

Appetizers

Ahi Tuna Plate* Sesame encrusted sushi grade tuna, seared rare.
Served chilled with a bed of greens, wasabi and pickled ginger. \$9

Appetizer Platter Boneless wings, potato skins and cheese sticks. \$10

Artichoke Dip Creamy blend of artichokes and spinach. Served with
crispy garlic herb flat bread. \$9

Boneless Wings Hand cut boneless, skinless chicken breast coated in
Martinis! special seasoned bread crumbs. Tossed in your choice of
sauce. \$8.

(Hot, Mild, BBQ, Cajun, Dry Ranch, Garlic Parmesan, Honey Cajun,
Teriyaki, Candy BBQ, Honey Mustard or Spicy Pepper Lime)

Cheese Sticks Lightly breaded and seasoned mozzarella sticks. Served
with our house marinara. \$6

Chicken Tenders 5 lightly breaded chicken tenders fried and served
with your choide of BBQ sauce or ranch dressing. \$7

Garlic Mussels Steamed in a complex garlic and onion broth with
fresh parsley and lemon. \$9

Jumbo Chicken Wings Jumbo wings are fried and tossed in your
choice of sauce. \$7

(Hot, Mild, BBQ, Cajun, Dry Ranch, Garlic Parmesan, Honey Cajun,
Teriyaki, Candy BBQ, Honey Mustard, or Spicy Pepper Lime)

Potato Skins Hand carved with bacon and cheddar cheese. Served with
sour cream and tabasco®. Topped with scallions. \$7
Also available, bleu butter skins. \$8

Rib Appetizer Slow roasted to a falling off-the-bone tenderness.
Available in candy or traditional sauce. \$10

Shrimp Cocktail Succulent white shrimp are cooked and served with
our own cocktail sauce. 4 pc. \$7, 6 pc. \$10

Steak in a Boat* Grilled and then sautéed. Served with bleu cheese,
tomato and red onion. 6 Oz. \$9 12 Oz. \$16

Teriyaki Panko Chicken Chicken breast lightly dusted in Panko
bread crumbs, flash fried and finished off in the oven with our teriyaki
glaze. \$8

Zucchini Planks Lightly breaded and served with a tangy horseradish
sauce. \$7

Side Dishes

Add an Extra Side Dish for Just \$2.00

Baked Potato	English Hash	Sweet Potato Mash
Green Beans	Onion Rings	French Fries
Mashed Potatoes	Home Fries	Cajun Fries
Hash Browns	Steamed Broccoli	Basmati Rice Pilaf

*We're proud to say that all of our dishes are
individually hand prepared to order.
Please be patient.*

Steaks

Served with your choice of Side, a Dinner Salad and Rolls.

Filet Mignon* Eight ounce U.S.D.A. Choice center cut filet. \$28

Delmonico* Twelve ounce U.S.D.A. Choice delmonico. \$24

Top Sirloin* Twelve ounce U.S.D.A. Choice sirloin. \$22

New York Strip* Fourteen ounce U.S.D.A. Choice center cut New York
strip. \$26

Stockyard* Eight ounce U.S.D.A. Choice steak seasoned with our secret
house rub. \$18

Bleu Butter or Cognac Cream Topper \$2.75

Steak Toppers

One **\$2.25** Two **\$3.25** Three **\$4.50**

Onions, Mushrooms, Peppers, Slab Cut Bacon, Dry Bleu Cheese,
Garlic Butter, Teriyaki Glaze, Cajun, Balsamic Glaze, Cilantro Garlic Butter

Signature Entrees and Seafood

Served with your choice of Side, a Dinner Salad and Rolls.

Ahi Tuna Dinner Seared rare sesame encrusted sushi grade Ahi tuna.
Served with a tower of rice as your side, pickled ginger, wasabi and
soy drizzle. Served chilled. \$21

Baby Back Ribs Our baby back ribs are marinated for 24 hours,
seasoned with our secret rib-rub, and then slow roasted to a falling
off-the-bone tenderness. Available in candy or traditional sauce.
Half Rack \$16 Full Rack \$22

Butter Almond Scrod A great combination of special seasonings,
slivered almonds and butter topping on this mild white fish. \$18

Candy Chicken Two grilled chicken breasts topped with bacon and
our special candy BBQ sauce. \$17

Fried Scallops Lightly hand breaded, in house, and deep fried to
perfection. \$18

Honey-Mustard Chicken Two grilled chicken breasts smothered in
honey-mustard sauce and topped with bacon, cheddar and scallions. \$17

Langostino Dinner Eight ounces of langostinos are sautéed in
lemon, butter and garlic with parmesan cheese. \$20

Teriyaki Chicken Two grilled chicken breasts topped with
mushrooms, onion, peppers and our teriyaki glaze. \$17

Teriyaki Salmon* Fresh Atlantic salmon with mandarin oranges,
tomato, onion and teriyaki glaze. \$18

Walleye Dinner A great lakes walleye filet is lightly coated in a lemon-
pepper breading and fried golden-brown. \$20

Add a side of Langostinos to any dinner \$7.00

Pastas

Pastas are served with a Dinner Salad and Rolls.

Blackened Chicken Alfredo A blackened chicken breast set on a
bed of tri-color fettuccini with our made-to-order alfredo. Topped with
broccoli and tomatoes. \$18

Chicken Parmesan Our hand breaded chicken breast is fried and
topped with meaty red sauce and mozzarella cheese. Baked and set on
a bed of angel hair pasta. \$16

Chicken Tortellini Chicken breast is sautéed in olive oil with
tomato, mushroom, garlic, parmesan cheese, white wine and cajun
spice, then tossed with cheese-filled tortellini. \$18

Garden Shrimp Pasta Fettuccini tossed with fresh spinach, artichoke
hearts, roasted red peppers and tomatoes. Topped with 8 jumbo shrimp,
feta cheese and finished in a garlic white wine sauce. \$22

Langostino Alfredo Eight ounces of sautéed langostinos set on a
bed of tri-colored fettuccini with our made-to-order alfredo. Topped with
broccoli and tomatoes. \$21

Veal Parmesan Our hand breaded veal is pan seared and topped with
our marinara sauce and mozzarella cheese. Baked and set on a bed of
angel hair pasta. \$18

Signature Sandwiches

Sandwiches are served with your choice of side.

