



ENTRÉES MENU

Entrée Selections Martha's Signature Entrées include our house salad with choice of two dressings, Nantucket Baking Co. rolls with herb butter, and your choice of one starch and one vegetable. Family-style dinner service add \$2 per person Plated dinner service add \$2 per person

BEEF

BLACK ANGUS BEEF TOP SIRLOIN STEAK 8OZ (GF). . . .21.00 per person

rubbed with smoked morel seasoning and char-grilled to medium-rare

BEEF KEBABS (GF). . . .26.00 per person

beef tenderloin cubes with southwestern spice rub, grilled medium-rare to medium, with bell peppers, onions, and mushrooms

BEEF TIPS. . . .19.00 per person

beef tenderloin with sautéed mushrooms and onions, finished with cherry demi-glace

FORESTIERE TENDERLOIN 8OZ. . . .30.00 per person

beef tenderloin roasted to medium-rare, then finished with a wild mushroom veal demi-glace

HICKORY SMOKED NEW YORK STRIP. . . .25.00 per person

char-grilled center cut New York strip topped with sautéed button mushrooms

HICKORY-SMOKED RIB EYE STEAK 12OZ. . . .29.00 per person

rib eye steak char-grilled to medium-rare and finished with Zinfandel gravy

PETITE FILET MIGNON. . . .24.00 per person



choice beef tenderloin atop crostini, finished with a port demi-glace

SAUERBRATEN. . . .16.00 per person

top round roast marinated for four days, slowly braised *au jus*

PORK

BARBECUE BABY BACK RIBS (HALF RACK). . . .22.00 per person

Hickory-smoked, then slowly roasted, fall-off-the-bone ribs, in sweet and tangy barbecue sauce

BEER-BRAISED BARBECUE COUNTRY SPARERIB. . . .18.00 per person

Seasoned with lager beer, bacon, garlic, onion, and spices for 24 hours prior to cooking in a Dutch oven

PORK TENDERLOIN WITH HERBS. . . .18.00 per person

Char-grilled pork tenderloin seasoned with herbs and spices, finished with a pork demi-glace

POULTRY

ALMOND CHICKEN. . . .18.00 per person

Breast of chicken coated with almonds, sautéed to a golden brown, and served with a raspberry sauce

BOURSIN-STUFFED CHICKEN (GF). . . .18.00 per person

Stuffed with garlic herb Boursin cheese and walnuts, and served with tangy raspberry sauce

BRUSCHETTA CHICKEN (GF). . . .17.00 per person

Char-grilled chicken breast topped with fresh diced tomatoes, cheddar-jack cheese, and homemade BBQ sauce

CHICKEN FLORENTINE (GF). . . .18.00 per person



Breast of chicken rolled up with baby spinach, sun-dried tomatoes, and parmesan, and served with a smoked tomato cream sauce

CHICKEN JERUSALEM. . . .17.00 per person

Breast of chicken sautéed in olive oil, topped with roasted garlic, artichoke, and cream sauce

CHICKEN VIN BLANC. . . .17.00 per person

Sautéed with mushrooms, finished with a rich, white wine cream sauce

GRILLED CHICKEN FETTUCINE

\$18 per person (*starch and vegetable not included*)

Tossed with Shiitake mushroom and spinach in a white wine parmesan cream sauce

SMOKY MOUNTAIN CHICKEN. . . .16.00 per person

In southwest marinade, char-grilled and topped with tomatoes, cheddar-jack cheese, and homemade BBQ sauce

SEAFOOD

COCONUT GROUPER. . . .25.00 per person

Coated in coconut, sautéed, and topped with mango chutney

HERB-ENCRUSTED SALMON (GF). . . .23.00 per person

Fresh salmon filet topped with basil, chive, and cracked pepper, and finished with a Pinot Noir sauce

HONEY BARBECUE SALMON (GF). . . .23.00 per person

Char-grilled with a homemade honey jalapeno barbecue sauce

PARMESAN-ENCRUSTED HALIBUT. . . .25.00 per person

Fresh filet of halibut topped with a creamy parmesan breading and roasted golden brown

SWORDFISH STEAK (GF). . . .24.00 per person



Sautéed and topped with crab and avocado in sweet chili vinaigrette

TILAPIA. . . .22.00 per person

Broiled tilapia topped with shrimp scampi

VEGETARIAN

Vegetarian entrée prices do not include a starch or vegetable

ACORN SQUASH RAVIOLI. . . .19.00 per person

Finished with smoked eggplant Alfredo sauce

GRILLED PORTOBELLO (V). . . .16.00 per person

Cooked in black bean sauce, served with vegetable ragout

MUSHROOM RISOTTO MILANESE. . . .13.00 per person

Classic creamy mushroom risotto with fresh herbs and parmesan

ORECCHIETTE PASTA. . . .17.00 per person

Brussels sprouts, gorgonzola, and brown butter pecans

PENNE FORESTIERE. . . .17.00 per person

Tossed with spinach and Romano cheese in a rich, red wine and mushroom sauce

SOUTHWEST BLACK BEAN CAKE (V). . . .15.00 per person

Kale salad with a southwest black bean cake, cilantro vinaigrette, and fresh corn *pico de gallo*

STUFFED PEPPERS (GF). . . .17.00 per person

Choice of quinoa and curried eggplant (V) or Mediterranean couscous

VEGETARIAN LASAGNA. . . .16.00 per person

Grilled vegetables, spinach, mozzarella, ricotta, and Alfredo sauce

