

WINE WINES ARE LISTED BY INTENSITY FROM LIGHT TO HEAVY

SPARKLING

	GLASS	BOTTLE	WINE STYLE
valdelavia, BRUT, italy	8	24	>>>>>▲ Fresh & Youthful
gambino, PROSECCO, italy	8 - split	--	● Fresh & Youthful
sant'anna, PROSECCO ROSE, italy	--	40	● Rose' Berries & Cream
francois montand, BRUT, france	--	45	● Crisp & Dry
vilarnau, BRUT, france	--	52	▲ Crisp & Dry

WHITE

foris, MOSCATO, OR	10	40	>>>>>● Frothy Fruity & Balanced
villa floriano, PINOT GRIGIO, italy	8.50	32	● Green & Flinty
casa smith, MOSCATO, WA	9	36	● Fizzy, Sweet & Tropical
côte mas, SAUVIGNON BLANC, france	--	40	▲ Fresh & Balanced
vavasour, SAUVIGNON BLANC, new zealand	12	44	▲ Green & Flinty
EOS, PINOT GRIGIO, CA	8	30	▲ Tropical & Balanced
new age, BLEND, argentina	8	30	▲ Green & Flinty
locations, SAUVIGNON BLANC, new zealand	12	44	▲ Tropical & Balanced
scaia rosato, ROSE', italy	11	44	▲ Rose' Crisp & Dry
wente, REISLING, CA	--	45	● Tropical & Balanced
st. julian, RIESLING, MI	9	36	● Tropical & Balanced
nacino, RIESLING, CA	12	44	▲ Tropical & Balanced
chalk hill, CHARDONNAY, CA	13	50	● Buttery & Complex
EOS, CHARDONNAY, CA	8	30	● Buttery & Complex

RED

cardwell fenders, PINOT NOIR, OR	13	50	>>>>>● Berry & Smooth
haven's court, PINOT NOIR, CA	9	36	● Savory & Classic
raeburn, PINOT NOIR, russian river, CA	--	65	● Savory & Classic
tenuta, sant'anna, CABERNET, veneto, italy	10	40	● Savory & Classic
wente, MERLOT, CA	13	50	● Rich & Balanced
carpento, BLEND, tuscan, italy	9	36	● Rich & Intense
EOS, MERLOT, CA	8	30	● Rich & Intense
ciacci piccolomini, TOSCANA ROSSO, italy	--	48	● Bold & Structured
ciacci piccolomini, ROSSO DI MONTALCINO, italy	--	70	● Bold & Structured
fazzio, MALBEC, argentina	11	46	● Bold & Structured
serbal, MALBEC, argentina	10	40	● Rich & Intense
rombauer, CABERNET, CA	--	68	● Savory & Balanced
true grit, CABERNET, CA	--	52	● Bold & Structured
laplaya, CABERNET, chili	8.5	32	● Bold & Structured

JODIE'S PICK - B SIDE CABERNET, NAPA, CA
 rich, aromas of blackberry, tobacco & caramel;
 flavors of black currant, toasted almond,
 anise, cherry & dark chocolate. 14 53 > ● Bold & Structured

BODY & WEIGHT SCALE

listed next to wine selections

(WHITE)

- light body | off dry (slightly sweet) | low acidity
- light body | moderately dry/dry | moderate/high acidity
- medium body | off dry (slightly sweet) | low acidity
- medium body | moderately dry/dry | moderate/high acidity
- medium to full body | medium dry | low acidity
- full body | light - medium dry | moderate/high acidity
- full body | moderately dry - dry | moderate/high acidity

(RED)

- light body | off dry - medium dry
- light body | dry - very dry
- medium body | off dry - medium dry
- medium body | dry - very dry
- medium to full body | off dry - medium dry
- full body | off dry - medium dry
- full body | off dry - very dry

BOURBON

- BASIL HAYDEN
- ELIJA CRAIG
- SMALL BATCH
- FOUR ROSES
- SMALL BATCH
- JEFFERSON'S RESERVE
- WOODFORD RESERVE
- MAKER'S MARK
- JIM BEAM
- JACK DANIELS

RYE WHISKEY

- RUSSEL'S RESERVE
- MICHTERS
- TEMPLETON
- HIGH WEST DOUBLE

SINGLE MALT SCOTCH |

- LAGAVULIN 16 YR
- DALWHINNIE 15 YR
- GLENLIVET 12 YR
- MACALLAN 12 YR

PORT & DESSERT WINE

- FONSECA BIN 27 YR
- FONSECA TAWNY 10

CORDIALS

- B & B
- FRANGELICO
- BAILEY'S
- PATRON XO
- KAHLUA
- RUMCHATA
- GRAND MARNIER
- GODIVA
- DOLCE NERO ESPRESSO

MARTELL'S COCKTAIL LIST

SUMMER PEACH TEA
 vodka, house made peach syrup and elderflower, topped with ice tea and a peach wedge garnish on ice in a tumber | 12

