

Appetizers

Appetizer Platter

Boneless wings, potato skins and cheese sticks. \$17

Boneless Wings

Hand cut boneless, skinless chicken breast coated in Martinis! special seasoned bread crumbs. Tossed in your choice of sauce. \$18

Buffalo Shrimp

Deep fried Shrimp tossed in our mild buffalo sauce. \$17

Potato Skins

Hand-carved with bacon and cheddar cheese. Served with sour cream. Topped with scallions. \$16

Rib Appetizer

Slow-roasted to a falling off-the-bone tenderness. Available in candy or traditional sauce. \$17

Steak in a Boat*

Eight ounce Angus Reserve Flat Iron grilled, then sautéed. Served with bleu cheese, tomato, and red onion. \$26

Teriyaki Panko Chicken

Chicken breast lightly dusted in Panko bread crumbs, flash fried, and finished off in the oven with our teriyaki glaze. \$18

Ahi Tuna

Seared rare sesame encrusted sushi-grade Ahi tuna. Served chilled with pickled ginger, wasabi, and a soy drizzle. \$22

Zucchini Planks

Puff battered, lightly fried. Served with horsey sauce. \$14

Cheese Sticks

Eight lightly-breaded and seasoned mozzarella sticks. Served with our house marinara. \$11

Artichoke Dip

Creamy blend of artichokes and spinach. Served with crispy garlic herb flatbread. \$17

Quesadilla

Fire-grilled garlic herb wrap with cheddar, mozzarella, tomato, onion and grilled Chicken \$18

Shrimp Cocktail

Succulent white shrimp are cooked and served with our own cocktail sauce. 4pc. \$14 6pc. \$19

Stuffed Hot Peppers

Long hot banana peppers stuffed with a cream cheese, and mild Italian sausage filling. Topped with our meaty red sauce, and mozzarella cheese. \$17

Jumbo Wings

One pound jumbo wings tossed in your choice of sauce. \$18 (Hot, Mild, BBQ, Cajun, Dry Ranch, Garlic Parmesan, Honey Cajun, Teriyaki, Candy BBQ, Honey Mustard, or Spicy Pepper Lime)

Side Dishes

Baked Potatoes	French Onion Cup	English Hash
Green Beans	Soup Du Jour Cup	Onion Rings
Mashed Potatoes	Dinner Salad	Home Fries
Hash Browns	Coleslaw	Steamed Broccoli
French Fries		Cajun Fries

Bowl of Soup \$10
Side of Angel Hair Pasta \$7

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 two Side Dishes and Rolls.

Bleu Butter Delmonico* Twelve ounce Certified Angus Beef® topped with our bleu butter sauce. \$48

Delmonico* Twelve ounce Certified Angus Beef® Delmonico. \$45

Filet Mignon* Six ounce U.S.D.A. Choice Center Cut Filet. \$46

Filet & Langostinos* Six ounce U.S.D.A. Choice Center Cut Filet with 4 ounces of Chilean Langostinos. \$56

Flat Iron* Eight ounce Angus Reserve Flat Iron. \$38

Add a side of Deep Fried Jumbo Butterflied Shrimp to any dinner \$16

Bleu Butter Topper \$4

Steak Toppers

One \$3 Two \$4 Three \$5

Onions, Mushrooms, Dry Bleu Cheese, Teriyaki Glaze

Signature Entrees and Seafood

Served with your choice of two Side Dishes and Rolls.

Ahi Tuna Dinner Seared rare sesame-encrusted sushi-grade Ahi tuna. Served chilled with pickled ginger, wasabi, and a soy drizzle. \$39

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 \$28 Full Rack \$38

Bleu Butter Seafood Combo Bay scallops, shrimp and langostinos sautéed and topped with our bleu butter sauce. \$41

Butter Almond Scrod A great combination of special seasonings, slivered almonds and butter topping on this mild white fish. \$36

Candy Chicken Two grilled chicken breasts topped with bacon and our special candy BBQ sauce. \$32

Cedar Plank Salmon* Fresh salmon fire-grilled on a cedar plank, topped with candy pecans, and a honey-soy drizzle. \$39

Deep Fried Shrimp Eight piece butterflied Shrimp lightly breaded and deep fried to a golden-brown. \$34

Fried Scallops Lightly hand-breaded in house and deep fried to perfection. \$38

Honey Mustard Chicken Two grilled chicken breasts smothered in honey mustard sauce and topped with bacon, cheddar, and scallions. \$32

Langostino Dinner Eight ounces of langostinos are sautéed in butter, and garlic with parmesan cheese. \$43

Teriyaki Salmon* Fresh salmon with mandarin oranges, tomato, onion, and teriyaki glaze. \$37

Perch Dinner Fresh Great Lakes perch are lightly-coated in a lemon-pepper breading, then deep fried golden-brown. \$37

Pastas

Pastas are served with one Side and Rolls.

