

appetizers

COCONUT SHRIMP

martell's famous flash-fried coconut shrimp, served with orange-horseradish marmalade 13⁹⁵

MARTELL'S BRUSCHETTA

toasted flatbread with garlic-tomato tapenade and whipped goat's cheese 9⁵⁰ V

SUPER LUMP CRAB CAKES

seared super lump crab cakes with heritage mixed greens, pickled red onions and spiced aioli 15⁹⁵

BAKED BRIE

puff pastry wrapped brie served warm and golden with cherry compote, walnuts and crackers 12⁹⁵ V

CRISPY BRUSSELS

crispy fried brussels sprout halves tossed with chopped bacon and sriracha-honey glaze 9⁵⁰

FRIED RAVIOLI

parmigiano ravioli quick fried crisp with house-made tomato sauce, parmesan and basil 9⁹⁵ V

SHRIMP COCKTAIL

martini glass with six chilled tail on shrimp, cocktail sauce and lemon 14⁹⁵ GF

sandwiches

includes a choice of fries or vegetable of the day. sweet potato fries, fruit cup, cottage cheese, ope's veggie burger, or gluten free bun +1⁵⁰ each

TAVERN BURGER

grilled steak burger on toasted brioche bun, choice of swiss or cheddar cheese with lettuce, tomato and onion 13⁹⁵

PRIME RIB

hand carved 7 oz prime rib on french roll with melted swiss and au jus 17⁹⁵

OPEN FACED SALMON CLUB

grilled 5 oz salmon fillet on half ciabatta roll with spiced aioli, tomato, bacon, onion, and garden greens 14⁹⁵

BREADED CHICKEN

homestyle breaded 5 oz chicken breast on a brioche bun with mayo, tomato, ham, lettuce, and sliced swiss 13⁹⁵

MEATBALL

baked meatballs on french roll with melted provolone and house-made red sauce 13⁹⁵

soups & salads

SOUPS

choose between our famous mushroom soup GF,V or our fire roasted vegetable soup GF,V cup 3⁹⁵ | bowl 6⁹⁵

CAESAR

romaine filled parmesan cup with classic caesar dressing, parmesan, and garlic breadcrumbs 6⁹⁵ V

HOUSE

heritage garden greens tossed with citrus vinaigrette, dried apricots, candied walnuts and sliced brie 6²⁵ V

WEDGE

iceberg lettuce with bleu cheese dressing, bacon, cherry tomatoes, red onions, and chopped egg 6⁹⁵

COBB

grilled sliced chicken breast, hard-boiled egg, tomatoes, bleu cheese, veggies, and bacon on fresh garden greens with roasted garlic dressing 13⁵⁰

SALMON

grilled salmon on greens with tomato, seasonal berries, cucumber, and almonds with a raspberry balsamic vinaigrette 16⁹⁵ GF

ADD TO ANY SALAD

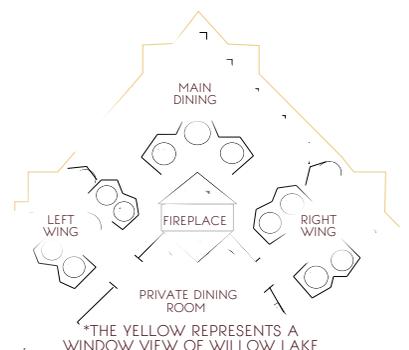
grilled sliced 6 oz chicken breast 5²⁵ | grilled 5 oz salmon fillet 8⁵⁰
blackened petite shrimp 10²⁵ | grilled shrimp skewer 10⁵⁰
5 oz sliced beef filet 10⁹⁵

Martell's PRIVATE & SEMI-PRIVATE *On Willow Lake*

WARM UP NEXT TO ONE OF OUR FIREPLACES, GREAT FOR YOUR NEXT GROUP EVENT OR GATHERING

- OUR PRIVATE DINING ROOM SEATS UP TO 60
- WE HAVE TWO SEMI-PRIVATE WING AREAS THAT CAN SEAT UP TO 30
- THE FIREPLACE AREA IN OUR BAR IS SEMI-PRIVATE THAT CAN SEAT UP TO 20

Ask our managers for more information or visit us online.



