

Appetizers

Flaming Saganaki 11

Kefalograviera cheese flambéed table side with warm pita.

Pork Bites 11

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

Avocado Fries 11

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

Crab Cakes 16

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

Deconstructed Bruschetta 10

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

Calamari Fritti 13

Hand breaded calamari served with warm marinara.

Fried Brussels 12

Fresh brussels with crispy bacon, tossed in balsamic and parmesan.

Blue Crab Fondue 14

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

Stuffed Portabella 12

Stuffed portabella mushrooms with our signature blue crab stuffing and Old Bay aioli.

Signature Jumbo Wings 16

Breaded: Mild, Hot, Honey BBQ, Apricot-Ginger Jalapeño, or Mike's Fire.

Grilled: (GF) Greek, Blackened, or Old Bay.

Lily Cheese Bread 13

Crispy, cheesy, savory, and tasty. Served with our house marinara.

Loaded Greek Fries 14

Gyro meat, red onions, tomato, crumbled feta, and sliced black olives tossed in our house Greek vinaigrette.

Arancini 11

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

Chicken

Creations

Served with your choice of soup or salad.

Roman Crusted Chicken 17

Caesar and parmesan crusted chicken breast served with choice of side.

Martinis Marsala 17

Sautéed scallopini chicken breast with caramelized onions and portabellas in a sweet marsala sauce over linguine.

Chicken Parmesan 17

Breaded chicken breast layered with marinara and mozzarella over linguine.

Chicken Milanese 18

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

Picatta Chicken 17

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

Chicken Souvlaki 17 (GF)

Grilled with our Greek citrus jus, EVOO and tzatziki.



SCRATCH KITCHEN & LOUNGE

Taste of the Sea

Served with your choice of soup or salad.

Lemon Dill Salmon 20 (GF)

Fresh hand-cut salmon grilled with fresh lemon and dill. Choice of side

Lake Perch 22

Panko-crusted lake perch fillets, hand breaded and golden fried. Choice of side

Seafood Risotto 31 (GF)

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

Mahi-Mahi 28 (GF)

Grilled mahi-mahi with a lemon-dill vinaigrette. Choice of side

Blackened Red Snapper 28 (GF)

Seared filet of snapper with a mango-corn salsa. Choice of side

Seafood Combination 35

Skewered shrimp and scallops, salmon and blue crab-stuffed sole. Choice of side

Butterflied Shrimp 19

Jumbo butterflied shrimp, panko breaded and golden fried. Choice of side

Coconut Shrimp 22

Coconut-crusted jumbo shrimp served with apricot-ginger jalapeño sauce.

Choice of side

Shrimp Mykonos 23

Linguini tossed with plum tomatoes, onions, fresh mint and basil, roasted garlic, Kalamata olives and feta.

East Coast Scallop Carbonara 34

Jumbo bay scallops over an Old Bay carbonara sauce with peas, corn, pancetta, and asparagus.

Shrimp Puttanesca 23

Shrimp tossed with linguini in our traditional Italian recipe with chunky tomatoes, garlic, capers, anchovies and black olives.

Sides

Vegetable du jour

Mashed potatoes

Baked potato

Rice pilaf

French fries

Upgrades (additional charge applies)

Tater tots

Parmesan risotto

Sweet potato fries

Onion rings

Grilled asparagus

Mac and cheese

Double-baked potato.

Chop House

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

Add to any steak: salmon 8, five shrimp 12, three scallops 18.

New York Strip 26 (GF)

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

Ribeye 29 (GF)

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

Filet Mignon 36 (GF)

8oz. of our most tender cut of lean Angus beef.

Souvlaki 22 (GF)

Choice of Pork, Beef.

Grilled with our Greek citrus jus, EVOO and tzatziki.

Lamb Porterhouse Chops 28 (GF)

Three porterhouse lamb chops grilled to perfection.

Greek Pork Chops 21 (GF)

Juicy bone-in chops grilled with our signature Greek citrus herb jus.

Chop House Finishes

Gorgonzola 5

Gorgonzola cream with roasted garlic and spice.

Parmesan Crusted 5

Charred onion & garlic parmesan crust.

Cult Classic 5 (GF)

Topped with garlic butter sautéed mushrooms and onions.

Pasta Classics

Served with choice of soup or salad.

Add to any pasta: chicken 5, salmon 8, steak 12, three scallops 18, five shrimp 12.

