

# Appetizers

## Flaming Saganaki 10

Kefalograviera cheese flambéed table side with warm pita.

## Pork Bites 10

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

## Arancini 10

Risotto croquettes filled with creamy Fontina cheese served over warm marinara.

## Avocado Fries 10

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

## Crab Cakes 14

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

## Bruschetta 8

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

## Calamari Fritti 12

Hand breaded calamari served with warm marinara.

## Oysters Rockefeller 12

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

## Blue Crab Fondue 12

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

## Stuffed Mushrooms 11

Baked mushroom caps stuffed with our signature blue crab stuffing.

## Mussels 12

Mussels simmered in tomato basil white wine sauce, and garlic toast.

## Signature Jumbo Wings 15

Choose from Mild, Hot, Greek (grilled), Honey BBQ, Apricot-Ginger Jalapeño, East Coast (grilled) or Mike's **FIRE!!!!**

Served with choice of

House Ranch or Bleu Cheese Dressing.

# Chicken Coop

Served with your choice of soup or salad.

## Woodland Risotto 21\*

Grilled chicken breast over a wild mushroom, sundried tomato, pesto risotto.

## Greek Chicken Souvlaki 16

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

## Roman Crusted Chicken 16

Caesar and parmesan crusted chicken breast served with mashed potatoes.

## Martinis Marsala 16

Sautéed scallopini 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

Sautéed scallopini chicken breast with tomatoes and capers in lemon velouté served over linguine.



## SCRATCH KITCHEN & LOUNGE

# Chop House\*\*

*We only use Angus Beef hand-trimmed and cut by our Executive Chef.*

*All chops are served with a choice of one side, and soup or salad.*

*Add to any steak: chicken 5, salmon 8, shrimp 3 each, scallops 6 each.*

## Sirloin 18

An 8oz. full-flavored New York cut.

## New York Strip 24

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

## Ribeye 27

14oz. of our juiciest and most flavorful steak, distinguished by the rich marbling that runs through each cut.

## Filet Mignon 34

8oz. 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 and tzatziki over rice.

## Portabella Medallions 34

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 27

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

## Greek Pork Chops 20

Juicy bone-in chops grilled with our signature Greek citrus herb blend and mashed potatoes.

## BBQ Half-Slab Ribs 18

Half slab ribs with house cut fries.

## Chop House Finishes

### Black n Bleu 5

Blackened with caramelized onions and bleu cheese crumbles.

### Parmesan Crusted 5

Roasted garlic parmesan crust.

### Cult Classic 5

Topped with garlic butter sautéed mushrooms and onions.

# Sides

Vegetable du jour

Mashed potatoes

Baked potato, Rice pilaf

House chips, Housecut fries

Oven roasted potatoes

**Upgrades (additional charge applies)**

Waffle fries, Sweet potato fries

Onion rings, Seasoned fries

Mac and Cheese

Double-baked potato.

# Taste of the Sea

Served with your choice of soup or salad.

## Lake Perch 21

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

## Seafood Risotto 30

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 28

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 30

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

## Broiled Seafood Combination 33

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 21

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

## Mediterranean Shrimp 22

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

# Pasta Classics

*Served with choice of soup or salad.*

*Add to any pasta: chicken 5, salmon 8, steak 12, scallops 6 each, five shrimp 12.*

## Pesto Alfredo\* 12

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

## Scampi 10

Linguine 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.

## Baked Ziti 15

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

## Zoodles Primavera 15

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

## Baked Stuffed Shells 15

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

## 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.

### Half Pound Burger 12

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

### Martinis 14

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

### Texas 14

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

### Athena 14

Beef patty topped with sliced gyro meat, red onion, lettuce, tomato, Feta cheese, and tzatziki.

### Vegetarian 13

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

### Ghost 14

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

### Tina's Choice 14

Beef patty stacked with grilled prime rib and mac & cheese.

### Patty Melt 14

Beef patty with caramelized onions and Wisconsin cheddar on grilled caraway rye.

### Mike's Fire 14

**HOT-HOT-HOT**

Beef patty, onion haystack, lettuce, tomato, pepperjack cheese and our Mike's **FIRE!!!** Garlic-Habañero sauce.

## Sandwiches

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

### Signature Ham & Cheese 12

Hot, thinly sliced ham piled atop Saganaki cheese on pita bread.

### Prime Rib 13

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

### Chicken Focaccia\* 12

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

### Blackened Chicken 12

Blackened chicken breast, pepperjack, tomato, apple-wood smoked bacon and avocado ranch on grilled sourdough.

## Salads

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

### House Dressings:

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

### Goat Cheese Chop 10\*

Crumbled goat cheese, raisins, tomatoes, beets, avocado, red onions and candied walnuts, tossed with balsamic.

### Greek Signature 9

Greens tossed in our Greek vinaigrette topped with anchovies, cucumbers, tomatoes, onions and feta cheese.

### Martinis Wedge 9

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

### Burrata 11

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

### Grilled Chicken Caesar 12

Grilled romaine topped with Caesar dressing, grilled chicken, red onions and parmesan cheese and croutons.

### Greek Rice Bowl 12

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

### Blackened Chicken 13

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

### Chef 14

Classic Mix topped with roast beef, ham, turkey, American and Swiss cheeses with an egg.

## Tinis Take Out

Complete Family Style dinner for 4 for \$44

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

Two Hour Pre-Order Required.

## 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 1.00 / Large 1.75 each.

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

## Artisan Pizzas

Our artisanal pizzas have been carefully crafted and cannot be modified

12" Small – 13

16" Large – 19

### Martinis

Blackened cream sauce, roasted red peppers, caramelized onions, prime rib, fresh mozzarella and chipotle aioli drizzle.

### Chicken Alfredo

White alfredo sauce, grilled chicken and mozzarella.

### Margherita

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

### Greek

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

### Vodka Chicken

Chicken in vodka sauce with mushrooms and sundried tomatoes.

### Junior's\*

Ricotta, fresh mozzarella, red onions, gyro, Portabella, garlic, tomatoes, pesto drizzle.

**Order Online at**

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

**\*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 SPECIAL MENU OR HOLIDAY.**