

# STEAKS, CHOPS & RIBS

all steaks are hand cut in house, char broiled and served with steak butter and choice of 2 sides mixed green or wedge salad may be one of those sides please enjoy bearnaise or Oak Barrel Age Steak Sauce add *Blue Cheese Frommage* or *roasted mushrooms* - \$2

8 OZ. FILET MIGNON - \$24.95

12 OZ. NEW YORK STRIP - \$21.95

12 OZ. RIB EYE - \$20.95

CARIBBEAN SPICED PORK CHOPS - \$18.95

two center cut chops rubbed with Caribbean spice and soy sauce, char grilled

HOUSE SMOKED MEMPHIS STYLE BABY BACK RIBS  
HALF RACK - \$15.95 · FULL RACK - \$21.95

an extra large rack of our dry rub baby back ribs finished with our bourbon glaze

SLOW ROASTED PRIME RIB AU JUS

QUEEN \$17.95 KING \$20.95

SERVED FIDAY AND SATURDAY ONLY!!

## ADD YOUR FAVORITE SEAFOOD

HALF POUND OF GRILLED OR BLACKENED JUMBO SHRIMP - \$9.95

GRILLED OR BLACKENED ATLANTIC SALMON - \$9.95

GRILLED OR BLACKENED SEA SCALLOPS - \$11.95

LOBSTER TAIL - \$24.95

## ENTRÉES

MARTINI'S BURRITO - \$12.95

smoked chicken or pulled pork with black beans, asadero cheese, guacamole, and sour cream wrapped in a flour tortilla with pico de gallo

PECAN CHICKEN - \$14.95

pecan crusted chicken breast with a smoked chicken and apple stuffing, grilled zucchini, tomatoes, herb polenta and molasses jus

WOOD STONE OVEN POT ROAST - \$15.95

port wine braised short ribs with baby carrots, shallots and potatoes

FRESH SEA SCALLOPS - \$17.95

pan roasted served over sweet potato cakes with tomatoes and a lemon cream

ATLANTIC SALMON - \$18.95

crab crusted with potato croquets, finished with a Creole sauce and sauteed spinach



## PASTAS

served with garlic bread and your choice of mixed greens or wedge salad

CHICKEN AND SWEET POTATO RAVIOLI - \$14.95

house made chicken sausage and sweet potato ravioli's tossed with caramelized shallots, garlic and spinach

MAC & CHEESE - \$12.95

pit ham and bacon tossed with penne pasta finished with an asadero cheese sauce and aged Parmesan

FETTUCCHINE CARBONARA - \$14.95

sauteed onions and garlic tossed with ham, bacon, peas and fettuccine finished with a light Parmesan lemon cream

*Grilled Chicken* - \$4.95 *Grilled Shrimp* - \$4.95

*Atlantic Salmon* - \$9.95 *Grilled Sea Scallops* - \$11.95

SMOKED CHICKEN PENNE - \$15.95

house smoked chicken tossed with tomatoes and scallions finished with Chili Ahumado sauce, asadero and manchego cheeses

GRILLED SHRIMP RISOTTO - \$16.95

1/2 pound grilled shrimp atop our house risotto with aged Parmesan, prosciutto, tomatoes and fresh herbs

ANGEL HAIR MARTINI'S - \$11.95

fresh cherry and grape tomatoes and basil tossed in a light Parmesan lemon cream

*Grilled Chicken* - \$4.95

*Grilled Shrimp* - \$4.95

## SANDWICHES

CHOICE OF SIDE

SMOKED PRIME RIB FRENCH DIP - \$9.95

thinly shaved house smoked prime rib on a fresh baked French loaf, topped with provolone cheese served au jus

STEAK BURGERS - \$9.95

our house ground steak burgers served on a soft roll with apple wood smoked bacon, lettuce, tomatoes, onion and choice of cheese

CAROLINA PULLED PORK - \$8.95

slow smoked for over 18 hours served on a soft roll with a side of our house made Carolina style BBQ sauce

PULLED CHICKEN PHILLY - \$9.95

hard wood smoked chicken topped with caramelized onions and sweet peppers with an asadaro cheese on our house baked french loaf

CRAB CAKE CLUB - \$11.95

one extra large crab with apple wood smoked bacon, baby greens and tossed with our in house dressing

*Gratuity of 18% will be added to all parties of 7 or more.  
10% charge on all to go orders*

# APPETIZERS

## SHRIMP CEVICHE - \$9.95

lightly grilled shrimp chilled and marinated in fresh lime dressing with red and yellow cherry tomatoes, red onions, basil and cilantro

