

MERRY CHRISTMAS EVE!

HOLIDAY LIMITED MENU

SHAREABLES

Baked Brie	16
puff pastry wrapped brie, Crisp Country Acres blueberry compote, candied pecans & crackers	
Salmon Lox Terrine	14
dill cream cheese filling, cucumber onion salad & crostinis	
Scallops (GF)	20
fresh seared, braised pork belly lardons, tomatoes, creamy polenta & apple brandy sauce	
Carpaccio*	16
chilled raw beef striploin sliced paper thin, extra virgin olive oil, salt, pepper, fresh arugula, shaved parmesan, focaccia crisps & fresh lemon aioli	
Smoked Brisket Ravioli	13
deep fried brisket ravioli & sweet and spicy tomato jam	
Meatballs	14
house-roasted meatballs, red sauce, grated pecorino & parsley	

SOUPS & SALADS

Soup Du Jour

cup 4 | bowl 7

Mushroom Soup (VG)

Martell's famous house-made soup

cup 4 | bowl 7

ADD TO ANY SHAREABLE,
SALAD, OR PASTA

Grilled Sliced Chicken Breast +6

Grilled Salmon Filet* +9

Sauteed Shrimp +10

Grilled Sliced Sizzler Steak* +14

Pan Seared Scallops +15

Roasted Squash (VG/GF)

spring mix, arugula, roasted winter squash, smokey maple vinaigrette, dried cherries, spiced pecans & goat cheese

Arugula (VG/GF)

arugula, parmesan, lemon, extra virgin olive oil, salt & coarse-ground pepper

House (VG)

greens, dried apricots, candied walnuts, sliced brie & citrus vinaigrette

Caesar (VG)

romaine filled parmesan crisp, parmesan, herbed croutons & classic caesar dressing

Martell's
Eat well. Laugh often. Live long.

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ENTREES

Braised Pork Short Rib	26.95	Fried Eggplant Roulade	18.95
served over creamy polenta		stuffed with spinach & ricotta,	
topped with tomato & pecorino		topped with house-made red	
		sauce	
Beef Wellington	38.95	Chicken Marsala	24.95
pastry-wrapped beef tenderloin		lightly breaded chicken breast	
stuffed with mushroom		flash fried, served with mashed	
duxelle, pate & topped with a		potatoes, chef's choice	
red wine reduction		vegetables & creamy	
sauce, served with mashed		mushroom marsala sauce	
potatoes & vegetables			
Oven Roasted	26.95	Rigatoni	21
Half Chicken		West Michigan Provisions	
served over roasted potatoes		Pasta, bolognese meat sauce,	
and chef's vegetable with demi		fresh parsley, parmesan &	
 Prime Rib* (GF/DF)	MP	truffle oil	
house-cut slow-roasted prime		Ravioli (VG)	19
rib with au jus, mashed potatoes		cheese ravioli, fresh basil pesto,	
& chef's selection of vegetable;		parmesan, extra virgin olive oil,	
choice of 10 oz, 16 oz, and		arugula & toasted pine nuts	
24 oz cuts		Risotto (VG)	18
Salmon Filet* (GF/DF)	28	butternut squash, vin cotta,	
pan-seared, marinated gigante		sweet mascarpone & pistachio	
beans, braised Crisp Country		crumb	
Acres swiss chard, red wine			
vinaigrette & chili oil			

HOUSE-MADE DESSERTS

Fruit Crisp	8
Chocolate Torte & Berry Glaze	8
Tiramisu	8
Cannoli	8

VG: vegetarian | GF: gluten free | DF: dairy free

Ask your server about menu items that are cooked to order or served raw. (*)Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.