

## Appetizers

### Appetizer Platter

Boneless wings, potato skins and cheese sticks. \$12

### Cheese Sticks

Eight lightly-breaded and seasoned mozzarella sticks. Served with our house marinara. \$8

**New Ahi Tuna** Seared rare sesame-encrusted sushi-grade Ahi tuna. Served chilled with pickled ginger, wasabi, and a soy drizzle. \$12

**Potato Skins** Hand-carved with bacon and cheddar cheese. Served with sour cream. Topped with scallions. \$8

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

**Steak in a Boat\*** Eight ounce Certified Angus Beef® Sirloin grilled, then sautéed. Served with bleu cheese, tomato, and red onion. \$15

**Teriyaki Panko Chicken** Chicken breast lightly dusted in Panko bread crumbs, flash fried, and finished off in the oven with our teriyaki glaze. \$10

### Artichoke Dip

Creamy blend of artichokes and spinach. Served with crispy garlic herb flatbread. \$10

**Chicken Tenders** Lightly hand breaded chicken tenders deep fried and finished in the oven. \$10

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

**Quesadilla** Fire-grilled garlic herb wrap with cheddar, mozzarella, tomato, onion and grilled Chicken \$10

**Shrimp Cocktail** Succulent white shrimp are cooked and served with our own cocktail sauce. 4pc. \$11 6pc. \$13

**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. \$12

**Wings Traditional Jumbo or Boneless.** Tossed in your choice of sauce. \$9  
(Hot, Mild, BBQ, Cajun, Dry Ranch, Garlic Parmesan, Honey Cajun, Teriyaki, Candy BBQ, Honey Mustard, or Spicy Pepper Lime)

## Side Dishes

Add an Extra Side Dish for Just \$4.00

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

Side of Angel Hair Pasta \$5

*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. \$28

**Delmonico\*** Twelve ounce Certified Angus Beef® Delmonico. \$26

**Filet Mignon\*** Six ounce U.S.D.A. Choice Center Cut Filet. \$26

**Filet & Langostinos\*** Six ounce U.S.D.A. Choice Center Cut Filet with 4 ounces of Chilean Langostinos. \$30

**Top Sirloin\*** Eight ounce Certified Angus Beef® Sirloin. \$22

Add a side of Deep Fried Jumbo Butterflied Shrimp to any dinner \$7.00

Bleu Butter Topper \$3.50

## Steak Toppers

One \$2.75 Two \$3.75 Three \$4.75

Onions, Mushrooms, Dry Bleu Cheese, Teriyaki Glaze

## Signature Entrees and Seafood

Served with your choice of two Side Dishes and Rolls.

**New Ahi Tuna Dinner** Seared rare sesame-encrusted sushi-grade Ahi tuna. Served chilled with pickled ginger, wasabi, and a soy drizzle. \$25

**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 \$18 Full Rack \$24

**New Bleu Butter Seafood Combo** Bay scallops, shrimp and langostinos sautéed and topped with our bleu butter sauce. \$23

**Butter Almond Scrod** A great combination of special seasonings, slivered almonds and butter topping on this mild white fish. \$20

**Candy Chicken** Two grilled chicken breasts topped with bacon and our special candy BBQ sauce. \$19

**Cedar Plank Salmon\*** Fresh salmon fire-grilled on a cedar plank, topped with candy pecans, and a honey-soy drizzle. \$23

**Deep Fried Shrimp** Eight piece butterflied Shrimp lightly breaded and deep fried to a golden-brown. \$18

**Fried Scallops** Lightly hand-breaded in house and deep fried to perfection. \$20

**Honey Mustard Chicken** Two grilled chicken breasts smothered in honey mustard sauce and topped with bacon, cheddar, and scallions. \$19

**Langostino Dinner** Eight ounces of langostinos are sautéed in lemon, butter, and garlic with parmesan cheese. \$25

**Teriyaki Salmon\*** Fresh salmon with mandarin oranges, tomato, onion, and teriyaki glaze. \$20

**Walleye Dinner** A Great Lakes walleye filet is lightly-coated in a lemon-pepper breading, then deep fried golden-brown. \$22

Add a side of Langostinos to any dinner \$9.00  
Add a side of Bay Scallops to any dinner \$7.00

## Pastas

Pastas are served with one Side and Rolls.

