



MARKUM INN & Muddy Boots Bar



WOOD FIRE-GRILLED STEAKS

Locally-sourced Beef, grilled over Aged Oak,
finished with Garlic Herb Butter,
and served with our Loaded Baked Potato

Rib Eye*

\$41.95

Well-marbled 12 oz. cut

Tenderloin Filet*

\$37.95

A delicious 6 oz. cut

New York Strip*

\$34.95

10 oz. cut

Top Sirloin*

\$31.95

A hearty 10 oz. cut

Get 2 Loaded Potatoes on a Shared Steak
\$11.95

STEAK FIXINGS

Add **Side Salad** | **\$3.95**

Add **Grilled Mushroom & Onions** | **\$5.95**

Add **Blue Cheese Crumbles** | **\$3.95**

GRILLED SANDWICHES

Cattle Ranch Reuben | \$18.95

Corned Beef, Sauerkraut, Swiss Cheese, House
Special Sauce

Markum Cheese Steak | \$18.95

Thinly sliced Roasted Beef, Grilled Onions,
Mozzarella, Horseradish Sauce on a Toasted
Hoagie Roll, served with Porter Au Jus

Buffalo Chicken Horseshoe | \$17.95

Served Open-Faced topped with our Cheese
Sauce and Pork Fat Fries

Grilled Ham, Smoked Gouda and Avocado | \$19.95

TMK Creamery Smoked Gouda with Ham,
Tomato, and Avocado

Grilled Cheese and Tomato Soup | \$13.95

White & Yellow Cheddar on Texas Toast with
our Creamy Tomato Soup

SPECIALTIES

Fresh Seafood:

Catch of the Day | Market Price

Grilled and served with Citrus Caper Butter,
Rice Pilaf and Seasonal Vegetable Medley

Chicken Parmesan | \$23.95

Breaded Chicken Cutlet with Marinara Sauce,
Mozzarella and Parmesan Cheeses, Seasonal
Vegetable, Pasta and Garlic Bread Texas Toast

Rancher's Meatloaf | \$21.95

Our House Recipe, served with Smashed
Potatoes, Gravy and Grilled Vegetables

Pacific Cod Fish and Chips | \$18.95

Fresh, NW Market Catch, Golden Fried, served
with French Fries, Herb Tarter Sauce and
Coleslaw

Markum Inn Chicken Picatta | \$21.95

Sauteed Chicken Cutlet served with a Lemon
Caper White Wine Sauce, Rice Pilaf and
Vegetable Medley

Stuffed Potato | \$16.95

Russet Baker, Chicken Breast, Bacon, Cheese
Sauce, Vegetables and Ranch Dressing

-Add Side Salad for \$3.95-

SIDES

Loaded Baked Potato | \$8.95

Cheddar Cheese, Bacon & Scallions

French Fries | \$6.95

Smashed Yukon Gold Potatoes | \$6.95

ADD ONS

Burger Patty | \$8.00

Elk Burger Patty | \$11.00

Chicken Breast | \$7.00

Ahi Tuna (seared rare) | **\$12.00**

Fried Egg | \$2.25

Substitute:

Elk Patty for Beef Patty | \$5.95

Fried or Grilled Chicken Breast
for Beef Patty | \$1.50

Truffle Fries for Pork Fat Fries | \$2.75

HOUSE-MADE DESSERTS

Markum Mud | \$8.95

Warm Brownie with sizzling Chocolate Ganache,
Whipped Cream, Marionberry Sauce and Oreo Pieces

Lemon Ice Box Pie | \$8.95

Light Lemon Custard
served with Fresh Whipped Cream

Seasonal Fruit Crisp A La Mode | \$8.95

Oak oven-baked Seasonal Fruit with a, Crumble-Topped
Pastry and Umpqua Vanilla Ice Cream

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.
~ 18% Gratuity added to parties of 7 or more ~



MARKUM INN & Muddy Boots Bar



MUNCHIES

The Fried Pickle Bash | \$7.95

Served with Creamy Ranch Dressing

Roasted Butternut Hummus | \$10.95

Topped with Feta Cheese and Toasted Pepitas and served with fresh, wood-oven Pita Bread

