

Appetizers

Flaming Saganaki 9

Kefalograviera cheese flambéed table side with warmed pita.

Pork Bites 9

Pork tenderloin and mushrooms, sautéed in olive oil and lemon and Greek spices.

Arancini 9

Creamy Fontina cheese filled risotto croquettes served over warm marinara.

Avocado Fries 8

Freshly breaded avocado. Fried crisp and served with smoky chipotle aioli.

Crab Cakes 12

Made to order blue crab cakes baked and served over our mango-chipotle aioli.

Bruschetta 8

Sliced baguette topped with balsamic marinated tomatoes, garlic, basil and fresh mozzarella cheese.

Calamari Fritti 11

Freshly sliced whole calamari, breaded and served with warm house marinara.

Oysters Rockefeller 11

Broiled gulf oysters topped with sautéed spinach, bacon and caramelized onions in a garlic ouzo cream sauce and bread crumbs.

Shrimp Cocktail 12

Five jumbo shrimp steamed to order and served in a chilled martini glass with cocktail sauce.

Blue Crab Fondue 12

A rich blend of cheeses, blue crab meat, garlic and herbs served with garlic toast points.

Steamed Mussels 12

Steamed mussels with tomato basil white wine sauce.

Stuffed Mushrooms 10

Baked mushroom caps stuffed with our signature blue crab stuffing.

Chicken Coop

All served with your choice of one side.

Woodland Risotto* 21

Staff Favorite!! Grilled scaloppini chicken breast over wild mushroom pesto risotto.

Grilled Chicken Souvlaki 16

Juicy chicken breast grilled with our signature Greek spice, sprinkled with lemon olive oil over rice.

Roman Crusted Chicken 16

Caesar and parmesan crusted chicken breast served with buttery mashed potatoes.

Chicken Mykonos 14

Grilled chicken breast topped with sautéed onions, tomatoes, Kalamata olives and feta, with rice.

Martinis Marsala 16

Martinis Classic! Sautéed boneless chicken breast with caramelized onions and portabellas in a sweet marsala sauce over linguine.

Chicken Parmesan 16

Breaded chicken breast layered with marinara and mozzarella over linguine.

Chicken Milanese 17

Breaded chicken breast layered with white Alfredo and mozzarella over linguine.

Picatta Chicken 16

Pan-seared chicken tossed with tomatoes and capers in lemon veloute over Angel hair.



Taste of the Sea

All entrees served with one additional side.

Lake Perch 19

Panko crusted lake perch fillets, golden fried and served alongside rice pilaf.

Seafood Risotto 26

Arborio rice blended with parmesan, romano, tiger shrimp, fresh catch and roasted red peppers then topped with three jumbo shrimp and two U-10 pan seared sea scallops.

Almond Encrusted Mahi Piccata 24

Almond encrusted Mahi seared, and oven finished. Topped with lemon caper sauce and mashed potatoes.

Butterflied Shrimp 18

Jumbo butterflied shrimp, panko breaded and golden fried. Served with house cut fries.

Seafood Stew 29

Jumbo tiger shrimp, mussels, clams, calamari and fresh catch simmered in mild marinara. Served with side of rice.

Pan-Seared Scallops 23

Served in a nest of linguine with spinach and grape tomatoes in a spicy creamy creole sauce.

Broiled Seafood Combination 27

Jumbo shrimp, scallops, salmon, stuffed sole with our signature blue crab stuffing served with rice.

Lemon Dill Salmon 19

Fresh hand cut salmon steak grilled with fresh lemon and dill. Served with rice pilaf.

Pasta Classics

Add to any pasta:

chicken 4, salmon 7, steak 8, shrimp 3 each

Pesto Alfredo* 12

Fettucine tossed with broccoli florets and roasted red peppers in a creamy basil pesto alfredo sauce.

Scampi 10

Angel hair tossed in a lemon white wine garlic scampi sauce.

Penne Ala Vodka 14

Penne tossed with sautéed portabella and sun dried tomatoes in a creamy tomato vodka sauce.

Pomodoro 14

Penne tossed with tomatoes, basil and an herbed olive oil, mozzarella and basil.

Baked Ziti 15

A baked blend of ziti pasta, made fresh daily, meat sauce, ricotta and mozzarella cheeses.

