

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,
Tomatoes, 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 (Gluten Free Option Available +\$4)

VEG (Vegetarian)

DINNER

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

ENTRÉES

Enhance Your Entrée

Oscar Style (Crab, Asparagus, Béarnaise) \$14 GF
Two U10 Scallops \$15 GF
Four Shrimp \$14 GF
One Crab Cake \$10
Foie Gras \$13 GF
Truffle Butter \$4 GF

Fish du Jour Oscar GF

Fresh Catch of the Day Oscar Style.
Lump Crab, Asparagus, Béarnaise Sauce,
Garlic Mashed Potato \$MP

Coconut Rum Mahi GF

Lemon Pepper Dusted, Rum Butter Sauce,
Pineapple Pico, Toasted Coconut,
Jasmine Rice, Vegetable du Jour \$38

Shrimp & Cheesy Grits GF

Blackened Shrimp, Andouille Sausage,
Sautéed Garlic, Tomato, Onion, Peppers,
Tomato Creole Sauce, Cheesy Grits \$35

Scallops Veronique GF

Seared U-10 Scallops,
Vermouth-Tarragon & Grape Sauce,
Garlic Mashed Potato, Asparagus \$MP

Cedar Plank Scottish Salmon* GF

Grilled Scottish Salmon, Maple Mustard Glaze,
Jasmine Rice, Asparagus \$38

Mushroom Risotto GF, VEG

Shiitake, Oyster & Cremini Mushrooms,
Onion, Fresh Parmesan, Asparagus \$28

French Onion Ribeye* T+

Grilled Certified Angus Beef Smothered in
Caramelized Onions & Melted Gruyère Cheese,
Dauphinoise Potato, Vegetable du Jour \$66

Filet Au Poivre* T+

Hand-Cut Seared Filet, Dijon-Cognac
Peppercorn Sauce, Dauphinoise Potato,
Asparagus \$58

Truffle Butter NY Strip* T+, GF

Grilled NY Strip Topped with Truffle Butter,
Red Wine Demi, Garlic Mashed Potato,
Vegetable du Jour \$48

Chef's Famous Braised Short Ribs GF

Citrus Braised Short Ribs, Mojo Demi,
Fresh Herbs, Mirepoix, Garlic Mashed Potato,
Vegetable du Jour \$46

Apple-Honey-Bourbon Pork Chop* GF

Grilled Heritage Duroc Bone-in Chop,
Apple-Honey-Bourbon Sauce,
Brown Sugar & Cinnamon Baked Apple,
Garlic Mashed Potato, Vegetable du Jour \$39

Chicken Française T+

Chicken Breast Dredged in Seasoned Egg Batter,
Sautéed with Lemon, Butter & White Wine,
Served on a Bed of Fettuccine \$35

Creamy Pesto Chicken Pasta

Grilled Chicken, Feta Cheese, Artichoke Hearts,
Kalamata Olives, Sun-Dried Tomatoes,
Onions, Fettuccine \$34

SIDES

Vegetable du Jour \$7 / Asparagus \$8

Garlic Mashed Potato \$7

Dauphinoise Potato \$8

Jasmine Rice \$5

Fresh Baked Baguette \$6

Sub Gluten Free Baguette / Flatbread +\$4

DESSERTS

Chef's Dessert Du Jour \$13

Crème Brûlée \$13 GF

Candied Pecan Key Lime Pie \$13

Flourless Chocolate Torte \$13 GF

— 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