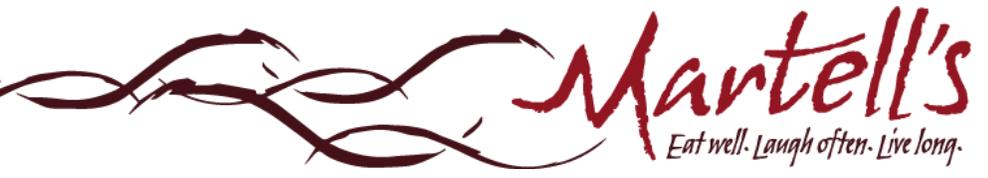


# FALL 2020 MENU



## Starters

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

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

**SHRIMP COCKTAIL GF**  
six chilled tail on shrimp with cocktail  
sauce and lemon wedges 15.95

**MEATBALLS**  
house-roasted meatballs with red sauce,  
mozzarella, and parsley 13.95

**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

**FRIED RAVIOLI V**  
parmigiano ravioli, quick fried crisp, with tomato  
sauce, parmesan, and basil 11.95

## 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 12.50

**CHICKEN SALAD PLATE**  
a unique blend of white meat  
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

**TUNA SALAD PLATE**  
Albacore tuna and white bean salad  
with red onion, tomatoes, and  
basil with flatbread 12.50

## Soups

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

**GARDEN VEGETABLE SOUP V**  
cup 3.95 | bowl 6.95

**CHOPHOUSE POTATO SOUP**  
cup 3.95 | bowl 6.95

## Salads

**CAESAR V**  
romaine filled parmesan cup with  
classic caesar dressing, parmesan,  
and garlic bread crumbs 7.25

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

**KALE CHOP**  
baby kale, baby chard and arugula with toasted  
chick peas, dried cherries, and spiced walnuts tossed  
in creamy bleu cheese dressing 7.25

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

**SALMON SALAD**  
grilled salmon on mixed greens with  
tomatoes, seasonal berries, cucumber and  
toasted almonds with a raspberry balsamic  
vinaigrette 16.95

## Add to any salad

**GRILLED SLICED  
CHICKEN BREAST 5.25**

**GRILLED 5 OZ.  
SALMON FILLET 8.95**

**SAUTÉED OR BLACKENED  
PETITE SHRIMP 10.25**

**5 OZ. SLICED  
BEEF FILET 10.95**

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

### SALMON CLUB

grilled 5 oz. salmon fillet on half ciabatta roll 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

### BREADED CHICKEN

homestyle breaded 5 oz. chicken breast on a brioche bun with bacon, melted swiss, mayo, lettuce and tomato 13.95

### PRIME RIB DIP

hand carved 7 oz. prime rib on french roll with melted swiss and au jus 19.95

## Pasta

### CAPELLINI

angel hair pasta with shrimp, sausage, and crab served in a spiced white wine tomato brodo 18.95

### GEMELLI

semolina pasta twists in garlic cream sauce with chicken and mushrooms, parmigiano and parsley 17.95

### GARGANELLI

ridged pasta quills in a white truffle cream sauce with prosciutto, sweet peas, and parmesan 18.95

### FARFALLE

bowtie pasta with lightly poached salmon and diced roma tomatoes in a black pepper cream sauce with chopped chives 18.50

### RAVIOLI V

saffron pasta filled with lobster claw meat and ricotta in a tomato tarragon sauce with lobster and langostino 18.95

### SCAMPI

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

### RIGATONI

ridged pasta tubes with bolognese meat sauce, fresh parsley, parmesan and white truffle oil 18.50

### SUNDAY ONLY LASAGNA

pasta sheets layered with ricotta filling and tomato sauce, covered with meat sauce, 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, smashed yukons and vegetable of the day choice of 10 oz, 16 oz, and 24 oz cuts market price

### FILET PETITE GF

5 oz. grilled beef petite filet served with smashed yukons, vegetable of the day, and veal demi glace 24.95

### FILET MIGNON

8 oz. beef tenderloin with smashed yukons, grilled asparagus and fried onions 34.95

### VITELLO

house-breaded veal top round pounded thin with provolone and red sauce served over spaghetti pasta 23.95

### PORK CHOP GF

brown sugar marinated 14 oz thick cut bone in pork chop roasted to order with garlic kale and beans, spiced cherry compote \$25.95

### SALMON FILLET GF

pan seared 7 oz. north atlantic salmon fillet served with sauteed spinach and tomato-olive tapenade with balsamic 23.95

### WHITEFISH GF

pan seared whitefish fillet with smashed yukons, asparagus, and cherry-mushroom cream sauce 22.95

### FISH & CHIPS

classic beer battered cod fillets fried golden brown with french fries 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 honey mustard 8.95

### SPAGHETTI AND MEATBALLS

long pasta strands with three meatballs in a buttery red sauce with mozzarella 7.95

## House Made Desserts

CHEESECAKE WITH SALTED CARAMEL 7.00

CHOCOLATE TORTE WITH BERRY GLAZE 7.00

CRÈME BRULEE WITH TORCHED SUGAR 7.00

TIRAMISU 7.00

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