

SUMMER 2020 MENU



Starters

MARTELL'S BRUSCHETTA V
toasted flatbread with garlic-tomato
tapenade and whipped goat's cheese 10.25

CRISPY BRUSSELS
crispy fried brussels sprout halves tossed with
chopped bacon and sriracha-honey glaze 10.25

SHRIMP COCKTAIL GF
six chilled tail on shrimp with cocktail
sauce and lemon wedges 15.95

MEATBALLS
house-roasted meatballs with red sauce,
mozzarella, and parsley 13.95

HUMMUS V
toasted flatbread with house-made roasted
garlic spicy Tuscan "hummus" 10.25

COCONUT SHRIMP
Martell's famous flash-fried coconut shrimp,
served with orange-horseradish marmalade 14.50

BAKED BRIE V
puff pastry wrapped brie wedge served warm
and golden with fruit compote, candied walnuts
and crackers 12.95

CRAB CAKES
seared super lump crab cakes with mixed
greens, pickled vegetables and spiced aioli 15.95

FRIED RAVIOLI V
parmigiano ravioli, quick fried crisp, with tomato
sauce, parmesan, and basil 11.95

Lunch Only Features

AVAILABLE UNTIL 3:00 P.M. MON-FRI

FRITTATA
featured baked egg omelet and
petite garden salad dressed with
roasted garlic dressing 12.50

CHICKEN SALAD PLATE
a unique blend of white meat
chicken, onion, celery, and walnuts
with flatbread and fruit 12.50

TURKEY BLT
hand-sliced turkey breast with bacon,
lettuce, tomato, and mayo on
cranberry-walnut loaf 13.95

TUNA SALAD PLATE
Albacore tuna and white bean salad
with red onion, tomatoes, and
basil with flatbread 12.50

Soups

MUSHROOM SOUP GF, V
Martell's famous house-made soup
cup 3.95 | bowl 6.95

GARDEN VEGETABLE SOUP V
cup 3.95 | bowl 6.95

CHOPHOUSE POTATO SOUP
cup 3.95 | bowl 6.95

Salads

CAESAR V
romaine filled parmesan cup with
classic caesar dressing, parmesan,
and garlic bread crumbs 7.25

COBB
grilled sliced chicken breast, hard-boiled
egg, tomatoes, bleu cheese, veggies,
and bacon on fresh garden greens
with roasted garlic dressing 14.50

WEDGE
iceberg lettuce with bleu cheese dressing,
bacon, tomatoes, red onions, and
chopped egg 7.25

HOUSE V
heritage greens with citrus vinaigrette,
dried apricots, candied walnuts and
sliced brie 7.25

SALMON SALAD
grilled salmon on mixed greens with
tomatoes, seasonal berries, cucumber and
toasted almonds with a raspberry balsamic
vinaigrette 16.95

Add to any salad

**GRILLED SLICED
CHICKEN BREAST 5.25**

**GRILLED 5 OZ.
SALMON FILLET 8.95**

**SAUTÉED OR BLACKENED
PETITE SHRIMP 10.25**

**5 OZ. SLICED
BEEF FILET 10.95**

Ask your server about menu items that are cooked to order or served raw. Any dietary restrictions & concerns are generously accommodated. Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.

Sandwiches

includes a choice of french fries or vegetable of the day | (GF) gluten free bun +1.50 each

TAVERN BURGER

grilled steak burger on toasted brioche bun, choice of swiss or cheddar cheese with lettuce, tomato and onion 14.95

SALMON CLUB

grilled 5 oz. salmon fillet on half ciabatta roll with spiced aioli, tomato, onion, bacon, and garden greens 15.95

FISH SANDWICH

beer battered, deep fried cod fillet on a french roll with lettuce, tomato, and spiced aioli 14.95

BREADED CHICKEN

homestyle breaded 5 oz. chicken breast on a brioche bun with bacon, melted swiss, mayo, lettuce and tomato 13.95

PRIME RIB DIP

hand carved 7 oz. prime rib on french roll with melted swiss and au jus 19.95

Pasta

CAPELLINI

angel hair pasta with shrimp, sausage, and crab served in a spiced white wine tomato brodo 18.95

GEMELLI

semolina pasta twists in garlic cream sauce with chicken and mushrooms, parmigiano and parsley 17.95

GARGANELLI

ridged pasta quills in a white truffle cream sauce with prosciutto, sweet peas, and parmesan 18.95

SHELLS V

four jumbo ricotta and spinach stuffed shells baked with tomato sauce, served with spinach and parmigiano 16.50

RAVIOLI V

saffron pasta filled with lobster claw meat and ricotta in a tomato tarragon sauce with lobster and langostino 18.95

SCAMPI

spaghetti pasta in a spicy butter garlic sauce with sauteed shrimp, pepper and chili flakes, parsley, and white wine with lemon 18.95

RIGATONI

ridged pasta tubes with bolognese meat sauce, fresh parsley, parmesan and white truffle oil 18.50

ASPARAGI V

cheese filled pasta pillows with asparagus and forest mushrooms in a brown butter cream sauce with parsley and white truffle oil 17.50

SUNDAY ONLY LASAGNA

pasta sheets layered with ricotta filling and tomato sauce, covered with meat sauce, served with petite garden salad and garlic bread 14.95

Steaks, Cuts & Seafood

PRIME RIB GF

house-cut slow roasted prime rib with au jus, smashed yukons and vegetable of the day choice of 10 oz, 16 oz, and 24 oz cuts market price

FILET PETITE GF

5 oz. grilled beef petite filet served with smashed yukons, vegetable of the day, and veal demi glace 24.95

FILET MIGNON

8 oz. beef tenderloin with smashed yukons, grilled asparagus and fried onions 34.95

VITELLO

house-breaded veal top round pounded thin with provolone and red sauce served over spaghetti pasta 23.95

PORK ARISTA GF

house-roasted and cut bone-in pork roast, served with smashed yukons, vegetable of the day and mushroom gravy 24.95

SALMON FILLET GF

pan seared 7 oz. north atlantic salmon fillet served with sauteed spinach and tomato-olive tapenade with balsamic 23.95

WHITEFISH GF

pan seared whitefish fillet with smashed yukons, asparagus, and cherry-mushroom cream sauce 22.95

HALIBUT GF

pan roasted new season Alaskan halibut fillet with yukons, vegetable of the day, and lemon aioli 35.95

FISH & CHIPS

classic beer battered cod fillets fried golden brown with french fries and tarter sauce 19.95

For The Kids

includes french fries, vegetable of the day or petite salad with ranch

MAC & CHEESE

cavatappi twists with creamy cheddar cheese sauce 8.25

CHICKEN TENDERS

four breaded golden brown breast tenders with honey mustard 8.95

SPAGHETTI AND MEATBALLS

long pasta strands with three meatballs in a buttery red sauce with mozzarella 7.95

RAVIOLI

cheese filled ravioli in our house-made red sauce with parmesan 7.50

House Made Desserts

CHEESECAKE WITH SALTED CARAMEL 7.00

CHOCOLATE TORTE WITH BERRY GLAZE 7.00

LEMON TART WITH WHIPPED CREAM 7.00

TIRAMISU 7.00

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