Zoodles Primavera 14

Zucchini noodles tossed in olive oil with broccoli, garlic, tomato, fresh basil, roasted red peppers and mushrooms.

Baked Stuffed Shells 14

Jumbo shells filled with spinach, ricotta, parmesan mozzarella, topped with marinara and mozzarella, baked to perfection.

Gnocchi 14

Gnocchi tossed with Mascarpone Arrabbiata Sauce.

Chop House

We only use Angus Beef hand trimmed and cut by our Executive Chef
All chops are served with a choice of two sides.

Mashed potatoes, baked potato, rice pilaf, house chips, housecut fries, vegetable, soup or salad.

Upgrade to sweet potato fries, waffle fries, seasoned fries, onion rings or a double baked potato.

Prime Rib (Available Friday/Saturday)

Queen 14oz. 24

King 20oz 28

Sirloin 16

An 8oz. full-flavored New York cut.

New York Strip 22

A 14oz. full-flavored cut, with a slightly firmer texture than a ribeye.

Ribeye 24

Cut fresh and hand-trimmed. 14oz. of our most juicy and flavorful steak, distinguished by the rich marbling that runs through each cut.

Filet Mignon 31

Half pound of our most tender cut of lean, Angus beef.

Grilled Pork Souvlaki 19

Juicy pork tenderloin grilled with our signature Greek spice, sprinkled with lemon olive oil over rice.

Portabella Medallions 28

Filet Mignon sliced into medallions and grilled over a bed of buttery mashed potatoes and a roasted Portabella cap topped with a Gorgonzola cream sauce.

Lamb Porterhouse Chops 23

Three porterhouse lamb chops grilled to perfection served with roasted potatoes.

Greek Pork Chops 19

Juicy bone-in hand cut chops grilled with our signature Greek citrus herb blend, served with mashed potatoes.

kick it up a notch

Black n Bleu 5

Blackened with caramelized onions and bleu cheese crumbles

Parmesan Crusted 4

Roasted garlic parmesan crust

Cult Classic 4

Topped with garlic butter sautéed mushrooms and onions

Sides

Bowl of soup

Side salad

Mashed potatoes

Baked potato

Rice pilaf

House chips

Housecut fries

Cottage cheese

Sweet potato fries

Waffle fries

Seasoned fries

Oven roasted potatoes

Onion rings

Creamed spinach

Mac and Cheese

Double baked potato

Tater Tots

Kids Meals

All kid meals are for 12 years and under
6.50

Spaghetti and meatballs

Grilled cheese with house chips

Kids burger with house chips

Kids cheeseburger with house chips

Chicken Tenders with house chips

Burgers

This half pound succulent Angus beef burger is made from whole cuts of USDA Choice short rib and chuck – not trim – and from cattle that were born, grazed and processed in the United States. Sourced from custom-blended beef, it's a superior base for our burger creations.

Choice of house-cut fries or house chips.
Upgrade to seasoned fries, sweet potato fries, onion rings or waffle fries for 1.

Half Pound Burger 10

Half-pound Angus patty served with lettuce, tomato and onion.

Martinis 12

Blackened Angus patty stacked with caramelized onions, candied bacon and roasted red pepper aioli.

Texas 12

Angus beef patty topped with BBQ ribs, onion rings, and a fried egg.

Athena 12

Angus beef patty on top of sliced Gyro meat with red onion, lettuce, tomato, Feta cheese, and tzatziki.

Staci's Choice 12

Angus beef patty with grilled mushroom and Swiss covered in A1 Sauce.

Pizza 9

Angus beef patty smothered with house made marinara and Mozzarella cheese.

Vegetarian 12

Grilled Portabella with grilled zucchini, yellow squash, roasted red bell pepper, red onion, on a Focaccia roll.

South Of The Border 12

Angus beef patty with a Chorizo patty and our own Poblano Cream Sauce.

Ghost 12

Angus beef patty with Ghost Chili cheese, apple-wood smoked bacon, Cajun onion haystack, BBQ sauce and an over easy egg.

Tina's Choice 12

Angus beef patty stacked with Grilled Prime Rib and Mac & Cheese.

Fuji Fire HOT-HOT-HOT 12

Angus beef patty with onion haystack Swiss Cheese and our Fuji's Garlic-Habanero sauce.

