



## limited offerings menu

### MARTELL'S BRUSCHETTA

toasted flatbread with garlic-tomato tapenade and whipped goat's cheese 9<sup>50</sup> V

### CRISPY BRUSSELS

crispy fried brussels sprout halves tossed with chopped bacon and sriracha-honey glaze 9<sup>95</sup>

### 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 6<sup>25</sup> V

### SOUPS

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

### TAVERN BURGER

grilled steak burger on toasted brioche bun, choice of swiss or cheddar cheese with lettuce, tomato and onion 13<sup>95</sup>

### PRIME RIB SANDWICH

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

### PRIME RIB

house-cut slow roasted prime rib with au jus, smashed yukons and vegetable of the day 10 oz 25<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 19<sup>95</sup>

### FILET PETITE

5 oz grilled beef petite filet served with smashed yukons, vegetable of the day, and veal demi glaze 23<sup>95</sup> GF

### SALMON FILLET

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

### WHITEFISH

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

### FETTUCINI

long pasta ribbons with bolognese meat sauce, fresh parsley, parmesan, and white truffle oil 17<sup>95</sup>

### CAPPELINI

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

### GEMELLI

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

## complete meals to go

### AVAILABLE EVERYDAY AFTER 4PM

Prices are out the door. All complete meals come with house bread, dipping oil, and brownies. Each serves 2-4 people and is packaged in reusable or biodegradable containers.

### SLOW BRAISED POT ROAST

house-braised chuck pot roast, served with smashed yukons, vegetable of the day and red wine braising jus 34

### CHICKEN FLORENTINE

grilled boneless skinless chicken breasts with spinach florentine sauce, served with smashed yukons, and vegetable of the day 33

### SALMON FILLET

pan seared farmed salmon fillets served with smashed yukons, vegetable of the day, and portofino salsa with balsamic reduction 38

### CHEESE RAVIOLI

ravioli filled with ricotta, parmesan, mozzarella, and spinach, topped with your choice of house-made tomato sauce or truffle cream, with a family sized garden salad 26

call us to place your order and we will bring it out curbside!  
269.375.2105

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.