

The Restaurants at
Maison Martinique

S O U P S

DU JOUR - CHEF'S DAILY CHOICE \$12

MEDITERRANEAN GAZPACHO \$12

Chilled Zesty Tomato-Vegetables, Topped with Chive-Crème
Fraîche

S A L A D S

CAESAR SALAD \$16

Tossed Chopped Romaine, Baby Kale, Parmigiano-Reggiano
Cheese and Herbed Croutons

MEDITERRANEAN SALAD \$16

Organic Greens, Tomato, Red Onion Slivers, Mandarin Orange,
Feta Cheese, Aged Balsamic Vinaigrette and Sweet Pecans

MAISON BLUE SALAD \$15

Tossed Romaine Hearts, Red Radish, Tomato, Red Onion
Slivers, Green Olive, Lemon Vinaigrette and Gorgonzola
Cheese

*Add: Seared Chicken Breast \$14
(3) Large Grilled Shrimp \$16*

*Grilled Salmon \$18
(3) Seared Scallops \$20*

S M A L L B I T E S

CRUDO DU JOUR \$20

Chef's Seasonal Cold Seafood Delectables and Accompaniments

CLASSIC BRUSCHETTA \$16

Fresh Tomato, Basil, Onion, Garlic, Aged Balsamic and Grilled
Crostinis

GRILLED ARTICHOKE \$18

Calabrian Chili-Lemon Aioli and Truffle Oil Greens

CRISPY PORK BELLY \$20

With Apple Purée and Honey Glaze

SEARED SCALLOP ST. JAQUES \$20

Yukon Mashed Potatoes and Mushroom-Tarragon Cream

ESCARGOT EN CROUTE \$20

Baked Puff-Pastry with Sautéed Garlic, Tarragon and
Pernod-Butter

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MAISON PASTA DISHES

RISOTTO TRIFOLATI \$48

"The Truffle Hunter" Rich Risotto with Wild-Exotic Mushrooms, Fresh Truffle Butter and Parmigiano-Reggiano Cheese

LINGUINE FRA DIAVOLO \$52

Sautéed Lobster, Shrimp, and Scallops with Calabrian Chili, Garlic, White Wine, Butter and Baked Pangrattato Crumbs

SEASONAL PESTO ORECCIETTE \$38

A Southern Mediterranean Dish with Olive Oil, Fresh Herbs; accompanied with Crushed Pistachio and Parmigiano-Reggiano Cheese

Add: Seared Chicken Breast \$14

Grilled Salmon \$18

(3) Grilled Jumbo Shrimp \$16

(3) Seared Scallops \$20

EVENING ENTREES

GRILLED PRIME 8OZ FILET OF BEEF \$54

Red Wine Demi-Glace, Maison Blue Salad with Pommes Frites and Truffle Aioli

HOUSE SPICED DUROC BONE-IN PORK CHOP \$48

Marsala Mushroom Demi, Yukon Mashed Potatoes and Chef's Special Vegetables

GRILLED FAROE ISLAND SALMON \$42

Tarragon-Beurre Blanc, Roasted Carrot Puree and Chef's Special Vegetable

LE POULET PICCATA \$45

Pan Seared Chicken with Artichoke Rissoto, Lemon-Caper Butter and Chef's Vegetables

FRESH CATCH A LA MARTINIQUE \$55

White Wine, Lemon, Garlic, Shallots, Calabrian Chili, Spanish Chorizo served with Yukon Mashed Potatoes, Tomato-Basil Concassé and Chef's Vegetable

** Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs increases your risk of foodborne illness*