Blackened Chicken Alfredo A blackened chicken breast set on a bed of fettuccini with our made-to-order alfredo, with tomatoes. \$34

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. \$32

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. \$32

Eggplant Parmesan Lightly-fried eggplant topped with mozzarella cheese and marinara sauce set on a bed of angel hair. \$30

Langostino Alfredo

Eight ounces of sautéed langostinos set on a bed of fettuccini with our made-to-order alfredo. \$45

Seafood Combo over Pasta

Bay scallops, shrimp and langostinos sautéed in a garlic butter sauce and served over a bed of angel hair pasta. \$41

Southwest Chicken Pasta

A grilled chicken breast over penne pasta, smothered in our signature southwest sauce. Topped with bacon, scallions, and shredded parmesan. \$34

Spaghetti & Meatballs

Angel hair pasta tossed in our signature marinara sauce with two authentic Italian meatballs \$28

Signature Sandwiches

Filet Burger* Our 1/3 pound, ground in-house burger, made with U.S.D.A. Choice Filet Mignon and Certified Angus Beef® served on a toasted bun with lettuce, tomato, onion, and your choice of cheese. \$18 *Add Bacon for \$1.75 Add Onions or Mushrooms for 75¢ ea.*

Perch Sandwich

Fresh Great Lakes perch, lightly-coated in a lemon-pepper breading, then deep fried golden-brown. Topped with American cheese. \$24

Open Face Delmonico Six ounce Certified Angus Beef® Delmonico topped with sautéed onions and mushrooms, in a demi-glaze, on a slice of grilled sourdough. \$24

French Dip

Certified Angus Beef® shaved Prime Rib topped with onion, mushrooms and provolone cheese on a ciabatta sub. \$24

Open Face Prime

Shaved Prime Rib topped with sauteed mushrooms and onions, in a demi-glaze, on a slice of grilled sourdough with provolone. \$26

Gluten Free Pizza

Thin crusted gluten free shell, topped with your choice of one topping. \$15 Each additional topping: *pepperoni, sausage, black olive, onion, mushrooms, peppers, mild banana peppers \$1 (25 minute cook time)*

Wood Fired Pizza

This wood fired shell, topped with your choice of one topping \$17 Each additional topping: *pepperoni, sausage, black olive, onion, mushrooms, peppers, mild banana peppers \$1*

Cauliflower Crust Pizza

Comes with one topping \$17 Each additional topping \$1

House made desserts suggested tableside by your server.

Sensational Salads

All of Martinis! Salads are served with Dinner Rolls.

Caesar Salad Romaine lettuce is tossed in Caesar dressing with parmesan cheese and croutons. \$12 With Chicken for \$19

Chicken Salad Greens topped with grilled chicken, real bacon bits, French fries, tomatoes, onions, cucumbers and mozzarella cheese. \$24

Chinese Chicken Salad Grilled chicken breast over greens with crispy chow mein noodles, mandarin oranges, scallions, cucumbers, and slivered almonds tossed in our Poppy Seed dressing. \$25

Chop Salad Chopped greens layered with diced onions, diced tomato, cheddar, mozzarella, bleu cheese, egg, and real bacon bits. \$22

With Chicken for \$29 With Salmon \$30 With Steak \$31

Nuts & Berries Walnuts, sun-dried tomatoes, dried cranberries, dried bleu cheese, mandarin oranges, and fresh berries, all arranged on a bed of greens. \$22

With Chicken for \$27 With Salmon for \$30 With Steak for \$30

Parmesan-Encrusted Salmon Salad Fresh-cut greens, egg, sun-dried tomatoes, dried cranberries, and feta cheese topped with parmesan-encrusted salmon. \$35

Filet Salad Greens topped with eight ounces U.S.D.A. Choice Filet Mignon sautéed with mushrooms, and onions. Topped with cucumber slices, Asiago cheese. \$35

Martinis! Famous Italian Salad Fresh-cut greens are tossed in our special Italian dressing and topped with tomatoes, onions, bacon, feta, croutons and hard-boiled egg.

