

La Grande  
Martier



## HORS D'OEUVRES

### Gran Escargot

Cognac, Garlic Butter, Parsley, Puff Pastry \$20

### Caribbean Crab & Shrimp Cakes

Pan-Seared Jumbo Lump Crab & Shrimp Cake,  
Tropical Slaw, Mango Remoulade \$20

### Baked Brie en Croûte T+

Brown Sugar Puff Pastry, Grapes,  
Candied Walnuts, Cabernet Sauce, Baguette \$17

### Mini Croque Monsieur

Puff Pastry Shell Stuffed with Ham,  
Melted Mornay Sauce, Gruyère Cheese \$16

### Jalapeño Conch Fritters

Caribbean Style, Flash Fried, Thai Aioli \$17

### Roasted Garlic & Baguette GFA

Roasted Garlic, Goat Cheese,  
Apricot Jam, Pesto, Baguette \$16

### Sesame Crusted Ahi Tuna\*

Seaweed, Wasabi, Ginger, Soy, Wonton Crisps \$20

### Goat Cheese Croquettes

Goat Cheese, Potato, Scallion,  
Pesto, Chipotle Aioli \$15

### Baked Artichoke & Spinach Dip GFA, T+

Artichoke, Spinach, Feta,  
Mozzarella, Parmesan, Baguette \$18

### Chicken Mediterranean Flatbread GFA

Chicken, Apricot Jam, Feta Cheese, Red Onion,  
Kalamata Olives, Arugula & Balsamic Glaze \$16

### Margherita Flatbread GFA

Roasted Garlic Marinara, Mozzarella,  
Tomato, Basil, Olive Oil \$15

### Burrata GFA

Burrata, Heirloom Tomato,  
Basil, Truffle Oil, Crostinis \$18

### Avocado Bruschetta GFA

Avocado, Pico, Cilantro, Crostinis \$16

T+ (Please Expect a Longer Cook Time)

GF (Gluten Free)

GFA (GF Option Available +\$4)

VEG (Vegetarian)

# BRUNCH

Bottomless Drinks: Available Until 3pm, Two-Hour Limit, Requires Purchase of an Entrée

Love your foodie experience? Thank our kitchen with a round of drinks \$15

## SOUPS & SALADS

Add to Any Salad: Chicken \$10 / 4 Shrimp \$14 / Mahi or Salmon \$17 / Steak \$17

French Onion \$12 / Soup Du Jour \$10  
House Salad \$10 / Caesar Salad \$10

### Steak & Arugula Salad\* GFA

8oz Steak, Arugula, Caramelized Onion,  
Tomato, Radish, Blue Cheese Crumble,  
Balsamic Vinaigrette \$26

### Shrimp, Spinach & Microgreens Salad GF

4 Grilled Shrimp, Spinach, Mixed Microgreens,  
Tarragon, Parsley, Craisins, Goat Cheese, Candied  
Walnut, Pickled Shallot, Lemon Vinaigrette \$24

### Chicken, Avocado & Brie Salad GF

Chicken Breast, Avocado, Brie,  
Mixed Greens, Caramelized Onions,  
Tomato, Balsamic Vinaigrette \$22

### Chicken Caesar Salad

Grilled Chicken Breast, Romaine,  
Parmesan, Croutons, Caesar Dressing \$19

### Hazelnut & Blue Cheese Wedge

Romaine Wedge, Hazelnut, Bacon, Craisins,  
Blue Cheese Crumble, Gorgonzola Dressing \$16

## BRUNCH ENTRÉES

### CRACKIN' EGGS TIL 3PM

### Crab Cake Benedict\*

Jumbo Lump Crab & Shrimp Cake,  
Poached Eggs, English Muffin, Hollandaise \$23

### Shrimp and Cheesy Grits\* GF

Blackened Shrimp, Andouille Sausage,  
Poached Eggs, Sautéed Garlic, Tomato, Onion,  
Peppers, Tomato Creole Sauce, Cheesy Grits \$23

