

# Appetizers

## Flaming Saganaki 9

Kefalograviera cheese flambéed table side with warm pita.

## Pork Bites 9

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

## Arancini 9

Creamy Fontina cheese-filled risotto croquettes served atop warm house marinara.

## Avocado Fries 8

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

## Crab Cakes 12

Our signature blue crab cakes served over our mango-chipotle coulis.

## Bruschetta 8

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

## Calamari Fritti 11

Freshly breaded calamari 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 served with cocktail sauce.

## Blue Crab Fondue 12

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

## Sesame Feta 10

Sliced Feta covered with sesame seeds, pan fried and drizzled with honey.

## Stuffed Mushrooms 10

Baked mushroom caps stuffed with our signature blue crab stuffing.

## Grilled Octopus 14

Tender octopus char broiled to perfection.

## Steamed Mussels 12

Steamed mussels with tomato basil white wine sauce.

# Chicken Coop

Served with your choice of soup or salad.

## Woodland Risotto 21\*

Grilled scaloppini chicken breast over wild mushroom pesto risotto.

## Greek Chicken Souvlaki 16

Juicy chicken breast grilled and finished with lemon olive oil over rice.

## Roman Crusted Chicken 16

Caesar and parmesan crusted chicken breast served with mashed potatoes.

## Chicken Mykonos 14

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

## Martinis Marsala 16

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 velouté served over angel hair.



# 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.*

*Add to any steak: chicken 4, salmon 7, shrimp 3 each, scallops 6 each*

## Prime Rib (Available Friday and Saturday)

Slow roasted Angus beef seasoned with our signature flavors.

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 juiciest and most 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 mix, finished with lemon olive oil over rice.

## Portabella Medallions 28

Filet Mignon sliced into medallions and grilled, paired with roasted Portabellas atop a bed of buttery mashed potatoes 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.

## BBQ Half-Slab Ribs 18

Half slab of BBQ back ribs.

## Chop House Finishes

### Hollandaise 4

### 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

Vegetable medley

Mashed potatoes

Baked potato, Rice pilaf

House chips, Housecut fries

Oven roasted potatoes

## Upgrades (additional charge applies)

Waffle fries

Tater Tots

Onion rings

Seasoned fries

Sweet potato fries

Broccoli

Creamed spinach

Mac and Cheese

Double-baked potato

# 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

Parmesan, Romano, tiger shrimp, fresh catch and roasted red peppers in risotto, topped with jumbo shrimp and pan-seared sea scallops.

## Almond Encrusted Mahi Piccata 24

Almond-encrusted Mahi, seared and oven-finished, topped with lemon-caper sauce atop a bed of 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

Pan-seared scallops served in a nest of linguine with spinach and grape tomatoes in a spicy and creamy creole sauce.

## Broiled Seafood Combination 27

Jumbo shrimp, scallops, salmon, blue crab-stuffed sole served with rice.

## Lemon Dill Salmon 19

Fresh hand-cut salmon grilled with fresh lemon and dill served with rice.

## Coconut Shrimp 20

Coconut crusted jumbo shrimp served with sweet potato fries and apricot-ginger jalapeño sauce.

# Pasta Classics

*Served with choice of soup or salad.*

*Add to any pasta: chicken 4, salmon 7, steak 8, scallops 6 each, five shrimp 12*

## 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.

## Greek Spaghetti 12

Linguine tossed with sautéed onions, tomato, garlic, kalamata olives and feta.

## Bolognese 14

Linguine topped with our fresh meat 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 rustic tomato sauce, fresh mozzarella, basil and an herbed olive oil.

## Baked Ziti 15

A baked blend of ziti pasta, house marinara, ricotta and mozzarella.

## Zoodles Primavera 14

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

## Baked Stuffed Shells 14

Jumbo shells filled with ricotta, parmesan, mozzarella, topped with marinara and mozzarella.

## Gnocchi 14

Gnocchi tossed with Mascarpone Arrabbiata Sauce.

## Mediterranean Shrimp 22

Angel hair tossed in olive oil with sundried tomatoes, garlic, basil, capers and olives.

## Catering

Ask us about catering special events!  
E-mail us at  
[Bookings@martinisinvalpo.com](mailto:Bookings@martinisinvalpo.com)  
or call us at  
219-464-2126

## Burgers

Our 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.  
Upgrades 1  
seasoned fries, sweet potato fries, onion rings, waffle fries, or tater tots.

