

*Café Martier*  
  
**STARTERS**

**JALAPEÑO CONCH FRITTERS** – CARIBBEAN STYLE, FLASH FRIED WITH SRIRACHA THAI AIOLI \$17

**SEARED AHI TUNA\*** – SESAME CRUSTED AHI TUNA, SEAWEED SALAD, WASABI, GINGER, SOY, WONTON CRISPS \$18

**COQUILLES ST. JACQUES** – BAKED SCALLOPS, ONION, MUSHROOM & BÉCHAMEL TOPPED WITH PANKO \$18

**CARIBBEAN CRAB & SHRIMP CAKES** – PAN-SEARED JUMBO LUMP CRAB & SHRIMP CAKE, TROPICAL SLAW & MANGO REMOULADE \$18

**GRAN ESCARGOT** – FRENCH SNAILS, BRAISED BEEF CHEEKS, MUSHROOM, BURGUNDY DEMI, CAULIFLOWER PURÉE & CRISPY ONION \$18

**GOAT CHEESE CROQUETTES** – POTATO, SCALLION, PESTO & CHIPOTLE AIOLI DRIZZLE \$12

**ROASTED GARLIC & BAGUETTE** – ROASTED GARLIC, BAGUETTE, ONION JAM, GOAT CHEESE & PESTO \$14

**BAKED BRIE EN CROÛTE** – BROWN SUGAR PUFF PASTRY, GRAPES, CANDIED PECANS, CABERNET SAUCE SERVED WITH CROSTINI \$15

**CHICKEN ARTICHOKE FLATBREAD** – CHICKEN, CREAM CHEESE, ARTICHOKE, SPINACH, MOZZARELLA, PARMIGIANA, WITH RED PEPPER COULIS DRIZZLE \$14

**PEAR & GORGONZOLA FLATBREAD** – ONION JAM, ANJOU PEARS & GORGONZOLA WITH BALSAMIC GLAZE DRIZZLE \$13

**MINI CROQUE MONSIEUR** – PUFF PASTRY SHELL STUFFED WITH HAM, GRUYÈRE CHEESE, MELTED MORNAY SAUCE \$14

**CHICKEN PÂTÉ** – MUSHROOM DUXELLES, PICKLED SHALLOTS & CROSTINI DRIZZLED WITH HOT HONEY \$14

GLUTEN FREE OPTIONS AVAILABLE PLEASE SEE SERVER

**SALADS / SOUPS**

ADD CHICKEN \$8 / 4 SHRIMP \$10 / MAHI OR SALMON \$15 / STEAK \$12

**FRENCH ONION \$8 / SOUP DU JOUR \$6** – FRENCH ONION CROCK OR SOUP OF THE DAY. LIMITED QUANTITIES

**MICRO BISTRO SALAD** – CLASSIC FRENCH MIXED GREENS, PARSLEY, TARRAGON, CHIVES, PICKLED SHALLOTS, TOASTED WALNUTS, LEMON VINAIGRETTE \$12

**TIFFINI'S SALAD** – SPINACH, BLUEBERRIES, BLUE CHEESE CRUMBLE, RED ONION WITH WARM BACON VINAIGRETTE \$15

**GRILLED CAESAR WEDGE** – GRILLED ROMAINE WEDGE, CROUTON, BACON, PARMESAN & CAESAR DRESSING \$13

**CHEF SALAD** – MIXED GREENS, HAM, TURKEY BREAST, CHEDDAR & GRUYERE CHEESES WITH TOMATO, CUCUMBER, OLIVES & AVOCADO RANCH \$17

**HOUSE SALAD / CAESAR** – \$8

**ENTRÉES**

**GF DAILY FRESH FISH DU JOUR ESCOVITCH** – WHOLE FISH WITH CARROTS, ONIONS, SWEET PEPPERS IN AN APPLE CIDER VINAIGRETTE. ACCOMPANIED WITH SAFFRON RICE & PIGEON PEAS MP

**GF COCONUT RUM MAHI** – LEMON PEPPER DUSTED, PAN-SEARED, RUM BUTTER SAUCE, PINEAPPLE PICO & TOASTED COCONUT SHAVINGS, SAFFRON RICE WITH VEGETABLE DU JOUR \$35

**GF SHRIMP & CHEESY GRITS** – BLACKENED SHRIMP, ANDOUILLE SAUSAGE, GARLIC, ONION, PEPPERS & TOMATO CREOLE SAUCE ON CHEESY GRITS \$32

**GF SCALLOPS VERONIQUE** – PAN-SEARED U-10 SCALLOPS, ASPARAGUS, BLACK GARLIC MASHED TOPPED WITH A GRAPE VERMOUTH-TARRAGON CREAM SAUCE MP

**GF CEDAR PLANK SALMON** – SEARED WITH A MAPLE MUSTARD GLAZE, BLACK GARLIC MASH & ASPARAGUS \$35

**GF RIBEYE AU-POIVRE\*** – HAND-CUT RIBEYE, DAUPHINOIS POTATO, VEGETABLE DU JOUR, DIJON-COGNAC PEPPERCORN SAUCE \$49

**BEEF WELLINGTON** – FILET, CHICKEN PÂTÉ & MUSHROOMS WRAPPED IN A PUFF PASTRY. PREPARED MED RARE. DAUPHINOIS POTATO, ASPARAGUS & RED WINE DEMI-GLACE \$48

**RASTA PASTA** – JERK CHICKEN, BELL PEPPERS, CARAMELIZED ONIONS, JALAPEÑO & SCALLIONS IN A ZESTY CREAM SAUCE \$28

**GF CUBAN MOJO PORK CHOP** – CENTER CUT HERITAGE DUROC CHOP, SAFFRON RICE WITH A CITRUS DRESSED ARUGULA, TOMATO AVOCADO SALAD \$36

**CHICKEN FRANCESE** – CHICKEN BREAST DREDGED IN SEASONED FLOUR, SAUTÉED WITH LEMON, BUTTER & WHITE WINE, SERVED ON A BED OF FETTUCCHINE \$31

**GF RATATOUILLE RISOTTO** – TOMATO, ZUCCHINI, YELLOW SQUASH, EGGPLANT & YELLOW PEPPER WITH MARINARA RISOTTO & HERBS DE PROVENCE, SERVED WITH GRILLED ASPARAGUS \$25

**GF JAMAICAN BRAISED SHORT RIBS** – SHORT RIBS BRAISED WITH RUM, GINGER, ALLSPICE, JALAPEÑO & SOY. SERVED WITH VEGETABLE DU JOUR & BLACK GARLIC MASHED \$42

**SIDES**

**ASPARAGUS \$7**  
**VEGETABLE DU JOUR \$6**  
**PIGEON PEAS \$5**

**FRESH BAKED BAGUETTE \$5**  
**SAFFRON JASMINE RICE \$5**

**BLACK GARLIC MASHED \$6**  
**DAUPHINOIS POTATO \$6**

**DESSERT**

**LAVENDER CRÈME BRÛLÉE \$9**  
**PECAN CRUST MANGO CHEESECAKE \$9**

**GF FLOURLESS CHOCOLATE TORTE \$9**  
**PECAN CRUST KEY LIME PIE \$9**

**EXECUTIVE CHEF TORYUS THOMPSON**  
**BUY THE KITCHEN A ROUND OF BEVERAGES \$15**

– \*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. –

GF = GLUTEN FREE

CREDIT CARD PROCESSING FEE APPLIES TO ALL CREDIT CARD TRANSACTIONS