

ENTRÉES

FILET MIGNON - \$29

8 oz hand cut filet mignon grilled and served with bearnaise

NEW YORK STRIP - \$29

one pound hand cut New York Strip grilled

RIBEYE - \$25

14 oz hand cut ribeye grilled

PRIME RIB

10 OZ QUEEN CUT - \$20

14 OZ KING CUT - \$25

FRIDAYS AND SATURDAYS ONLY

slow roasted and served with au jus and horseradish sauce

PRIME & LOBSTER - \$49

FRIDAYS AND SATURDAYS ONLY

queen cut prime rib & half pound lobster tail

PRIME & SHRIMP - \$39

FRIDAYS AND SATURDAYS ONLY

queen cut prime rib & 4 Honey Chipotle glazed shrimp

BLUE CHEESE FILET - \$33

8 oz filet mignon topped with caramelized onions and blue cheese

TUSCAN FILET - \$33

8 oz filet mignon grilled and served on garlic bread with grilled mushrooms, onions and sundried tomato basil beurre blanc

CARIBBEAN PORK CHOPS- \$23

Two chops rubbed with soy sauce & Caribbean Spice, grilled and served with mango chutney

TUSCAN CHICKEN - \$23

grilled chicken breast on garlic bread topped with grilled mushrooms, onions and sundried tomato basil beurre blanc

SURF 'N' TURF KABOBS - \$29

Skewers of 4 shrimp and ½ pound of beef tenderloin. Served with lemon, ginger sauce, and jasmine rice

LOBSTER TAIL - \$39

8 oz cold water lobster tail broiled and served with drawn butter and lemon

HONEY CHIPOTLE SHRIMP - \$23

four jumbo shrimp grilled with a honey chipotle glaze

MAHOGANY SALMON - \$23

8 oz filet of salmon with grain mustard, pepper, brown sugar and topped with onion crisps

BRONZED SALMON - \$23

8 oz filet of salmon bronzed with Seafood Spice and topped with garlic beurre blanc

SESAME SEARED AHI TUNA - \$22

lemon, wasabi, pickled ginger and soy sauce. Served rare.

SHRIMP SCAMPI - \$22.99

4 jumbo shrimp baked and topped with garlic butter sauce.

SEA SCALLOPS - \$22.99

jumbo scallops broiled and topped with garlic beurre blanc

ANGEL HAIR PASTA CARBONARA- \$16.99

sautéed onion, garlic, bacon, ham, peas tossed in a light alfredo sauce

Entrées come with fresh bread, and your choice of Baked Potato Soup or mixed greens salad, and your choice of baked potato, jasmine rice, loaded mashed potatoes, fries, or onion crisps.

Upgrade to Au Gratin Potatoes for \$2


MARTINI'S
GRILLE
Overlooking the Mississippi

GRAZING

GRAZING 101

\$13⁹⁹ PER PERSON

FOOD GURU'S CHICKEN LIPS
GRILLED PEPPERONI & PORTOBELLO PIZZA
MEDITERRANEAN SALAD
BIG ISLAND BURGERS
BIG ASS ICE CREAM PIE

ADVANCED GRAZING

\$21⁹⁹ PER PERSON

FOOD GURU'S CHICKEN LIPS
LOBSTER LOBSTER
SUPER DUPER SHRIMP ON A STICK
GRILLED PEPPERONI PORTOBELLO PIZZA
MEDITERRANEAN SALAD

ULTIMATE GRAZING

\$39⁹⁹ PER PERSON

FOOD GURU'S CHICKEN LIPS
MEDITERRANEAN SALAD
TOMATO PESTO BRUSCHETTA
PETITE FILET MIGNON
MAHOGANY SALMON
CARIBBEAN PORK CHOPS
BIG ASS ICE CREAM PIE
CHOCOLATE BAYOU CAKE
FOOD GURU CHEESE CAKE

4 PERSON MINIMUM FOR GRAZING

SANDWICHES

Sandwiches come with your choice of onion crisps or fries.

BBQ GOUDA BURGER - \$11.99

½ pound ground chuck with bacon, smoked gouda, & BBQ sauce

BLEU BURGER - \$11.99

½ pound ground chuck with Blue Cheese crumbles, blue cheese dressing, and topped with onion crisps

ALL-AMERICAN BURGER - \$9.99

½ pound ground chuck with American cheese, lettuce, tomato, and dill pickle

BIG ISLAND BURGER - \$10.99

1/3 pound spicy chicken burger topped with Big Island Slaw and mango mayo

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

APPETIZERS

CHICKEN LIPS

SINGLE LIP - \$3 · FOUR LIPS - \$12

THIRTEEN LIPS - \$32 · TWENTY FIVE LIPS - \$52

SESAME SEARED AHI TUNA - \$15

lemon, wasabi, pickled ginger and soy sauce. Served rare.

SUPER DUPER SHRIMP ON A STICK (4) - \$14.99

jumbo shrimp, red curry cream cheese and cilantro wrapped in a spring roll and served with plum and kazu sauces.

