

# MENU



## Starters

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

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

**SHRIMP COCKTAIL** GF  
six poached tail-on shrimp with cocktail  
sauce and lemon wedges 16.95

**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

**MEATBALLS**  
house-roasted meatballs with red sauce,  
mozzarella and parsley 10.95

**POTATO CAKES** GF  
house-made fried potato cakes with a sriracha  
horseradish mayo, fresh scallions, arugula and  
roasted red pepper salad with chive oil 10.95

## 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 12.95

**CHICKEN SALAD PLATE**  
roasted and shredded 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

**COMBO PLATE**  
half turkey BLT with choice of cup soup  
or petite garden salad 8.95

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

**COMBO GRINDER**  
half Italian sandwich with choice of cup soup or  
petite garden salad 7.95

## Soups

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

**FEATURE SOUP DU JOUR**  
Two rotating house-made soups  
cup 3.95 | bowl 6.95

## Salads

**CAESAR** V  
romaine filled parmesan cup with  
classic caesar dressing, parmesan,  
and herbed croutons 8.25

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

**TAVERN SALAD**  
heritage greens with olives, salami, banana  
peppers, onion, tomatoes, and cucumber  
with ranch dressing 8.95

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

**SALMON SALAD**  
grilled salmon on baby spinach and arugula  
blend with tomatoes, seasonal berries,  
cucumber and toasted almonds with a  
balsamic vinaigrette 16.95

**GARDEN SALAD**  
mixed greens with onion, cucumber,  
carrot, tomatoes, herbed croutons  
and ranch dressing 7.25

## Add to any salad

**GRILLED SLICED  
CHICKEN BREAST** 5.25

**GRILLED 5 OZ.  
SALMON FILLET** 7.95

**SAUTÉED OR BLACKENED  
PETITE SHRIMP** 10.25

**6 OZ. SLICED GRILLED  
STRIP STEAK** 8.95

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

### BLACK AND BLUE BURGER

blackened grilled steak burger on toasted brioche bun with bleu cheese, bacon, caramelized onion, lettuce, tomato and sriracha horseradish mayo 16.95

### SALMON CLUB

grilled 5 oz. salmon fillet on ciabatta 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

### GRILLED CHICKEN SANDWICH

grilled chicken breast on toasted focaccia with melted fresh mozzarella, roasted red pepper, pesto, and mayo 14.95

### PRIME RIB DIP

hand carved 6 oz. prime rib on french roll with melted swiss and au jus 19.95

### CAPRESE SANDWICH V

herb roasted tomatoes, fresh mozzarella, pesto, and arugula with balsamic drizzle on a toasted french roll 12.95

## Pasta

### SCAMPI

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

### FETTUCCINE

west michigan provisions fettuccine with bolognese meat sauce, fresh parsley, parmesan and truffle oil 18.95

### CAMPANELLE

west michigan provision campanelle in a white truffle cream sauce with prosciutto, sweet peas, and pecorino cheese 18.95

### RADIATORI

west michigan provisions radiatori with italian sausage in a shallot-red wine cream sauce with fresh oregano, and parmesan 17.95

### RIGATONI

roasted chicken, roasted red pepper, scallions, fresh oregano in a white wine cream sauce with pecorino cheese 17.95

### RAVIOLI V

cheese filled ravioli with your choice of our house made tomato sauce or a pesto cream sauce and topped with sun dried tomatoes, parmesan, and parsley 16.95

### RISOTTO

asparagus, mushroom, and basil pea puree with 6oz strip steak and sun dried tomato butter 20.95

## SUNDAY ONLY LASAGNA

pasta sheets layered with ricotta filling and tomato sauce, choice of with meat sauce or vegetarian, 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, mashed potatoes and grilled asparagus choice of 10 oz, 16 oz, and 24 oz cuts **market price**

### NEW YORK STRIP

12 oz pan seared strip steak with a sun dried tomato butter, mashed potatoes and garlic green beans 32.95

### FILET MIGNON

grilled 7oz beef tenderloin with a shaved brussel sprout and mushroom risotto topped with garlic butter and fried onion haystacks and balsamic drizzle 36.95

### POT ROAST GF

roasted and braised chuck roast with mashed potatoes and garlic green beans topped with demi glaze 23.95

### CHICKEN PICATTA

seasoned and pan seared chicken breast with a lemon-caper butter sauce, mashed potatoes, and grilled asparagus topped with sun dried tomatoes 19.95

### SALMON FILLET GF

pan seared 7 oz. north atlantic salmon fillet served with roasted potatoes, grilled zucchini & squash and topped with sun dried tomatoes, pesto, and balsamic drizzle 23.95

### WHITEFISH GF

topped fresh tomato and salted lemon slices, baked and topped with an herbed compound butter, served with roasted potatoes and grilled asparagus. 23.95

### FISH & CHIPS

classic beer battered cod fillets fried golden brown with french fries, cucumber slaw, 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 ranch 8.95

### ANGELHAIR PASTA AND MEATBALLS

angelhair with two house-roasted meatballs with a butter or red sauce with parmesan 7.95

## House Made Desserts

FEATURED CHEESECAKE 7.00

CHOCOLATE TORTE WITH BERRY GLAZE 7.00

CRÈME BRULEE WITH TORCHED SUGAR 7.00

TIRAMISU 7.00



SCAN ME

# Hi There!

We're looking for awesome people to work with.

[www.millenniumrestaurants.com/jobs](http://www.millenniumrestaurants.com/jobs)

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