Quarter Order \$9 Half Order \$11 Full Order \$15

With Chicken for \$25 With Salmon \$29 With Steak \$30

Add your choice of shredded mozzarella or cheddar cheese for \$1
Add our Homemade Roquefort Salad dressing for an additional \$1

Balsamic, Italian, French, Ranch, Bleu Cheese, Caesar, Orange Sesame Ginger, Raspberry Vinaigrette, Thousand Island, Poppy Seed

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

A 22% gratuity will be added to your check for parties Of 6 adults or more.

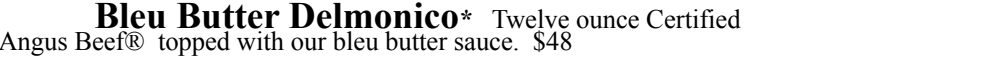
*Consumer Warning: Eating undercooked beef, pork, fish or shellfish Increases your chances of contracting a food-borne illness.

Beers
Beers

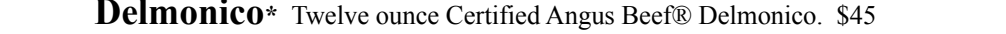
Bud Light.....	\$3.75
Bud Light.....	\$3.75
Bud Light Lime.....	\$3.75
Bud Light.....	\$3.75
Michelob Ultra.....	\$4.75
Miller Lite.....	\$4.75
O'Doul (NA).....	\$3.75
Anheuser Light.....	\$4.25
Ang Orchard.....	\$4.25
Blue Moon Belgian White.....	\$4.25
Blue Moon Belgian White (NA).....	\$4.25
Corona Gold.....	\$4.25
Dortmunder Gold.....	\$4.75
Dos Equis Amber.....	\$4.25
Guinness Extra Stout.....	\$4.25
Labatt's Blue.....	\$4.75
Nelson Canadian.....	\$4.25
Nelson Canadian Brown Ale.....	\$4.25
New England Brown Ale.....	\$4.25
Red Bridge Gluten-Free Sorghum.....	\$4.25
Samuel Adams Boston Lager.....	\$4.75
Sella Artois.....	\$4.75
Samuel Adams Boston Lager.....	\$4.25
Samuel Adams Light Rebel... IPA.....	\$4.75
Pat Head's Honey Blueberry Ale.....	\$6.25
Stein Roast Bastard Ale.....	\$4.25
Yuengling Head Hunter India Pale Ale.....	\$4.25
Yuengling Light Long Drink.....	\$4.25
Fat Head's Honey Blueberry Ale.....	\$6.75
The Finnish Long Drink Cranberry.....	\$5.75
White Banana Bread Beer.....	\$7.00
Young's Dark Cherry Grapefruit, Raspberry, Lime.....	\$7.00
Arrogant Bastard Ale.....	\$8.00
Chimay Peres Trappistes.....	\$8.00

Steaks


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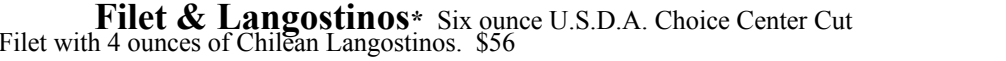
Bleu Butter Delmonico* Twelve ounce Certified Angus Beef® topped with our bleu butter sauce. \$48




Delmonico* Twelve ounce Certified Angus Beef® Delmonico. \$45



Filet Mignon* Six ounce U.S.D.A. Choice Center Cut Filet. \$46




Filet & Langostinos* Six ounce U.S.D.A. Choice Center Cut Filet with 4 ounces of Chilean Langostinos. \$56




Martini

Eight ounce Angus Reserve Flat Iron. \$38

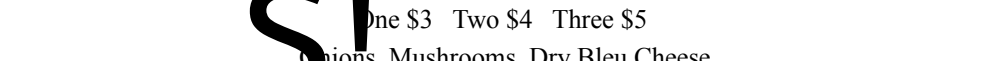
Delicious Fried Juicy Petite Fried Shrimp to any dinner. \$16



