

# Appetizers

## Flaming Saganaki 11

Kefalograviera cheese flambéed table side with warm pita.

## Pork Bites 12

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

## Calamari Fritti 17

Hand breaded calamari served with warm marinara.

## Oysters Rockefeller 14

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

## Avocado Fries 11

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

## Sophie's Garlic Bread 13

Cheesy garlic bread served with our housemade marinara.

## Crab Cakes 16

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

## Blue Crab Fondue 14

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

## Sesame Feta 13

Pan fried Feta with sesame seeds and honey, served with warm pita.

## Mussels 14

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

## Signature Jumbo Wings 16

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

**Grilled:** (GF) Greek (Allow 40 minutes)

## Loaded Greek Fries 14

Gyro meat, onions, tomato, Feta, and olives tossed in Greek vinaigrette.

## Stuffed Mushrooms 12

Baked crimini mushroom caps stuffed with our signature blue crab stuffing.

## Arancini 11

Risotto croquettes filled with creamy Fontina cheese served over marinara.

# Pasta Classics

*Served with choice of soup or salad.*

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

## Pesto Alfredo\* 14

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

## 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, 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 16

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.

## Mac and Cheese 14

Our house made creamy white cheese blend with cavatappi.



SCRATCH KITCHEN & LOUNGE

# Taste of the Sea

Served with your choice of soup or salad.

## Lemon Dill Salmon 21 (GF)

Fresh hand-cut salmon grilled with fresh lemon and dill with starch and vegetable

## Lake Perch 23

Panko-crusted lake perch, hand breaded, golden fried with starch and vegetable.

## 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.

## Almond Encrusted

## Mahi-Mahi Piccata\* 29

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

## Blackened Red Snapper 29 (GF)

Pan-seared Red Snapper fillet with creole sauce, over white rice.

## Seafood Combination 35

Shrimp and scallops, salmon and blue crab-stuffed sole. with starch and vegetable.

## Butterflied Shrimp 19

Jumbo butterflied shrimp, panko breaded and golden fried with starch and vegetable.

## Coconut Shrimp 22

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

## Shrimp Scampi 23

Shrimp and linguine tossed in a lemon white wine garlic scampi sauce.

## Shrimp Mykonos 23

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

## Pan-Seared Scallops 31

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

## Seafood Stew 35

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

# Sides

House made Chips, Vegetable du jour, Mashed potatoes

Baked potato, Rice pilaf, French fries.

**Upgrades (additional charge applies)**

Tater tots, Parmesan risotto

Sweet potato fries, Onion rings, Mac and cheese

Double-baked potato. Broccoli.

## Upgrade side salad 3

Greek, Caesar, Wedge

# Chop House

*All chops are served with a choice of soup or salad.*

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

*Add cult classic 5.*

*(Sautéed onions, mushrooms, garlic butter)*

## New York Strip 28 (GF)

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

## Ribeye 31 (GF)

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

## Filet Mignon 37 (GF)

8oz. of our most tender cut of lean angus beef with starch and vegetable.

## Pork Souvlaki 23 (GF)

Pork tenderloin grilled with our Greek citrus jus, EVOO, over rice, with tzatziki.

## Lamb Porterhouse Chops 29 (GF)

Three chops grilled to perfection with starch and vegetable.

## Greek Pork Chops 22 (GF)

Two juicy bone-in chops grilled with signature Greek spice and citrus herb jus with starch and vegetable

## Portabella Medallions 37 (GF)

Sliced filet mignon paired with roasted Portabellas atop a bed of mashed potatoes with a Gorgonzola cream sauce.

# Chicken Creations

Served with your choice of soup or salad.

## Woodland Risotto 27\* (GF)

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

## Roman Crusted Chicken 17

Caesar and parmesan crusted chicken breast served with starch and vegetable.

## Martinis Marsala 17

Sautéed scallopini chicken breast with caramelized onions and mushrooms 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.

## Chicken Picatta 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, served over rice, and tzatziki.

## Chicken Tenders 15

Served with house fries.

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Earn 1 point\* for every dollar spent.

\*Excludes Alcohol

## Salads

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

### Goat Cheese Chop 13\* (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 11 (GF)

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

### Blackened Chicken 15 (GF)

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

### Burrata 13 (GF)

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

## 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

### Hamburger with French Fries

### Fish of the Day and French Fries

### Fettuccine Alfredo

### Cheeseburger with French fries

## Sandwiches

### Served with

House chips, fries, soup.

### Upgrades:

Sweet potato fries, onion rings,  
tater tots, salad.

### Chicken Focaccia 13\*

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

### Signature Ham & Cheese 13

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

### Classic Reuben 14

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

### Prime Rib 14

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

### Blackened Chicken Melt 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

**Toppings:** Sweet Italian sausage, pepperoni,  
applewood-smoked bacon, ham, anchovies,  
onions, spinach, mushrooms, fresh basil,  
meatballs, caramelized onions, green olives,  
sun-dried tomatoes, olives, garlic,  
tomatoes, peppers, pepperoncini, broccoli.  
*Toppings Small 1.00 each / Large 2.00 each.*

### Classic Cheese 11/16

Our blend of shredded cheeses.

### Greek 14/20

Gyro, red onion, tomatoes, olives,  
parmesan, Feta, mozzarella on  
an olive oil base and a tzatziki drizzle.

### Meatlover 14/20

House fennel sausage, pepperoni,  
bacon, and meatballs.

### Buffalo Chicken 14/20

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

### Veggie Supreme 14/20

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

### 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.

## Burgers\*\*

### Served with:

House chips, fries, soup.

### Upgrades:

Sweet potato fries, onion rings,  
tater tots, salad.

### Substitute pretzel bun 2 Gluten free bun 2

### Cheese Choices 2 (American, Cheddar, Swiss, Pepperjack, Mozzarella, Bleu)

### The Classic 14

Beef patty served with  
lettuce, tomato and onion.

### Texas 16

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

### Athena 16

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

### Martinis 16

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

### Tina's Choice 16

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

### Mike's Fire 16

### HOT-HOT-HOT

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

### The Portabello 16

Grilled Portabello with grilled zucchini,  
roasted peppers, red onions  
on focaccia roll.

### Ghost 16

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

### Phil'n Burger 21

Double beef patty, with American and  
pepperjack cheese, lettuce, tomato,  
onions.

## Catering

Ask us about catering events!

E-mail us at

[Bookings@martinisinvalpo.com](mailto:Bookings@martinisinvalpo.com)

or call us at

219-464-2126

*\*Contains nut allergens – We season ALL items automatically with our house spice blends.*

*Please advise your server of ANY food or seasoning 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.**