



2 - COURSE PREFIX SUMMER MENU

Choice of Appetizer or Dessert & Entrée

\$ 39 per Person

APPETIZERS

GERMAN POTATO SOUP

Creamy potato soup with leeks, potatoes & carrots, made from scratch!

SUMMER SALAD

Mixed Greens dressed with a Balsamic Vinaigrette garnished with Mangos and Strawberry, topped with Blue Cheese

SWISSER

Marinated mozzarella, artichoke hearts & tomatoes served on a bed of mixed greens

BLACK FOREST SALAD

Bacon & Onions sautéed to a crisp, served on a bed of mixed Greens, garnished with Tomatoes

WALDORF SALAD -TROPICAL

Mixed greens with fresh apples, celery, walnuts, grapes & mango, dressed with honey mustard

SEA SCALLOPS "FLORENTINE"

Fresh sea scallops sautéed with bacon & spinach broiled with farm fresh Gouda cheese, served in the shell

CRAB CAKES

with jalapeno remoulade

BRIE

Imported Brie lightly breaded, pan sautéed golden brown and served on a bed of lettuce, garnished with a poached pear half and Lingonberry marmalade, finished with a mango sauce

ESCARGOT "AT HOME"

Escargot broiled in a classic garlic-herb butter, served in the shell

ENTREES

BEEF

LAMB

FILET MIGNON

Prime tenderloin grilled to your request, served with a light brown sauce, with steamed asparagus & potato puff

LAMB OSSO BUCCO

_Braised Lamb Shank served with a Burgundy Sauce, Red Cabbage & roasted Rosemary Potatoes, garnished with Poached Peach Half & Lingonberry Marmalade

RACK OF LAMB

Rosemary infused roasted rack of lamb with a Burgundy sauce and served with red cabbage and twice baked potato puff

**DUCK
VEAL**

DUCK BREAST "SCHWARZWALD"

Grilled duck breast served on a Burgundy sauce,
with red cabbage and rosemary potatoes,
garnished with a poached pear half
& Lingonberry marmalade

WIENER SCHNITZEL (a German classic)

Veal Cutlet Sautéed Golden Brown & Delicious, with Spätzle
(German Dumpling Nudel)& Garlic Tomato

JÄGER SCHNITZEL

Wiener Schnitzel topped with our incredible
mushroom sauce served with Spätzle

VEGETARIAN

VEGETARIAN PLATE (Choice of 4 Veggies and 1 Starch)

Red Cabbach, Broccoli, Cauliflower, Asparagus,
Carrots, Sauerkraut, welted Spinach.
Roasted Rosemary Potatoes,
Potato Puff, Wild Rice, Cous Cous

SEAFOOD

LOBSTER TAIL "CARIBE"

6oz. lobster tail broiled with herb butter, served with cous cous,
vegetables & garlic tomato

YELLOWTAIL "CAPRI"

Yellowtail filet pan sautéed & topped
with caper-lemon butter, served
with wild rice & steamed vegetables

YELLOWTAIL "ALMONDINE"

Yellowtail filet encrusted with almonds, flambéed with cognac,
served with a medley flambéed with cognac, served with a medley
of vegetables & wild rice

GROUPEL DIJON

Black grouper filet pan sautéed, topped with a Dijon crust,
placed over Champagne kraut & served with rosemary potatoes

SHRIMP SCAMPI

Jumbo shrimp sautéed with fresh herbs & garlic, served atop
wild rice & vegetables

DESSERT

BANANA'S FOSTERS

Bananas sautéed with brown Sugar, Cinnamon & Banana Liquor,
flambéed with white Rum & served over Vanilla Ice Cream

APPLE STRUDEL

with a chilled Vanilla Sauce and
Brandied Cherries , a House Speciality not to be Missed

CHOCOLATE TRUFFLE TORTE

Decadence with a Drizzling of Raspberry Sauce

MOUSSE OF THE DAY

served with Raspberry Sauce

CREME BRULÉE

Deep & Inviting, a classic finish

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Raw or undercooked food may be hazardous to your health.
Martin's reserves the right to add a 18% gratuity on your check.