Markum Green Beans | \$7.95

Served with Thai-Style Vinaigrette and Crushed Filberts

Oak Smoked Wings | \$15.95

3-Joint Chicken Wings with Spicy Marionberry Glaze, Crushed Filberts, and Ranch Dip

Beer Battered Onion Rings | \$8.95

Served with Smoky Chipotle White BBQ Sauce

Garlic Parmesan Truffle Fries | \$10.95

Our Pork Fat Fries, tossed with Roasted Garlic, and grated Parmesan Cheese

TMK Creamery

Golden Fried Cheese Curds | \$14.95

Served with Ranch Dip

Ahi Tuna | \$16.95

Pan-seared rare, served with Sesame Ginger Hoisin Sauce and Asian Slaw

Wood Oven-Fresh Breadsticks | \$7.95

With House Marinara, Garlic Oil, Parmesan

OAK STONE OVEN

Our Pizzas are Hand Stretched, 11", Prepared with Fresh, House-made Dough, topped with our Scratch Sauces and blend of Italian Cheeses, and baked in our Imported Oak-Fired Oven

Classic Cheese Pizza | \$13.95

Prepared with our House Blend of Cheese and Red Sauce

Pepperoni Pizza | \$16.95

Red Sauce, Cheese, Pepperoni slices

Veggie Lover's Pizza | \$19.95

Mushroom, Tomato, Peppers, Olives, Onion, Basil Pesto, Red Sauce, House Cheese blend

Chicken Alfredo Pizza | \$21.95

Alfredo Sauce, Grilled Chicken, Mushroom, Bacon, Diced Tomato, Scallion, and our House Cheese blend

Markum Monster Pizza | \$23.95

Pepperoni, Ham, Sausage, Bacon, Onion, Peppers, Mushroom, Black Olives, Red Sauce and our Cheese blend

Senior's Hawaiian Pizza | \$22.95

Ham, Pineapple, Pepperoni, Bacon, Tomato, Alfredo Sauce and our Cheese blend

Cheese Steak Calzone | \$24.95

Thinly sliced Prime Rib, Sauteed Peppers and Onions, House Cheese blend, side of Au Jus & Horsey Sauce

Sub Gluten Free Pizza Crust add \$4.00

SOUP & SALADS

Mixed Green Salad | \$7.95 and \$11.95

Our House Blend of Mesclun, Iceberg and Green Leaf Lettuces, topped with House-Pickled Onions, Cucumber, Carrots, Tomatoes and Choice of Dressing

Caesar Salad | \$9.95

Romaine Lettuce tossed with House-made Caesar dressing, Croutons, and Parmesan Cheese

Steak Bite Salad | \$19.95

Marinated Top Sirloin Steak, grilled medium-rare, thinly sliced and served over our House-Blend, with Cherry Tomatoes, Crispy Onions, Carrots, Cucumber, Blue Cheese Crumbles with Choice of Dressing

Cream of Tomato | \$7.95

Smokehouse Potato | \$7.95

Steakhouse Chili | \$8.95



BURGERS

Our 100% locally sourced Beef Burgers are served with our famous Pork Fat Fries

The Markum Burger*

Single | \$16.95 Double | \$23.95

The Burger that made us Famous!
Smoked Ham, Cheddar, and House Special Sauce

Cheeseburger* | \$14.95

Cheddar Cheese, Lettuce, Tomato, Pickles, and Onion

Bacon Cheeseburger* | \$17.95

Crispy Bacon, Cheddar Cheese, Lettuce, Tomato, Pickles, and Onion

Rodeo Burger* | \$18.95

Cheddar, Bacon, Onion Rings, BBQ Sauce and Pickles

Muddy Boot Burger* | \$20.95

Served Open-Faced topped with our House-Made Chili, Cheddar Cheese and Scallions

Blue on Elk Burger* | \$22.95

Blue Cheese, Fried Onions, Lettuce, Tomato, and Steak Sauce

Sub Gluten Free Burger Bun add \$2.00

Slow Roasted
Prime Rib
Dinner*

-- Every Sunday --

Carved to order, served with Au Jus & Creamy Horseradish,
Loaded Baked Potato and Seasonal Vegetables
- 10oz. and 14oz. Cuts available -

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.
~ 18% Gratuity added to parties of 7 or more ~