Pesto Alfredo* 13

Broccoli florets

and roasted red peppers in a creamy basil pesto alfredo sauce.

Tomato Basil Scampi 23

Linguine tossed with cherry tomato, basil, and garlic with a kiss of white wine.

Penne Ala Vodka 15

Sautéed portabella

and sun-dried tomatoes in a creamy tomato vodka sauce.

Baked Ziti 16

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

Zoodles Primavera 16 (GF)

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.

Gnocchi Italia 18

House fennel sausage tossed with roasted pepper, sun-dried tomato, basil pesto.

Lemon Parmesan Risotto 22 (GF)

Peas, asparagus, bacon and parmesan with a squeeze of fresh lemon.

Spag n' Ball* 17

Half pound meatball over Linguini, ricotta and pesto drizzle.

Burgers**

Served with:

house chips, fries, soup or salad.

Upgrades:

sweet potato fries, onion rings, tater tots.

Make it a double 6

Substitute pretzel bun 2

Gluten free bun 2

The Classic 13

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

Texas 15

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

Athena 15

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

Martinis 15

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

Ghost 15

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

Tina's Choice 15

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

Mike's Fire 15

HOT-HOT-HOT

Beef patty, onion haystack, lettuce, tomato, pepperjack cheese and our Mike's Fire sauce on a pretzel bun.

Hound Dog 15*

Ode to the king. Beef patty with peanut butter, applewood bacon, cheddar cheese and a fried egg on a pretzel bun.

Kids Menu

All meals served with a drink.
Kids 10 years and under \$7.50

Mac and Cheese

Spaghetti and Meatballs

Chicken Tenders with French Fries

Grilled Cheese with French Fries

Hamburger with French Fries

Fish of the Day and French Fries

Fettuccine Alfredo

Cheeseburger with French fries

Sandwiches

Served with

house chips, fries, soup or salad.

Upgrades:

sweet potato fries, onion rings, tater tots.

Classic Reuben 13

House roasted corned beef shaved and topped with sauerkraut, smoked baby Swiss on caraway rye with thousand island.

Signature Ham & Cheese 13

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

Prime Rib 14

Grilled angus prime rib smothered with grilled mushrooms, onions and peppers and topped with melted swiss on toasted French baguette.

Shrimp Po Boy 13

Crispy shrimp, shredded lettuce, pickles, tomato, chipotle aioli, on a French baguette.

Blackened Chicken 13

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

Artisan Pizza

Small 12 inch/Large 16 inch

12" gluten free crust available

Classic Cheese 11/16

Our blend of shredded cheeses.

Pepperoni Pleaser 14/20

Pepperoni, Pepperoni, Pepperoni

Meatlover Pie 14/20

House fennel sausage, pepperoni, bacon, and meatballs.

Horsin' Around 14/20

Mashed potato base, caramelized onion, portobello mushroom, and prime rib topped with a horsey drizzle.

Buffalo Chicken 14/20

House made buffalo ranch, chicken, bacon, onions, and mozzarella.

Veggie Supreme 14/20

Onions, tomato, mushroom, garlic, black olives, and bell pepper seasoned with a Greek spice blend.

Reuben 14/20

Thousand island base with shredded saurkraut and shaved corned beef topped with a cheddar/Swiss blend.

Martinis 14/20

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

Chicken Broccoli Alfredo 14/20

White alfredo base, grilled chicken, broccoli, and mozzarella.

Margherita 14/20

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

Salads

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

Goat Cheese Chop 12* (GF)

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

Martinis Wedge 11 (GF)

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

Greek Signature 10 (GF)

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

Charred Caesar 13

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

Blackened Chicken 14 (GF)

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

Burrata 12 (GF)

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

Strawberry Spinach 14 (GF)*

Baby spinach, walnuts, crumbled feta, and slivered red onions served with poppyseed vinaigrette.

Chef 15 (GF)

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

Chef Desserts

Chef's Cheesecake Selections

Louie's Famous Carrot Cake

Baklava

Baklava Sundae

Ek Mek Kataifi

Crepe Brulée (GF)

Fudge Brownie Ala Mode

Cobbler Ala Mode

Flourless Cake Ala Mode (GF)

Tiramisu

Ask your server about today's Specialty Desserts and cheesecake flavors

Catering

Ask us about catering events!

E-mail us at

Bookings@martinisinvalpo.com

or call us at

219-464-2126

***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.