tenderness and Taste.
40.00

TOP SIRLOIN -10oz

Hearty, Lean yet Flavorful
38.00

Add a Lobster
Tail Market
Price

TENDERLOIN FILET - 6oz

Succulent and Elegant, with a compact shape
and Melt-in-your-Mouth Texture.
44.00

STEAK FRITES - 6oz

Coulotte Steak with French Fries
and a Rich Bordelaise Sauce.
26.00

Steak Add on's

Add Side Salad	5.00
Add Caesar Salad	6.00
Add Grilled Mushrooms and Onions	6.00
Add Blue Cheese Crumbles	4.00
Add a Grilled Shrimp Skewer	9.00

Only on Sunday - All Day

PRIME RIB - 12oz

Smoked and Slow Roasted to a Perfect Med. Rare. Carved to Order,
Served with Au Jus and House Made Creamy Horseradish, Loaded Baked
Potato and Seasonal Vegetables

47.00

Specialties

CORNBREAD CRUSTED RAINBOW TROUT

Fresh Filets, Coated in Cornbread Crumbs
with Roasted Root Vegetables, Wild Rice, and
Lemon-Herb Butter Sauce.
Market Price

SLOW SMOKED CHICKEN

House Smoked, Citrus-Glazed Half Chicken with
Smashed Potatos and Seasonal Vegetables
38.00

RANCHERS MEATLOAF

Our House Recipe served with Smashed
Potatoes, Gravy, and Seasonal Vegetables
23.00

PACIFIC COD FISH AND CHIPS

Golden Fried Served with French Fries,
Coleslaw, and Herbed Tartar Sauce
20.00

CHICKEN FRIED CHICKEN

Buttermilk-Marinated, Hand-Battered, and Fried
to Perfection,. Covered in our Sawmill Gravy,
Served with Smashed Potatoes and Vegetables.
20.00

STUFFED POTATO

Baked Potato, Grilled Chicken, Bacon, Cheese
Sauce, Grilled Peppers and Onions,
Ranch Dressing
17.00

Add a Side Salad to any
Specialties for 5.00

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

* 18% Service Charge is added to all parties of 7 or more *

Burgers

Angus Beef Served with our
Famous Pork Fat Fries

THE MARKUM BURGER*	19.00
Smoked Ham, White Cheddar & American Cheese, Lettuce, Tomato, Pickles, Onions, and House Sauce	
HAMBURGER*	15.00
Lettuce, Tomato, Pickles and Onions	
Add Cheese	2.00
Add Bacon	3.00
RODEO BURGER*	22.00
Cheddar, Bacon, Onion Rings, BBQ Sauce and Pickles	
MUDDY BOOT BURGER*	24.00
Open Faced Topped with our House Made Chili, Cheddar Cheese and Scallions	
BLUE ON ELK*	25.00
Blue Cheese, Fried Onions, Lettuce, Tomato and Steak Sauce	
TRIPLE 'B' BURGER*	23.00
Bourbon Bacon Jam with a Hint of Roasted Jalapeno, Blue Cheese, and Crispy Fried Onion.	
Sub Gluten Free Bun	2.00
Add Burger Patty	9.00
Add Elk Patty	12.00
Add Fried Egg	3.50

Soups and Salads

MIXED GREEN SALAD	9.00
House Blend of Lettuces Topped with House Pickled Onions, Cucumber, Carrots, Tomatoes & Choice of Dressing	
Add Grilled or Fried Chicken	9.00
CAESAR SALAD	11.00
Romaine Lettuce Tossed with House Made Caesar Dressing, Croutons & Parmesan Cheese	
Add Grilled or Fried Chicken	9.00
STEAK BITE SALAD	20.00
Steak Bite Kabobs Grilled Medium Rare, and Served Over our Mixed Green Salad, Tomatoes, Cucumbers Topped with Frizzled Fried Onions, Blue Cheese Crumbles with Choice of Dressing	
BEET & AVOCADO	15.00
Roasted Beets, Avocado, Feta Cheese, Toasted Hazelnuts, and Mixed Greens Tossed in Sherry Vinaigrette	
Cream of Tomato	8.00
Soup of the Day	8.00
Steakhouse Chili and House Fried Tortilla Chips	9.00

Sandwiches

Served with 1 of the Following Choices:
Famous Pork Fat Fries, Mixed Green Salad, or Soup

CATTLE RANCH REUBEN	20.00
Corned Beef, Sauerkraut, Swiss Cheese and House Special Sauce on Rye Bread	
MARKUM FRENCH DIP	20.00
Thinly Sliced Roast Beef, Grilled Onions, Mozzarella, Horseradish Sauce on a Toasted Hoagie Roll and Porter Au Jus	
PHILLY CHEESE STEAK	24.00
Thinly Sliced Roast Beef, Grilled Onions, Peppers and House-made Cheese Sauce on a Toasted Hoagie Roll.	
BUFFALO CHICKEN SANDWICH	20.00
Blue Cheese Spread, Crispy or Grilled Chicken Breast, Fresh Purple Onion, Lettuce and Tomato.	
GRILLED CHEESE AND TOMATO SOUP	14.00
White Cheddar, American, and Parmesan Crust Cheeses on Texas Toast. Perfect for Dipping in your Tomato Soup!	
GRILLED GREATNESS	22.00
Gouda, White Cheddar, Layered with Smoked Ham, Tomato and Avocado on Texas Toast	
MARKUM DELI SANDWICH	15.00
Roast Beef, Corned Beef and Ham with American Cheese, Swiss Cheese, Lettuce, Tomatoes, Onions, Pickles with House Aioli on a Hoagie Roll	

Sides

Loaded Baked Potato	9.00
Pork Fat French Fries	7.00
Smashed Yukon Golds	7.00
Baked Potato	5.00
Seasonal Vegetable	6.50
Rice	7.00
Side of Gravy	3.00
Extra Side of Sauce	0.50

Drinks

Soda	3.00
Coke, Diet Coke, Coke Zero, Dr. Pepper, Sprite, Root Beer and Fanta Orange	
try a Roy Rogers or Shirley Temple	4.00
Cock n Bull Ginger Beer	4.50
Red Bull	5.00
Juice	3.00
Apple Juice, OJ, Cranberry, Grapefruit	
Milk	3.00
Chocolate Milk	4.25
Hot Chocolate	4.00
Ice Tea or Hot Tea	3.00
Lemonade	3.00
or Arnold Palmer	
Coffee Reg. or Decaf.	2.50

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

* 18% Service Charge is added to all parties of 7 or more *