

WINE WINES ARE LISTED BY INTENSITY FROM LIGHT TO HEAVY

SPARKLING

	GLASS	BOTTLE	WINE STYLE
valdelavia, BRUT, italy	8	24 >>>>>	▲ Fresh & Youthful
sant'anna, PROSECCO ROSE, italy	--	42	● Fresh & Flinty
gambino, PROSECCO, italy	8 - split	--	● Fresh & Youthful
sant'anna, PINOT GRIGIO, italy	--	42	● Rose' Berries & Cream
angels & cowboys, BRUT, CA	--	56	● Crisp & Dry
Krone, BRUT, south africa	--	56	● Crisp & Dry

WHITE

terra d'oro, MOSCATO, WA	10	43 >>>>>	● Sweet & Tropical
casa smith, MOSCATO, WA	9	36	● Fizzy, Sweet & Tropical
bolini, PINOT GRIGIO, italy	14	53	● Crisp & Fruity
da vinci, PINOT GRIGIO, tuscan	11	45	▲ Crisp & Tropical
hayes ranch, PINOT GRIGIO, CA	9	36	▲ Crisp & Fruity
locations, SAUVIGNON BLANC, NZ	12	48	▲ Tropical & Balanced
kim crawford, SAUVIGNON BLANC, NZ	12	48	▲ Tropical, Citrus & Herbs
johns bay, SAUVIGNON BLANC, chile	8	31	▲ Tropical & Balanced
st. julian, RIESLING, MI	9	36	● Tropical & Balanced
willamette valley, REISLING, OR	11	46	● Tropical & Balanced
hayes ranch, CHARDONNAY, CA	9	36	● Fruity & Balanced
chalk hill, CHARDONNAY, CA	13	50	● Buttery & Complex
devil's corner, CHARDONNAY, australia	14	53	● Buttery & Complex

RED

angels ink, PINOT NOIR, OR	12	48 >>>>>	● Berry & Smooth
haven's court, PINOT NOIR, CA	9	36	● Savory & Classic
raeburn, PINOT NOIR, russian river, CA	--	65	● Savory & Classic
devil's corner, PINOT NOIR, australia	14	53	● Savory & Balanced
hays ranch, MERLOT, CA	9	36	● Berry & Smooth
rodney strong, MERLOT, CA	10	43	● Berry & Smooth
wente, MERLOT, CA	13	50	● Rich & Balanced
rubus, RED BLEND, spain	12	48	● Rich & Balanced
chateau segries, COTE DU RHONE, france		60	● Rich & Intense
ciacci piccolomini, TOSCANA ROSSO, italy	--	48	Ⓛ Bold & Structured
ciacci piccolomini, ROSSO DI MONTALCINO, italy	--	70	Ⓛ Bold & Structured
serbal, MALBEC, argentina	10	40	● Rich & Intense
chento, MALBEC, argentina	14	52	Ⓛ Bold & Structured
hayes ranch, CABERNET, CA	9	36	Ⓛ Bold & Structured
light horse, CABERNET, CA	8	32	Ⓛ Bold & Structured
rombauer, CABERNET, CA		68	● Savory & Balanced

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

POMEGRANATE COSMO
 vodka, triple sec, pama liqueur, splash of lime and topped with cranberry juice served chilled in a martini glass | 12

HIGH FASHION
 gin, elderflower liqueur, dash of bitters and grapefruit juice, served over ice in a rocks glass | 9

CHERRY OR CRANBERRY REFRESHER
 prosecco, choice of cherry or cranberry liquor, simple syrup, served over ice 9

TRADITIONAL NEGRONI
 this aperitif balances both bitter and sweet, 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

CARAMEL APPLE MULE
 vodka, caramel vodka, apple cider and ginger beer, served over ice in a pint glass | 10

BLACKBERRY MINT MULE
 vodka, waterhill blackberry liqueur, lime juice and ginger beer, served over ice in a 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

PORT OLD FASHIONED
 whiskey, 10year tawney, waterhill cherry liquor, maple syrup and a splash of soda

| 10
VANILLA CRANBERRY MIMOSA
 vanilla vodka, sparkling brut, splash of cranberry juice | 10

FALL SANGRIA RED:
 raspberry puree, triple sec, red wine and fresh fruit and a splash of soca, served over ice in a wine glass | 10

WHITE:
 peach puree, white wine, and fresh fruit with a splash of soda, served over ice in a wine glass | 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 SEASONAL
- MILLER LITE

HARD SELTZER

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



Starters

BAKED BRIE V
puff pastry wrapped brie, served with blueberry compote, spiced pecans and crackers 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

SCALLOPS GF
4 fresh seared in butter, with braised pork belly lardons, tomatoes and presented over dollop of creamy polenta with a apple brandy sauce 19.95

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,GF
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 roasted red pepper aioli 13.50

ROASTED CARROTS VE
blanched then roasted baby carrots, tossed with oil and paprika topped with maple vinaigrette spiced pecans and micro greens 15.00

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

MUSHROOM TOAST V
white wine braised cultivated mushrooms on grilled baguette drizzled with white truffle oil and topped with balsamic reduction and shaved parmesan cheese 16.00

Salads

ROASTED SQUASH V
mixed greens and arugula, tossed with roasted winter squash, dried cherries, smokey maple vinaigrette, spiced pecans, goat cheese 12.00

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

ARUGULA
arugula, parmesan, lemon vinaigrette, extra virgin olive oil, salt & coarse-ground pepper 11.00

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

ROASTED BEETS VE
spring mix and arugula, roasted beets, citrus vinaigrette, orange, pistachio 11.00

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

SAUTÉED SHRIMP 10.00

GRILLED SLICED STRIPLOIN 14.00

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

Pasta

SEAFOOD PAPPARDELLE
west michigan provisions pappardelle, jumbo shrimp and fresh scallops and pesto cream sauce, topped with parmesan, crumbled crab meat, and tomato 28.95

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
butternut squash, caramelized onion, shallots, browned butter, sherry cream sauce, arugula and parmesan, garnished with spice pecans 23.95

MUSHROOM RISOTTO V, GF
risotto, sautéed gourmet mushrooms and a king trumpet "chip", drizzled with white truffle oil, garnished with chopped fresh herbs and shaved parmesan 17.95

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 +1.75

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

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**

BRAISED PORK SHORT RIBS
fork tender, slow cooked in the traditional method with carrots, celery, onion and tomato to make a rich sauce, served with creamy polenta and topped with tomato and pecorino cheese 25.95

***NEW YORK STRIP**
14 oz. grilled NY strip served with mashed potatoes and Chef's veg, topped with chef's butter 41.95
add sautéed 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 served over braised cabbage and baby potatoes, topped with apple brandy pan sauce, and crispy fried carrots 26.95

FRESH CATCH
ask your server about the current selection MP

PORK MILANESE
11 oz. bone-in, herbed bread crumb coat, pan-seared for a crispy crust, served with red sauce, arugula salad in lemon vinaigrette and topped with fresh parmesan 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.

**\$20 BONUS
GIFT CARD**

**BLACK
FRIDAY
ONLY BAM!**

**WITH PURCHASE OF \$100
IN GIFT CARD VALUE**

**FRIENDLY REMINDER TO OUR
MILLENNIUM REWARDS MEMBERS:**

**Millennium Monday &
Costco gift cards**

As indicated on the back of gift cards purchased at Costco (identified by the red writing), because they are sold at a discount, they cannot be used for payment in combination with the Millennium Monday loyalty rewards or other offers and packaged pricing.