HUGO
 this classic italian favorite is made with elderflower tonic syrup, prosecco, soda, fresh mint and lime wedge, served over ice | 9

RASPBERRY OR BLACKBERRY REFRESHER
 prosecco, choice of raspberry or blackberry liquor, simple syrup, served over ice 9

TRADITIONAL NEGRONI
 this aperitif balances both bitter and sweet and is made with campari, gin, sweet vermouth and orange slice, served on the rocks 12

FRENCH 75
 simple syrup, elderflower, lemon juice, gin and champagne, served in a martini glass | 11

PINEAPPLE MOJITO
 muddled mint, pineapple & limes, with pineapple rum, pineapple juice, splash soda, served over ice | 10

STRAWBERRY LEMONADE MOSCATO
 Strawberry puree, lemonade and moscato served on the rocks in a large wine glass | 10

MARILYN MONROE
 X-rated, pama liqueur, cranberry juice, lime wedge, served over ice 9

APEROL SPRITZ
 sparkling brut, Aperol, fresh lime, soda, orange garnish, served over ice 8

RASPBERRY JULEP
 raspberry puree, bourbon & lemonade served on the rocks with a splash of soda with a mint leaf garnish | 10

PALOMA
 simple syrup, tequila, fresh lime juice & grapefruit juice served in a pint glass with a splash of soda | 10

LIMONCELLO SPRITZ
 limoncello, sparkling brut, soda, fresh lemon wedge, thyme simple syrup, served over ice | 10

BOTTLED BEER

- AMSTEL LIGHT
- BELL'S AMBER
- BUDWEISER
- CORONA
- GUINNESS
- HEINEKEN
- KALIBER N/A
- SAM ADAM'S LAGER
- MICHELOB ULTRA
- COORS LIGHT
- ATHLETIC FREE WAVE HAZY N/A (CAN)

BEER ON TAP

- BUD LIGHT
- BELL'S TWO HEARTED
- BELL'S OBERON
- MILLER LITE

HARD SELTZER

HIGH NOON
 *ask your server for current seltzer flavor selections.



Starters

WHIPPED GOAT'S CHEESE V
lemon-honey drizzle, fresh grapes & berries, toasted almonds, with a toasted demi baguette 15.00

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

SMOKED SALMON SPREAD
tender smoked salmon, capers, red onion, chive cream cheese, house-made crackers & lemon 13.95

GRILLED & CHILLED SHRIMP GF
six herb marinated, tail-on shrimp with cocktail sauce and lemon 16.95

COCONUT SHRIMP
Martell's famous flash-fried coconut shrimp, served with orange-horseradish marmalade 14.95

FRIED RAVIOLI & HERBED POLENTA V
four cheese stuffed pasta and polenta cubes, quick-fried and topped with grated parmesan and served with warm marinara 12.95

***CARPACCIO**
chilled rare beef striploin sliced paper thin, topped with E.V.O.O., salt, pepper, fresh arugula, shaved parmesan, focaccia crisps and fresh lemon aioli 15.95

Vegetable Sharing Plates

TUSCAN CRISPY FRIED BABY POTATO V
smashed, mixed baby potatoes tossed in fresh herbs and garlic butter, grated pecorino and served with lemon aioli 11.00

VEGETABLE FRITTO MISTO V
marinated mushrooms, artichoke hearts, seasonal vegetables, lightly seasoned and flash fried served with creamy italian dipping sauce 13.00

ROASTED BEETS VE
served chilled with blood orange slices, goat's cheese, salt, pepper, whipped goats cheese, pickled mustard seed & citrus vinaigrette with chopped pistachios, 15.00

RUSTIC GRILLED VEGETABLE PLATTER VE
seasonal grilled vegetables marinated in olive oil, garlic and fresh herbs, and served with grilled tuscan bread and white bean-roasted garlic spread 18.00

GRILLED ASPARAGUS
lemon & garlic butter, crispy prosciutto, grated pecorino cheese 15.00



Scan to view all menus



Now Open!