LOBSTER FRIED LOBSTER

1 POUND - \$49 · ½ POUND \$29

cold water lobster tail cut into chunks. No shell. No breading. Served with ginger sauce, drawn butter & lemon.

CALAMARI - \$10

freshly breaded, served with tomato caper aioli

SHRIMP COCKTAIL (4) - \$9.99

jumbo shrimp with cocktail sauce

THE LIP PIZZADILLA - \$13

grilled pizza crust, homemade blue cheese dressing, 2 lips, jack cheddar cheese, baked and topped with lettuce & tomato, folded and finished with a drizzle of ranch.

GRILLED PEPPERONI PORTOBELLO PIZZA - \$12

spinach cream sauce, pepperoni and grilled portobellos

TOMATO PESTO BRUSCHETTA - \$10

basil pesto, tomatoes, mozzarella

SPINACH & THREE CHEESE DIP - \$10

with tortilla chips. Topped with sour cream, bacon, and red onion.

PORTOBELLO MUSHROOM FRIES - \$10

tempura battered and fried, served with ranch dressing

ONION CRISP TOWER - \$6

thinly sliced fried onion crisps served with kazu sauce

FRY TOWER- \$6

shoestring fries served with kazu sauce

SALADS & SOUP

CHOP SALAD - \$2/\$4

julienne iceberg lettuce, spinach, and radicchio tossed with red onions, mushrooms, green olives, bacon, eggs, hearts of palm, croutons, blue cheese and lemon basil dressing. Served with cherry tomatoes and topped with onion crisps

BLUE CHEESE WEDGE - \$3/\$7

¼ head iceberg lettuce with blue cheese dressing, blue cheese crumbles, tomato, and green onion

MEDITERRANEAN SALAD - \$2/\$4

mixed greens, kalamata olives, cucumbers, tomatoes, carrots, red onions, pine nuts, balsamic vinaigrette and parmesan

MIXED GREENS SALAD - \$4

mixed greens, carrots, tomato, cucumber, and your choice of blue cheese, ranch, italian, 1000 island, or french dressing.

CHICKEN LIP SALAD - \$11.99

mixed greens, cucumber, tomatoes, topped with 2 chicken lips and Blue Cheese Vinaigrette dressing

BAKED POTATO SOUP - \$4 CUP · \$5 BOWL

topped with bacon, jack cheddar, and scallions

Bread is available with salad, soup, and appetizers for \$3 per half loaf

SIDES

FRESH SPRING ASPARAGUS - \$5.99

steamed and served with bearnaise

FRESH BROCCOLI - \$5.99

steamed and served with bearnaise

LOADED MASHED POTATOES - \$3.99

topped with garlic beurre blanc, jack cheddar cheese, bacon, and scallions

BAKED POTATO - \$2.99

JASMINE RICE - \$2.99

MUSHROOM RISOTO - \$2.99

DESSERTS

FOOD GURU CHEESECAKE - \$7

served with tri-berry sauce and lots of whipped cream

OREO CHEESECAKE - \$7

served on vanilla custard sauce and topped with lots of whipped cream

CHOCOLATE BAYOU CAKE - \$8

layers of chocolate cake and chocolate mousse with creme de cacao cream, whipped cream and hot chocolate ganache

BIG ASS ICE CREAM PIE - \$12

chocolate, strawberry, and vanilla ice cream pie on oreo crust. Topped with whipped cream, strawberries, pineapple, pecans, and drizzled with chocolate, strawberry, and caramel sauces.

HALF ASS ICE CREAM PIE - \$7

half as big, half as bad...

BEVERAGES

FRESH SQUEEZED JUICES

ORANGE OR GRAPEFRUIT JUICE - \$3

PINEAPPLE JUICE - \$3.50

LEMONADE, ARNOLD PALMER - \$2.50

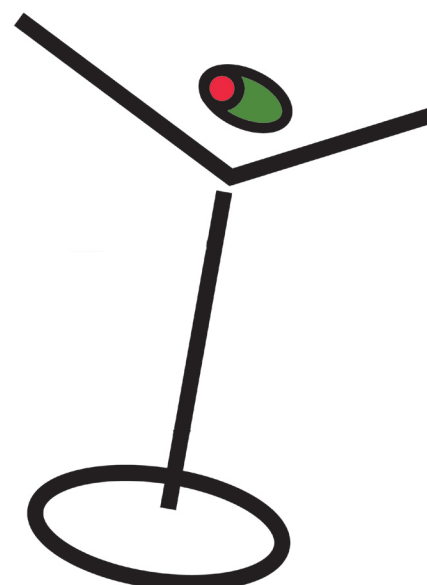
PANNA, SAN PELLEGRINO - \$2.50

PEPSI, DIET PEPSI, MOUNTAIN DEW - \$2.00

COKE, DIET COKE - \$2.00

COFFEE*, TEA* \$2.00

*FREE REFILLS



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