### Half Pound Burger 10

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

### Martinis 12

Blackened Angus beef 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 house 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 12

**HOT-HOT-HOT**

Angus beef patty, grilled onions, pepperjack cheese and our Fuji **FIRE!!!** Garlic-Habañero sauce.

### Blackened Avocado 12

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

**Order Online at**

[MARTINISINVALPO.COM](http://MARTINISINVALPO.COM)

## Signature Sandwiches

Choice of house-cut fries or house chips.  
Upgrades 1  
seasoned fries, sweet potato fries, onion rings, waffle fries, or tater tots.

### Prime Rib 12

Grilled angus prime rib smothered with grilled mushrooms, onions and peppers and topped with melted Swiss on toasted Italian bread.

### Chicken Focaccia\* 10

Grilled chicken breast topped with roasted red peppers, portabellas, fresh mozzarella and pesto on a tomato focaccia.

### Blackened Chicken 11

Blackened chicken breast, pepperjack, tomato, applewood smoked bacon and avocado ranch on grilled sourdough.

### Grilled Veggie Pita 10

Grilled seasonal vegetables with hummus on a warm pita.

### Signature Ham And Cheese 12

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

### Chipotle Grouper 11

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

## House Pizzas

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

### Small 12" Cheese – 10

### Large 16" Cheese – 15

Toppings Small .75 / Large 1.50 each.

**Additional Toppings:** Sweet Italian sausage, pepperoni, Applewood-smoked bacon, ham, anchovies, onions, spinach, mushrooms, fresh basil, meatballs, caramelized onions, green olives, sun-dried tomatoes, pineapple, Kalamata olives, garlic, tomatoes, green peppers, pepperoncini, broccoli.

## Specialty Pizza

12" Small – 13

16" Large – 19

### Chicken Alfredo

White alfredo sauce, grilled chicken and mozzarella.

### Margherita

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

### White

Shredded house cheese blend, with ricotta cheese and fresh basil.

### Greek

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

### Captain Mike's

Bacon, sausage, and pepperoni.

### Vegetarian

Onion, tomato, spinach, mushroom, green pepper, black olives.

### Italian Potato

Thinly sliced potatoes, seasoned with olive oil, sea salt, garlic, parmesan and fresh rosemary.

## Kids Meals

All kid meals are for 12 years and under, served with a drink.

6.50

### Spaghetti and meatballs

### Spaghetti and meat sauce

### Mac and Cheese

### Grilled cheese and house-cut fries

### Kids burger and house-cut fries

### Kids cheeseburger and house-cut fries

### Chicken tenders and house-cut fries

## House Salads

Add to any salad: chicken 4, salmon 7, gyro 5, steak 8, five shrimp 12

### House Dressings:

Ranch, Bleu Cheese, Italian, Caesar, Greek Vinaigrette, Balsamic Vinaigrette, French, Thousand Island, Creamy Garlic, Honey Mustard.

### Tofu Stuffed Portabella 11\*

Fresh spinach sautéed with tofu stuffed into a grilled portabella and 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.

### Greek Signature 9

Greens tossed in our Greek vinaigrette topped with anchovy fillets, cucumbers, tomatoes, onion and feta cheese.

### Martinis Wedge 9

Iceberg wedge topped with bacon, Gorgonzola and tomato served with our chunky house bleu cheese dressing.

### Burrata 10

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

### Greek Rice Bowl 12

Rice pilaf with shredded lettuce, feta, Kalamata olives, tomatoes, red onions, cucumbers, pepperoncinis marinated garbanzo beans, served with tzatziki sauce.

### Blackened Chicken 12

Classic Mix topped with blackened chicken, grilled tomatoes, onions, bacon, avocado and vocado ranch dressing.

## Tinis Take Out

Complete Family Style dinner for 4  
for \$44

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

Two Hour Pre-Order Required.

*\*Contains nut allergens – Please advise your server of ANY food related allergies before ordering!*

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs 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. Maximum two discounts per party. NO DISCOUNTS WILL BE ACCEPTED IN CONJUNCTION WITH ANY BUFFET OR HOLIDAY.