Angus Burger* Our burgers are made from USDA Certified Choice
Angus beef and served on a roll with lettuce, tomato, onion, and your
choice of cheese. Recommended medium. \$9
Add Bacon for \$1.50 Add Onions, Peppers or Mushrooms for 50¢ ea.

Buffalo Chicken Wrap Chicken tenders tossed in mild sauce,
wrapped with lettuce, tomato, onion and bleu cheese. \$8
With Grilled Chicken \$12

French Dip Shaved prime rib topped with onion, mushrooms and
provolone cheese on a ciabatta sub. \$10

Gyro Wrap Seasoned lamb wrapped in a garlic herb flat bread with
tomato, onion, feta and tzatziki. \$8

Pretzel Sandwich Slow roasted turkey, bacon, tomato and Swiss
cheese on a oven baked pretzel roll. Served with a mustard sauce. \$11

Pulled BBQ Chicken Slow roasted to perfection, then sautéed in
BBQ sauce. Served on a ciabatta roll. \$9

Reuben Thin shaved corned beef on marbled rye with sauerkraut and
Swiss cheese. \$9

Turkey Melt Slow roasted turkey, bacon, tomato and American
cheese on toasted sourdough. \$10

Walleye Sandwich A great lakes walleye filet is lightly coated in a
lemon-pepper breading and fried golden-brown. \$10

Add a Dinner Salad or Cup of Soup for only \$3.00

Sensational Salads

All of Martinis! Salads are served with Dinner Rolls.

Buffalo Chicken Salad Fresh cut greens, crumbled Bleu cheese, cucumbers, tomatoes, onions and French fries. Topped with chicken tossed in our mild wing sauce. Grilled Chicken \$15 Chicken Tenders \$13

Buffalo Shrimp Salad Fresh cut greens, crumbled Bleu Cheese, cucumbers, tomatoes, onions and French fries. Topped with 6 jumbo deep fried shrimp tossed in our mild wing sauce. \$15

Caesar Salad Romaine lettuce is tossed in Caesar dressing with parmesan cheese and croutons. \$9
With Chicken for \$14 With Salmon for \$15 With Steak for \$18

Chicken Salad Greens topped with grilled chicken, real bacon bits, French fries, tomatoes, onions, cucumbers and mozzarella cheese. \$11

Dinner Salad Fresh cut greens, tomatoes, onion, cucumbers. \$4

Nuts & Berries Walnuts, sun-dried tomatoes, dried cranberries, mandarin oranges, dried bleu cheese, and fresh berries, all arranged on a bed of greens. \$11
With Chicken for \$15 With Salmon for \$17 With Steak for \$18

Steak* Salad Greens topped with U.S.D.A. choice sirloin, real bacon bits, French fries, tomatoes, onions, cucumbers and mozzarella cheese. \$15

The Italian Fresh cut greens are tossed in our special Italian dressing and topped with tomatoes, onions, bacon, feta and hard-boiled egg.
Half Order \$5 Full Order \$8 Add Chicken for \$5

Add a Cup of Soup to any Salad for only \$3.00

For our Vegetarian and Vegan guests.
Ask your server what our chef can create for you this evening.

Soup

French Five Onion A delicious blend of shallots, Spanish onion, red onion, and leeks in a hearty broth with garlic. Topped off with croutons, toasted provolone cheese, green onion and paprika. Cup \$4 Bowl \$6

Soup du Jour Our imagination is the limit. We have a long list of creations that combine texture, flavor and aromatics for an experience worth telling your friends about. What did we create today? Ask your server. \$Market\$

A 20% gratuity will be added to your check for parties of 8 adults or more.

*Consumer Warning: Eating under cooked beef, pork, fish or shellfish increases your chances for contraction of food born illness.

Beers

Bud Light	\$3.00
Bud Light Lime	\$3.00
Budweiser	\$3.00
Coors Light	\$3.00
MGD	\$3.00
Michelob Ultra	\$3.00
Miller Lite	\$3.00
O'Douls (NA)	\$3.00
Amstel Light	\$3.75
Bacardi Raz	\$3.75
Corona	\$3.75
Dortmunder Gold	\$3.75
Dos Equis Amber	\$3.75
Guinness Extra Stout	\$3.75
Labatt's Blue	\$3.75
Molson Canadian	\$3.75
New Castle Brown Ale	\$3.75
Railbender Ale	\$3.75
Red Bridge Gluten-Free Sorghum Beer	\$3.75
Rolling Rock	\$3.75
Samuel Adams Boston Lager	\$3.75
Yuengling Black & Tan	\$3.75
Yuengling Lager	\$3.75
Murphy's Irish Stout	\$6.00
Duvel	\$7.00
WELLS Banana Bread Beer	\$7.00
Young's Double Chocolate Stout	\$7.00
Chimay Perès Trappistes	\$8.00
Lambic Framboise Barley & Raspberry Beer	\$9.00



(440) 964-2800

Monday - Thursday 5:00 p.m. - 10:00 p.m.
Friday and Saturday 5:00 p.m. - 11:00 p.m.
Sunday 4:00 p.m. - 9:00 p.m.

www.martinisashtabula.com