## HOUSE SMOKED SALMON - \$9.95

fresh Atlantic salmon, hot smoked, chilled and served with lovash and house dressing

## CALAMARI - \$8.95

light breaded with Parmesan lemon Aioli

## CRAB CAKES - \$9.95

Blue crab with roasted peppers and Dijon lobster sauce

## RIB STACK - \$10.95

House Smoked Baby Back Ribs finished with Bourbon Glaze and served with fries

## SLIDERS - \$11.95

an offering of some of the new Martini's favorites presented on soft rolls: crab cake, Carolina style pulled pork, and steak burger

## SESAME SEARED TUNA - \$12.95

seared rare with wasabi, ginger seaweed salad or ginger mango salsa, and ponzu sauce

## SMOKED WINGS - (10) \$6.95 (20) \$12.95

house smoked and flash fried crispy tossed in Lip sauce, Oak barrel aged steak sauce, or Carolina BBQ, with crudites and blue cheese dressing

## CHICKEN LIPS

(4) \$9.95 · (6) \$13.95 · (13) \$25.95

# WOOD STONE OVEN ARTISAN PIZZA'S - \$11.95

ROASTED ITALIAN SAUSAGE AND CHERRY PEPPERS

PEPPERONI AND GRILLED PORTABELLA MUSHROOM

ROASTED GARLIC CREAM WITH BASIL AND PROSCIUTTO

GRILLED SUMMER SQUASH WITH GOAT CHEESE AND KALAMATA OLIVES

PIZZA MARTINI'S FRESH MOZZARELLA WITH PESTO AND CHERRY TOMATOES

# MARTINI'S CRISPS

HOUSE SMOKED CHICKEN AND TOMATO - \$7.95

CHORIZO AND ROASTED GREEN CHILLIES - \$7.95

GRILLED SHRIMP AND TOASTED CORN - \$8.95

ASPARAGUS AND ROASTED RED PEPPER - \$7.95

CHEESE - \$5.95

# BEVERAGES

PEPSI, DIET PEPSI, MOUNTAIN DEW - \$2.00

COKE, DIET COKE - \$2.00

COFFEE\*, TEA\* \$2.00

\*FREE REFILLS

# SALADS & SOUP

## MIXED GREEN - \$3.95

baby greens and Romaine tossed with your choice of dressing with cucumbers, carrots, croutons and tomatoes

## CAESAR - \$4.95/\$1.00

Romaine, aged Parmesan and croutons tossed with garlicky dressing

## CAPRESE SALAD - \$6.95/\$2.00

marinate fresh Mozzarella with red and yellow cherry tomatoes and balsamic reduction

## MARTINI'S CHOP SALAD - \$6.95/\$2.00

baby greens tossed with red onions, mushrooms, green olives, bacon, eggs, blue cheese, finished with lemon Dijon dressing

## WEDGE SALAD - \$3.95

1/4 head of Iceberg lettuce with green onions and tomatoes topped in your favorite dressing

*enjoy it Martini's Style with blue cheese crumbles, bacon and blue cheese dressing - \$5.95*

## STEAK SALAD - \$12.95

grilled beef tenderloin tips atop baby greens tossed with blue cheese crumbles, tomatoes, croutons and steak house vinaigrette

## SMOKED CHICKEN SALAD - \$12.95

house smoked chicken tossed with pineapple, mango, strawberries and baby greens with Dijon poppy seed dressing, topped with pecans and Asadero cheese

## BAKED POTATO SOUP - \$3.95 CUP · \$4.95 BOWL

## TEXAS BLACK BEAN CHILI \$3.95 CUP · \$4.95 BOWL

## SOUP DU JOUR - \$3.95 CUP · \$4.95 BOWL

# SIDES - \$2.95

SEASONAL RISOTTO · LOADED MASHED POTATOES

POTATO CROQUETTES · SWEET POTATO CAKES

TEXAS STYLE BLACK BEANS · COLE SLAW

ROASTED MUSHROOM GRATIAN · FRENCH FRIES

SOUTHWESTERN POTATO GRATIAN- BAKED

POTATO- SEASONAL VEGETABLES

# DESSERTS - \$5.95

VANILLA BEAN CREME BRULE

BAVARIAN CHOCOLATE TORTE CAKE

MARTINI'S CHEESE CAKE

white chocolate and key lime with a macadamia nut crust and blueberry compote

STRAWBERRY SHORTCAKE

fresh strawberries, honey biscuits and whipped cream

PASSION FRUIT CAKE

passionfruit mousse atop banana cake, finished with lime anglaise, orange and raspberry coulis