### Martier Morning\*

Your Choice: Bacon, Ham Steak or Sausage,  
2 Eggs Your Way, Home Fries,  
Your Choice: White, Wheat or Rye Toast \$18

### Breakfast Burrito\*

Your Choice: Bacon, Ham or Sausage.  
Stuffed with Eggs, Potatoes, Pico,  
Sweet Peppers, Onions, Mozzarella.  
Topped w/ Chipotle Aioli & Sour Cream \$18

### Classic French Toast

Whipped Cream & Mixed Fruit Garnish \$16  
*Nutella* +\$3, *Bacon* +\$6, *Sausage* +\$6

### Steak & Eggs\*

12oz NY Strip, 2 Eggs Your Way, Home Fries,  
Cheesy Grits, Toast, Mixed Fruit Garnish \$33

### Parisian Steak Omelette GFA

Braised Pulled Filet Mignon & Ribeye,  
Sautéed Mushrooms & Gruyère Cheese \$22  
+\$2.50 *Make it a Wrap*

### Avocado Croissant Omelette

Mozzarella & Tomato Omelette.  
Served w/ Avocado Slices on a Buttery Croissant \$18

### Brie & Mushroom Omelette GFA

Brie, Sautéed Mushrooms, Tomato \$16

### Build Your Own Omelette GFA

Three Egg Omelette w/ Cheese \$14  
*Choice of Cheese (1):* Blue, Cheddar, Feta, Goat, Brie,  
Gruyère, Mozzarella (*Add Cheese +\$3*)  
+\$3 *ea:* Bacon, Ham, Sausage, Pulled Steak, Avo,  
+\$1 *ea:* Basil, Jalapeño, Mushroom, Onion, Pico,  
Spinach, Sweet Pepper, Tomato  
+\$3 Egg White Only, +\$2.50 *Make it a Wrap*

## MARTIER CLASSICS

### Crab & Shrimp Cake Sandwich

Lump Crab & Shrimp Cake, Tropical Slaw, Mango  
Remoulade, Brioche Bun. Served w/ Fries \$21

### Chicken & Waffles

Belgian Waffle with Crispy Fried Chicken Thigh,  
Served w/ Mango Hot Honey \$20

### Hot Honey Chicken Sandwich

Fried Chicken Thigh, Hot Honey, Lettuce,  
Tomato, Pickle, Brioche Bun. Served w/ Fries \$19

### Gourmet Cheese Burger\*

House Blend of Brisket, Short Rib & Chuck.  
*Choice of Cheese (1):* Blue, Cheddar, Feta,  
Goat, Brie, Gruyère, Mozzarella  
Served w/ Lettuce, Tomato, Onion, Pickle, Fries \$19  
*Bacon* +\$3, *Avocado* +\$3, *Foie Gras* +\$13

### Martier Sampler Platter

Crab Cake, Goat Cheese Croquettes,  
Croque Monsieur, Pulled Steak Taco,  
Tomato Florentine Soup \$22

### Mahi / Steak Taco Platter

Your Choice: Blackened Mahi OR Pulled Steak.  
Topped with Pineapple Salsa, Tropical Slaw, Goat  
Cheese. Served w/ Tortilla Chips & Pico de Gallo \$22

### Gourmet Grilled Cheese & Tomato Soup VEG

Cheddar, Brie, Mozzarella & Gruyère on  
Cheese Crusted Garlic Bread, Tomato Soup \$17  
*Bacon* +\$3, *Tomato* +\$2

### Toasted Chicken & Brie Sandwich

Marinated Chicken Breast, Brie, Tomato, Pesto,  
Toasted Tuscan White. Served w/ Fries \$18

— Processing Fee Applies to Credit Card Transactions —

\*Consuming raw or undercooked meat, eggs, poultry or seafood increases your risk of contracting a food-borne illness