

WINTER 2021 MENU



Starters

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

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

SHRIMP COCKTAIL GF
six poached tail-on shrimp with cocktail
sauce and lemon wedges 16.95

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

MEATBALLS
house-roasted meatballs with red sauce,
mozzarella and parsley 10.95

POTATO CAKES GF
house-made fried potato cakes with a sriracha
horseradish mayo, fresh scallions, arugula and
roasted red pepper salad with chive oil 10.95

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 12.95

CHICKEN SALAD PLATE
roasted and shredded 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

COMBO PLATE
half turkey BLT with choice of cup soup
or petite garden salad 8.95

MARTELL'S GRINDER
sliced ham and salami on a ciabatta roll
with melted provolone cheese, roasted
tomato, lettuce, onion, banana peppers,
and dijon mustard 12.95

COMBO GRINDER
half Italian sandwich with choice of cup soup or
petite garden salad 7.95

Soups

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

FEATURE SOUP DU JOUR
Two rotating house-made soups
cup 3.95 | bowl 6.95

Salads

CAESAR V
romaine filled parmesan cup with
classic caesar dressing, parmesan,
and herbed croutons 8.25

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

TAVERN SALAD
heritage greens with olives, salami, banana
peppers, onion, tomatoes, and cucumber
with ranch dressing 8.95

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

SALMON SALAD
grilled salmon on baby spinach and arugula
blend with tomatoes, seasonal berries,
cucumber and toasted almonds with a
balsamic vinaigrette 16.95

GARDEN SALAD
mixed greens with onion, cucumber,
carrot, tomatoes, herbed croutons
and ranch dressing 7.25

Add to any salad

**GRILLED SLICED
CHICKEN BREAST** 5.25

**GRILLED 5 OZ.
SALMON FILLET** 7.95

**SAUTÉED OR BLACKENED
PETITE SHRIMP** 10.25

**6 OZ. SLICED GRILLED
STRIP STEAK** 8.95

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

BLACK AND BLUE BURGER

blackened grilled steak burger on toasted brioche bun with bleu cheese, bacon, caramelized onion, lettuce, tomato and sriracha horseradish mayo 16.95

SALMON CLUB

grilled 5 oz. salmon fillet on ciabatta 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

GRILLED CHICKEN SANDWICH

grilled chicken breast on toasted focaccia with melted fresh mozzarella, roasted red pepper, pesto, and mayo 14.95

PRIME RIB DIP

hand carved 6 oz. prime rib on french roll with melted swiss and au jus 19.95

CAPRESE SANDWICH V

herb roasted tomatoes, fresh mozzarella, pesto, and arugula with balsamic drizzle on a toasted french roll 12.95

Pasta

SCAMPI

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

FETTUCCINE

west michigan provisions fettuccine with bolognese meat sauce, fresh parsley, parmesan and truffle oil 18.95

CAMPANELLE

west michigan provision campanelle in a white truffle cream sauce with prosciutto, sweet peas, and pecorino cheese 18.95

RADIATORI

west michigan provisions radiatori with italian sausage in a shallot-red wine cream sauce with fresh oregano, and parmesan 17.95

RIGATONI

roasted chicken, roasted red pepper, scallions, fresh oregano in a white wine cream sauce with pecorino cheese 17.95

RAVIOLI V

cheese filled ravioli with your choice of our house made tomato sauce or a pesto cream sauce and topped with sun dried tomatoes, parmesan, and parsley 16.95

RISOTTO

asparagus, mushroom, and basil pea puree with 6oz strip steak and sun dried tomato butter 20.95

SUNDAY ONLY LASAGNA

pasta sheets layered with ricotta filling and tomato sauce, choice of with meat sauce or vegetarian, 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, mashed potatoes and grilled asparagus choice of 10 oz, 16 oz, and 24 oz cuts **market price**

NEW YORK STRIP

12 oz pan seared strip steak with a sun dried tomato butter, mashed potatoes and garlic green beans 32.95

FILET MIGNON

grilled 7oz beef tenderloin with a shaved brussel sprout and mushroom risotto topped with garlic butter and fried onion haystacks and balsamic drizzle 36.95

POT ROAST GF

roasted and braised chuck roast with mashed potatoes and garlic green beans topped with demi glaze 23.95

CHICKEN PICATTA

seasoned and pan seared chicken breast with a lemon-caper butter sauce, mashed potatoes, and grilled asparagus topped with sun dried tomatoes 19.95

SALMON FILLET GF

pan seared 7 oz. north atlantic salmon fillet served with citrus rice pilaf, grilled zucchini & squash and topped with sun dried tomatoes, pesto, and balsamic drizzle 23.95

WHITEFISH GF

potato-horseradish crusted whitefish with citrus rice pilaf and grilled asparagus topped with a lemon and dill cream and pickled onions 22.95

FISH & CHIPS

classic beer battered cod fillets fried golden brown with french fries, cucumber slaw, 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 ranch 8.95

ANGELHAIR PASTA AND MEATBALLS

angelhair with two house-roasted meatballs with a butter or red sauce with parmesan 7.95

House Made Desserts

FEATURED CHEESECAKE 7.00

CHOCOLATE TORTE WITH BERRY GLAZE 7.00

CRÈME BRULEE WITH TORCHED SUGAR 7.00

TIRAMISU 7.00

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