Blackened Avocado 12

Blackened Angus patty with candied bacon, grilled tomato, Pepperjack cheese and avocado ranch.

ONLINE ORDERING
AVAILABLE AT

MARTINISINVALPO.COM

Signature Sandwiches

Choice of house-cut fries or house chips.
Upgrade to seasoned fries, fruit, sweet potato fries, onion rings or waffle fries for 1.

Prime Rib 12

Grilled angus prime rib sliced and smothered in grilled mushrooms, onions and red peppers and topped with melted swiss cheese on toasted Italian bread.

Chicken Focaccia* 10

Grilled chicken breast topped with roasted red peppers, portabella mushrooms, fresh mozzarella and pesto in a tomato focaccia roll.

Grilled Vegetable Pita 10

Grilled portabella, zucchini, red onion, tomato and red peppers with hummus and feta on a warm pita.

Signature Ham And Cheese 12

Flambeed saganaki cheese piled with thinly sliced ham on pita bread.

Chipotle Grouper 11

Freshly breaded Grouper topped with lettuce, tomato, onion and a smoky chipotle aioli on French bread.

House Salads

Add to any salad:

chicken 4, salmon 7, steak 8, shrimp 3 each

House Dressings:

Balsamic vinaigrette, Greek vinaigrette, Ranch, Italian, House Bleu, French, Caesar, Thousand Island, Creamy Garlic, Oil/Vinegar.

Tofu Stuffed Portabello 11*

Fresh spinach sautéed with tofu stuffed into a grilled portabello topped with balsamic vinaigrette and sliced almonds.

Goat Cheese Chop 10*

Crumbled goat cheese, golden raisins, grape tomatoes, roasted beets, avocado, red onion and candied walnuts with our classic mix, tossed with balsamic vinaigrette.

Martinis Wedge 9

Iceberg Wedge topped with bacon, Gorgonzola and tomato served traditionally with our chunky house bleu cheese.

Burrata 10

A blend of arugula and cabbage thinly sliced, tossed with lemon, dill and olive oil. Topped with fresh Burrata, crostini and roasted lemon.

Grilled Chicken Caesar 10

Grilled romaine topped with house made Caesar dressing, freshly grilled chicken breast, red onion and freshly grated parmesan cheese.

Apple Kale 10*

Fresh kale tossed with bleu cheese crumbles and candied walnuts in a mango chardonnay vinaigrette, with sliced crisp apples.

TINIS TAKE OUT

Complete Family Style dinner for 4
Only \$44

Includes One Entree choice,
Soup or Salad,
Rolls with Butter or Hummus
and Dessert.

Two Hour Pre-Order Required.

Homemade Pizzas

Please allow 45+ minutes on a busy night for pizzas. All ingredients are chopped fresh and made to order.

Small – 12 inch Cheese – 10
x-tra toppings \$1

Large – 16 inch Cheese – 15
x-tra toppings \$2

Additional Ingredients: Sweet Italian sausage, pepperoni, salami, Applewood smoked bacon, ham, anchovies, spinach, green peppers, onions, Kalamata olives, red pepper, mushrooms, pepperoncini, portabellas, fresh basil, garlic, artichoke hearts, meatballs, caramelized onions, pineapple, sun dried tomatoes, and green olives.

Specialty Pizzas

Small – 13 / Large – 19

Chicken Alfredo

White alfredo sauce, grilled chicken and mozzarella.

Bbq

Barbeque sauce, grilled chicken and cheddar cheese.

Margherita Classic

Olive oil, fresh mozzarella, fresh basil and sliced tomato.

White

Shredded mozzarella cheese, ricotta cheese, and Pecorino Romano cheese.

Greek

Gyro meat, red onions, tomatoes, black olives, parmesan, feta and mozzarella.

Captain Mikes

Bacon, sausage, pepperoni, ham.

CATERING

Ask us about catering
your special event
e-mail us at

Bookings@martinisinvalpo.com

**May contain allergens – Please advise your server of any food related allergies before ordering!*

Consuming raw or undercooked meats, poultry, seafood or shellfish may increase your risk of foodborne illness, especially if you have medical conditions.

Gluten Free options available. 20% gratuity will be added to parties of 8 or more. Split Plates are subject to a \$2 up-charge. All food made to order.

In a hurry? Please call your order in ahead of time. Max two discounts per party.