

Easter Features

Martell's
Eat well. Laugh often. Live long.

appetizers

SHRIMP COCKTAIL

martini glass with six chilled tail on shrimp, cocktail sauce and lemon wedge 11⁹⁵ GF

BAKED BRIE

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

CRISPY BRUSSELS

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

MARTELL'S BRUSCHETTA

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

MARTELL'S MEATBALLS

house-made baked meatballs with tomato sauce, chopped parsley, and mozzarella 11⁹⁵

soups & salads

MUSHROOM SOUP

martell's very own famous mushroom soup cup 3⁹⁵ | bowl 6⁹⁵ GF|V

LOBSTER BISQUE

lobster bisque with shellfish medley, sherry crème cup 4²⁵ | bowl 8

CAESAR

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

HOUSE

heritage garden greens tossed with citrus vinaigrette, dried apricots, candied walnuts and sliced brie 5⁹⁵ V

WEDGE

iceburg lettuce wedge with danish bleu cheese dressing, tomatoes, chilled boiled egg, and bacon 6⁹⁵

ADD TO ANY SALAD

grilled sliced 6oz chicken breast 5²⁵ | grilled 5 oz salmon fillet 8⁵⁰
four tail off shrimp skewer 10⁵⁰ | 5 oz sliced beef filet 10⁹⁵

entrées

EASTER HAM

boneless ham glazed with honey and clove, mashed potatoes, vegetable of the day, and maple crème 21⁹⁵ GF

FILET MIGNON

bacon wrapped 8 oz filet mignon, mashed potatoes, vegetable of the day, and haystack onions 34⁹⁵

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

CHICKEN FLORENTINE

marinated and grilled airline chicken breast, asparagus, smashed yukons and spinach florentine sauce 22⁹⁵ GF

LINGUINI

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

RIGATONI

ridged pasta tubes with bolognese meat sauce, fresh parsley and parmesan 16⁹⁵

RISOTTO

vegetarian arborio superfino risotto with roma tomatoes, zucchini, and fresh mozzarella 15⁹⁵ GF|V

SALMON FILLET

pan seared north atlantic salmon fillet served with blanched spinach and tomato tapenade with olives, capers and red onions 22⁹⁵ GF

dolci

CHOCOLATE TORTE

flourless dark chocolate torte, berry drizzle, whipped cream 6

BREAD PUDDING

cranberry walnut bread pudding, vanilla gelato 6

SUNDAE

vanilla and chocolate gelato, whipped cream, chocolate sauce, candied nuts, cherry on top 6

CHEESECAKE

new york style, caramel, whipped cream 6

 **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.