MILLENNIUMRESTAURANTS.COM

steaks & cuts

PRIME RIB

house-cut slow roasted prime rib with au jus, smashed yukons and vegetable of the day
10 oz 24⁹⁵ | 16 oz 34⁹⁵ | 24 oz 49⁹⁵ GF

POT ROAST

hand cut and slow roasted chuck roast with vegetable of the day, smashed yukons, and fried onion 19⁹⁵

FILET MIGNON

8 oz beef tenderloin filet with smashed yukons, asparagus, and fried onions 34⁹⁵

FILET PETITE

5 oz grilled beef petite filet served with smashed yukons, vegetable of the day, and veal demi glaze 22⁹⁵ GF

SIRLOIN

6 oz grilled 'baseball cut' top sirloin with veal demi glaze, smashed yukons, and vegetable of the day 21⁵⁰

VEAL PARMIGIANO

6 oz veal cutlet, pounded thin, breaded, and pan seared with provolone, red sauce, smashed yukons, and vegetable of the day 21⁹⁵

pasta & risotto

gluten free corn spaghetti available at no charge

FETTUCINI

long pasta ribbons with bolognese meat sauce, fresh parsley, parmesan, and white truffle oil 17⁹⁵

SCAMPI

spaghetti pasta, butter garlic sauce with sautéed shrimp, parsley, white wine and lemon 17⁹⁵

GARGANELLI

ridged pasta quills in white truffle cream sauce with prosciutto, sweet peas, and reggiano 16⁹⁵

CAPPELINI

angel hair pasta with shrimp, sausage, and crab served in a spiced white wine tomato brodo 17⁹⁵

RAVIOLI

saffron pasta filled with lobster claw meat, ricotta, tomato-tarragon sauce with lobster and langostino 17⁹⁵

STUFFED SHELLS

four jumbo ricotta and spinach stuffed shells baked with tomato sauce, served with spinach and parmesan 14⁹⁵ V

GEMELLI

semolina pasta twists in garlic cream sauce with chicken and mushrooms, parmigiano and parsley 16⁹⁵

RISOTTO

chef's featured vegetarian arborio superfino risotto 15⁹⁵ V

LASAGNA (SUNDAY NIGHTS)

pasta sheets layered with ricotta filling and tomato sauce, covered with meat sauce, served with a garden salad and garlic bread 13⁹⁵

seafood

SALMON FILLET

pan seared faroe island salmon fillet served with blanched spinach and tomato-olive tapenade with olives, capers and red onions 22⁹⁵ GF

ATLANTIC COD

classic beer battered cod fillets deep fried golden and served with french fries and tarter sauce 16⁹⁵

WHITEFISH

pan seared whitefish fillet with mashed potatoes, asparagus, and cherry-mushroom cream sauce 21⁹⁵ GF

HALIBUT

pan seared alaskan halibut fillet, roasted jumbo asparagus, potato quenelle, and lemon-butter sauce 28⁹⁵ GF

Classic & Lively

NEIGHBORHOOD FARE

Located in Parkview Hills, the flagship location for Millennium Restaurant Group features a menu that is a blend of both American and Italian cuisine. Martell's is a place where people eat well and laugh often, and where our staff feels like family.

Parkview Hills is a planned community which was developed by late businessman, Burton Upjohn, and late ecologist, Dr. Lewis Batts. Their ideas for clustering buildings and planning the streets were to carefully mesh with land contours and trees that have stood the test of time.

Overlooking Willow Lake, Martell's whose origin is in the fine dining establishment The Black Swan Inn, the architecture of which is largely unchanged from its inception in the early 70's, was developed as and remains an amenity to the community. It is indeed a place where people eat well, laugh often, and where our staff feels like family.

Martell's

GF - Gluten Free V - Vegetarian

⚠️ 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.

Any dietary restrictions & concerns are generously accommodated.