YOU MAY HAVE NOTICED
WE'VE BEEN WORKING
ON SOMETHING

The Terrace
at Martell's

Pasta

ANGEL HAIR
petite shrimp in creamy alfredo sauce with fresh herbs and parmesan 20.95

RIGATONI
west michigan provisions rigatoni with bolognese meat sauce, fresh parsley, parmesan and truffle oil 20.95

CAMPANELLE
west michigan provision campanelle in a white truffle cream sauce with pork lardon, sweet peas, and pecorino cheese 20.95

ORECCHIETTE
zesty italian sausage, broccolini, house roasted tomatoes, lemon & white wine pan sauce, shredded parmesan and garnished with chili oil 18.95

RAVIOLI V
truffle mushroom ravioli, in a browned butter sauce with roasted garlic and caramelized onions, topped with savory bread crumbs and arugula 22.95

VEGETABLE RISOTTO V
fresh herbs and seasonal vegetables, parmesan cheese 16.95

Sandwiches

includes a choice of french fries or vegetable of the day | (GF) gluten free bun +1.50 each; fresh fruit cup or cottage cheese +1.50

TAVERN STANDARDS
***BURGER OR GRILLED CHICKEN**
grilled steak burger or chicken breast on toasted brioche bun, choice of swiss or cheddar cheese with lettuce, tomato & onion 14.95 **vegan impossible burger patty (+2)**

BLEU CHEESE BLT BURGER
grilled steak burger on toasted brioche bun with a creamy bleu cheese and shredded parmesan topping, bacon, lettuce, tomato and onion 16.95

SALMON CLUB
grilled salmon fillet on ciabatta with spiced aioli, tomato, onion, bacon, and greens 16.95

***PRIME RIB DIP**
hand carved and trimmed, center cut 6 oz. prime rib on french roll with melted swiss and au jus 22.95

MARTELL'S GRINDER
sliced ham and salami on a ciabatta roll with melted provolone cheese, tomato, lettuce, onion, banana peppers, and dijon mustard 12.95

Salads

TOMATO & FRESH MOZZARELLA V
campari tomatoes, fresh mozzarella, virgin olive oil, balsamic vinegar, fresh basil, garnished with pesto and accompanied by grilled tuscan bread 12.00

CAESAR V
romaine filled parmesan crisp with classic caesar dressing, parmesan, and herbed croutons 10.00

ROASTED ARTICHOKE SALAD
roasted artichokes, olives, red onion, roasted red pepper, tomatoes, feta cheese, tossed with torn basil leaves white balsamic vinegar, olive oil, salt and coarse ground pepper, topped with balsamic reduction 14.00

HOUSE V
heritage greens with citrus vinaigrette, dried apricots, candied walnuts and sliced brie 10.00

SUMMER BERRY VE
baby spinach and heritage greens, blend with tomatoes, seasonal berries, cucumber and toasted almonds with a balsamic vinaigrette 11.00 add crumbled goat's cheese +1.50

ICEBERG WEDGE
blue cheese crumbles and dressing, bacon, red onion and tomatoes 11.00

add to any salad,
sharing plate or pasta

GRILLED SLICED CHICKEN BREAST 6.00

GRILLED SALMON FILLET 9.00

CHILLED & GRILLED SHRIMP 9.00

CHILLED & GRILLED SLICED STRIPLOIN 12.00

Soups

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

FEATURE SOUP DU JOUR
rotating house-made soup
cup 3.95 | bowl 6.95

Entrées

***PRIME RIB GF**
house-cut slow roasted prime rib with au jus, mashed potatoes and chef's selection of vegetable; choice of 10 oz, 16 oz, and 24 oz cuts **market price**

***NEW YORK STRIP**
14 oz. pan-seared new strip steak topped with chef's butter, served with mashed potatoes and chef's selection of vegetable 41.95 add sauteed gourmet mushrooms +4

CHICKEN SALTIMBOCCA
Prosciutto and sage wrapped chicken pan seared topped with balsamic marinated heirloom tomato bruschetta and mozzarella cheese 24.95

SALMON FILLET GF
pan seared 8 oz. north atlantic salmon fillet topped with a chilled tomato, cucumber & dill salad served with mashed potatoes, chef's selection of vegetable 24.95

FRESH CATCH
ask your server about the current selection MP

TUSCAN GRILLED PORK CHOPS
this version called "arista" translates to "the best". marinated in fresh rosemary, thyme, and garlic, with a mustard, fig and balsamic reduction sauce, whipped potatoes, chef's selection of vegetable 23.95

House Made Desserts

FEATURED DESSERT 8.00

CHOCOLATE TORTE WITH BERRY GLAZE 8.00

CRÈME BRULEE WITH TORCHED SUGAR 7.00

TIRAMISU 7.00

PALLAZOLLA CREAMERY TRIO 8.00

 DENOTES "PARKVIEW" CLASSICS IN APPRECIATION FOR SOME OF THE BEST SELLING ITEMS OVER THE YEARS

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.

A CASUAL OUTDOOR BAR & PIZZA OVEN
FRESH MADE SALADS | GELATO & SORBETTO
WALK-UP SERVICE | NEXT TO OUR PATIO

