

## appetizers

### COCONUT SHRIMP

martell's famous flash-fried coconut shrimp, served with orange-horseradish marmalade 13<sup>95</sup>

### MARTELL'S BRUSCHETTA

eight toasted crostinis with garlic-tomato tapenade and whipped goat's cheese 9 V

### SHRIMP COCKTAIL

martini glass with six chilled tail on shrimp, cocktail sauce and lemon wedge 14<sup>95</sup> GF

### SUPER LUMP CRAB CAKES

seared super lump crab cakes with heritage mixed greens, pickled red onions and spiced aioli 15<sup>95</sup>

### BAKED BRIE

puff pastry wrapped brie wedge served warm and golden with cherry compote, walnuts and crackers 12<sup>95</sup> V

### CRISPY BRUSSELS

crispy fried brussels sprout halves with chopped bacon and sriracha honey glaze 9<sup>50</sup>

### MARTELL'S MEATBALLS

house-made baked meatballs with tomato sauce, chopped parsley, and mozzarella 11<sup>95</sup>

### FRIED RAVIOLI

parmigiano ravioli quick fried crisp with house-made tomato sauce, parmesan and basil 9<sup>95</sup> V

## sandwiches

choice of fries or vegetable of the day. sweet potato fries, fruit cup, cottage cheese, ope's veggie burger, or gluten free bun +1<sup>50</sup> each

### TAVERN BURGER

grilled steak burger on toasted brioche bun, choice of swiss or cheddar cheese with lettuce, tomato and onion 12<sup>95</sup>

### PRIME RIB

hand carved 7 oz prime rib on french roll with melted swiss and au jus 17<sup>95</sup>

### OPEN FACED SALMON CLUB

grilled 5 oz salmon fillet on half ciabatta roll with spiced aioli, tomato, bacon, onion, and garden greens 14<sup>95</sup>

### BREADED CHICKEN

homestyle breaded 5 oz chicken breast on a brioche bun with mayo, tomato and ham, lettuce and sliced swiss 14<sup>95</sup>

## soups & salads

### SOUPS

choose between our famous mushroom soup or our classic tomato bisque  
cup 3<sup>95</sup> | bowl 6<sup>95</sup> GF,V

### CAESAR

romaine filled parmesan cup with classic caesar dressing, parmesan, and garlic breadcrumbs 6<sup>95</sup> V

### HOUSE

heritage garden greens tossed with citrus vinaigrette, dried apricots, candied walnuts and sliced brie 5<sup>95</sup> V

### CHOP

finely chopped romaine and salad greens with egg, danish bleu cheese, cherry tomatoes, bacon, and crisp vegetables tossed in a bleu cheese dressing 6<sup>95</sup> V

### GARDEN

fresh salad greens with cucumbers, carrots, and cherry tomatoes tossed in house-made ranch dressing, topped with herbed breadcrumbs 6<sup>50</sup> V

### COBB

grilled sliced chicken breast, hard-boiled egg, tomatoes, bleu cheese, veggies, and bacon on fresh garden greens with roasted garlic dressing 12<sup>95</sup>

### SALMON

grilled salmon on greens with tomato, seasonal berries, cucumber, red onion, and almonds with a raspberry balsamic vinaigrette 16<sup>95</sup> GF

### ADD TO ANY SALAD

grilled sliced 6oz chicken breast 5<sup>25</sup> | grilled 5 oz salmon fillet 8<sup>50</sup>  
four tail off shrimp skewer 10<sup>50</sup> | 5 oz sliced beef filet 10<sup>95</sup>

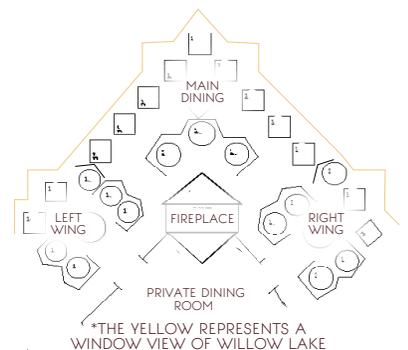
## Martell's PRIVATE & SEMI-PRIVATE On Willow Lake

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



\*THE YELLOW REPRESENTS A WINDOW VIEW OF WILLOW LAKE

**⚠️ 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.

# steaks & chops

## PRIME RIB

house-cut slow roasted prime rib with au jus, smashed yukons and vegetable of the day  
10 oz 24<sup>95</sup> | 16 oz 34<sup>95</sup> | 24 oz 49<sup>95</sup> GF

## POT ROAST

hand cut and slow roasted chuck roast with vegetable of the day, smashed yukons, and fried onion 18<sup>95</sup>

## COSTOLETTA

breaded 8 oz pork cutlet, peppered pan sauce, served with vegetable of the day and smashed yukons 18<sup>95</sup>

## FILET MIGNON

8 oz beef tenderloin filet with smashed yukons, asparagus, and fried onions 34<sup>95</sup>

## FILET PETITE

5 oz grilled beef petite filet served with smashed yukons, vegetable of the day, and veal demi glaze 21<sup>95</sup> GF

## PORK ARISTA

rosemary roasted bone in pork loin sliced to order with smashed yukons, vegetable of the day and apple glaze 20<sup>95</sup>

# 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 16<sup>95</sup>

## RIGATONI

ridged pasta tubes with spicy italian sausage, sweet peppers and onions, parsley and parmesan 16<sup>95</sup>

## GARGANELLI

ridged pasta quills in white truffle cream sauce with prosciutto, sweet peas, and reggiano 16<sup>95</sup>

## CAPPELINI

angel hair pasta with shrimp, sausage, and crab served in a spiced white wine tomato brodo 17<sup>95</sup>

## RAVIOLI

saffron pasta filled with lobster claw meat, ricotta, tomato-tarragon sauce with crab and langostino 17<sup>95</sup>

## STUFFED SHELLS

four jumbo ricotta and spinach stuffed shells baked with tomato sauce, served with spinach and parmesan 14<sup>95</sup> V

## GEMELLI

semolina pasta twists in garlic cream sauce with chicken and mushrooms, parmigiano and parsley 16<sup>95</sup>

## RISOTTO

chef's featured vegetarian arborio superfino risotto 15<sup>95</sup> 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 12<sup>95</sup>

# seafood

## SALMON FILLET

pan seared faroe island 7 oz salmon fillet served with blanched spinach and tomato tapenade with olives, capers and red onions 22<sup>95</sup> GF

## ATLANTIC COD

classic beer battered cod fillets deep fried and served with french fries and tarter sauce 16<sup>95</sup>

## WHITEFISH

pan seared whitefish fillet with mashed potatoes, asparagus, and cherry-mushroom cream sauce 21<sup>95</sup> GF

## RUBY RED TROUT

skinless, boneless ruby red trout fillet, carrot cous cous, spiced orange glaze, toasted almonds 23<sup>95</sup>

## STUFFED PRAWNS

five roasted crab stuffed freshwater prawns served with french fries or vegetable of the day and cocktail sauce 26<sup>95</sup>

## 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 to be 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 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

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