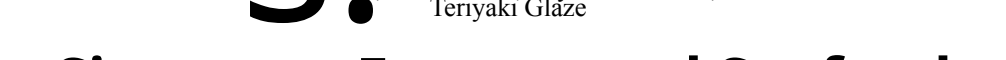
Bleu Butter Topper \$4




RESTAURANT & LOUNGE




Steak Toppers



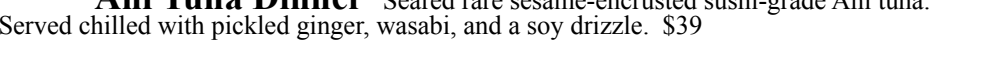
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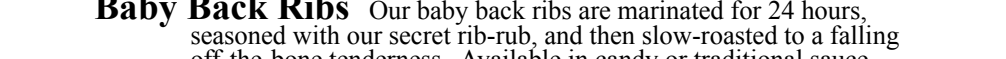
Signature Entrees and Seafood



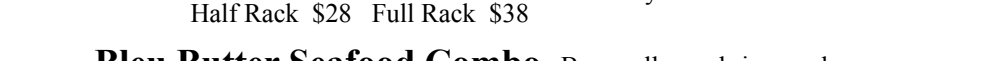
Ahi Tuna Dinner Seared rare sesame-encrusted sushi-grade Ahi tuna. Served chilled with pickled ginger, wasabi, and a soy drizzle. \$39



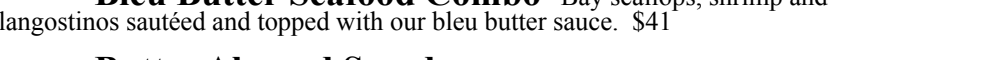
Baby Back Ribs Our baby back ribs are marinated for 24 hours, seasoned with our secret rib-rub, and then slow-roasted to a falling off-the-bone tenderness. Available in candy or traditional sauce. Half Rack \$28 Full Rack \$38



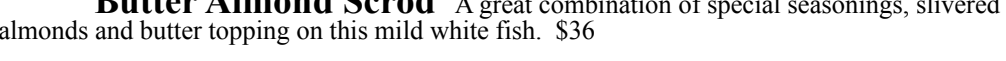
Bleu Butter Seafood Combo Bay scallops, shrimp and langostinos sautéed and topped with our bleu butter sauce. \$41



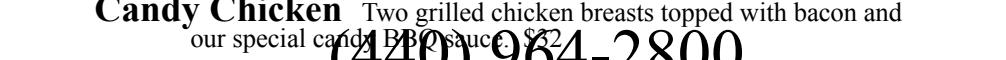
Butter Almond Scrod A great combination of special seasonings, slivered almonds and butter topping on this mild white fish. \$36



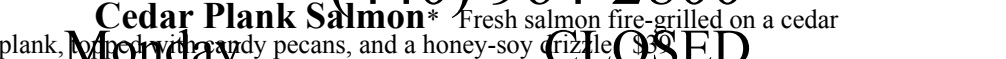
Candy Chicken Two grilled chicken breasts topped with bacon and our special candy BBQ sauce. \$22



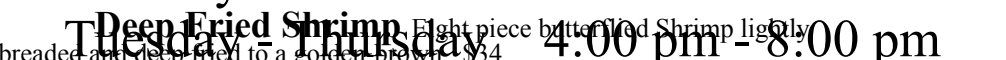
Cedar Plank Salmon* Fresh salmon fire-grilled on a cedar plank, topped with candy pecans, and a honey-soy drizzle. \$38




Monday - Thursday 4:00 pm - 8:00 pm




Friday and Saturday 4:00 pm - 9:00 pm



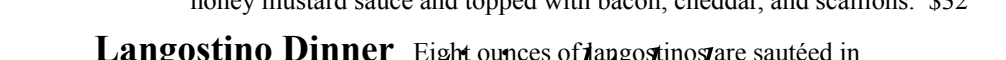
Sunday CLOSED




Honey Mustard Chicken Two grilled chicken breasts smothered in honey mustard sauce and topped with bacon, cheddar, and scallions. \$32



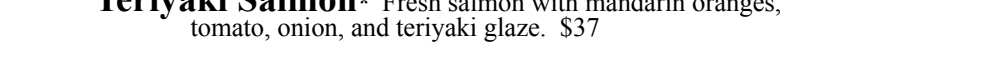
Langostino Dinner Eight ounces of langostinos are sautéed in butter and garlic with parmesan cheese. \$43



Teriyaki Salmon* Fresh salmon with mandarin oranges, tomato, onion, and teriyaki glaze. \$37



Perch Dinner Fresh Great Lakes perch are lightly-coated in a lemon-pepper breading, then deep fried golden-brown. \$37



www.martinisashtrubula.com