**Blackened Chicken Alfredo** A blackened chicken breast set on a bed of tri-colored fettucini with our made-to-order alfredo, with tomatoes. \$20

**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. \$19

**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. \$20

**Eggplant Parmesan** Lightly-fried eggplant topped with mozzarella cheese and marinara sauce set on a bed of angel hair. \$18

**Langostino Alfredo** Eight ounces of sautéed langostinos set on a bed of tri-colored fettuccini with our made-to-order alfredo. \$25

**Seafood Combo over Pasta** Bay scallops, shrimp and langostinos sautéed in a garlic butter sauce and served over a bed of angel hair pasta. \$22

**Southwest Chicken Pasta** A grilled chicken breast over penne pasta, smothered in our signature southwest sauce. Topped with bacon, scallions, and shredded parmesan. \$20

**Spaghetti & Meatballs** Angel hair pasta tossed in our signature marinara sauce with two authentic Italian meatballs \$13

## 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. \$10  
Add Bacon for \$1.50 Add Onions or Mushrooms for 50¢ ea.

**New Blackened Salmon Sandwich** Fresh salmon filet topped with a special blend of seasonings. Served on a roll with lettuce, tomato, and onion. \$14

**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. \$12

**French Dip** Certified Angus Beef® shaved Prime Rib topped with onion, mushrooms and provolone cheese on a ciabatta sub. \$12

**Gyro Wrap** Seasoned lamb wrapped with tzatziki, tomato, onion, feta and lettuce. \$10

**Prime Rib Melt** Certified Angus Beef® Prime Rib on a toasted sourdough bread topped with provolone cheese, horsey sauce and crispy onion ring pieces. \$12

**Reuben** Thin shaved corned beef on rye with sauerkraut and Swiss cheese. \$12

**Gluten Free Pizza** Thin crusted gluten free shell, topped with your choice of one topping. \$11 Each additional topping: pepperoni, sausage, ham, onion, mushrooms, peppers, mild banana peppers \$1 (25 minute cook time)

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. \$10 With Chicken for \$16

**Caprese Salad** Fresh basil, tomatoes and mozzarella with a balsamic drizzle. \$10

**Chicken Salad** Greens topped with grilled chicken, real bacon bits, French fries, tomatoes, onions, cucumbers and mozzarella cheese. \$15

**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. \$16

**Chop Salad** Chopped greens layered with diced onions, diced tomato, cheddar, mozzarella, bleu cheese, egg, and real bacon bits. \$14

With Chicken for \$18

**Nuts & Berries** Walnuts, sun-dried tomatoes, dried cranberries, dried bleu cheese, mandarin oranges, and fresh berries, all arranged on a bed of greens. \$14

With Chicken for \$18 With Salmon for \$20 With Steak for \$20

**Parmesan-Encrusted Salmon Salad** Fresh-cut greens, egg, sun-dried tomatoes, dried cranberries, and feta cheese topped with parmesan-encrusted salmon. \$18

**Filet Salad** Greens topped with eight ounces U.S.D.A. Choice Filet Mignon sautéed with mushrooms, and onions. Topped with cucumber slices, Asiago and Gorgonzola cheese. \$19 **Wow!**

**Martinis! Famous Italian Salad** Fresh-cut greens are tossed in our special Italian dressing and topped with tomatoes, onions, bacon, feta, and hard-boiled egg. *Quarter Order \$6 Half Order \$8 Full Order \$12*

With Chicken for \$18 With Salmon \$20 With Steak \$20

**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 20% 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

Bud Light.....	\$3.50
Bud Light Lime .....	\$3.50
Budweiser .....	\$3.50
Coors Light .....	\$3.50
Michelob Ultra .....	\$3.50
Miller Lite .....	\$3.50
O'Douls (NA) .....	\$3.50
Amstel Light .....	\$4.00
Angry Orchard .....	\$4.00
Blue Moon Belgian White.....	\$4.00
Corona .....	\$4.00
Dortmunder Gold.....	\$4.00
Dos Equis Amber .....	\$4.00
Guinness Extra Stout.....	\$4.00
Labatt's Blue.....	\$4.00
Molson Canadian .....	\$4.00
New Castle Brown Ale.....	\$4.00
Red Bridge Gluten-Free Sorghum.....	\$4.00
Rolling Rock.....	\$4.00
Samuel Adams Boston Lager .....	\$4.00
Samuel Adams Rebel IPA.....	\$4.00
Stella Artois.....	\$4.00
Yuengling Lager.....	\$4.00
Yuengling Light.....	\$4.00
Inversion IPA.....	\$5.00
Ruination Double IPA .....	\$6.00
Fat Head's Head Hunter Indian Pale Ale.....	\$7.00
Left Hand Brewing Co. Milk Stout.....	\$7.00
WELLS Banana Bread Beer .....	\$7.00
Young's Double Chocolate Stout .....	\$7.00
Arrogant Bastard Ale.....	\$8.00
Chimay Peres Trappistes .....	\$8.00



(440) 964-2800

Monday CLOSED  
Tuesday - Thursday 5:00 pm - 9:00 pm  
Friday and Saturday 5:00 pm - 10:00 pm  
Sunday CLOSED

[www.martinisashtabula.com](http://www.martinisashtabula.com)