

Café Martier

BOTTOMLESS SPECIALS ARE WITH PURCHASE OF ENTRÉE LIMITED TO 2 HOURS

SMALL PLATES & BEGINNINGS

Caribbean Crab & Shrimp Cakes – PAN-SEARED JUMBO LUMP CRAB & SHRIMP CAKE, TROPICAL SLAW & MANGO REMOULADE \$18

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

Mini Croque Monsieur – PUFF PASTRY SHELL STUFFED WITH HAM, GRUYÈRE CHEESE, MELTED MORNAY SAUCE \$14

Jalapeño Conch Fritters – CARIBBEAN STYLE, FLASH FRIED WITH SRIRACHA THAI AIOLI \$17

Goat Cheese Croquettes – POTATO, SCALLION, PESTO & CHIPOTLE AIOLI DRIZZLE \$12

Baked Brie en Croûte – BROWN SUGAR PUFF PASTRY, GRAPES, CANDIED PECANS, CABERNET SAUCE SERVED WITH CROSTINI \$15

Roasted Garlic & Baguette – ROASTED GARLIC, BAGUETTE, ONION JAM, GOAT CHEESE & PESTO \$14

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

DAILY BRUNCH

Steak & Eggs* – 8 OZ STEAK, 2 EGGS SERVED ANY STYLE, POTATO WEDGES \$22

Crab Cake Benedict* – JUMBO LUMP CRAB & SHRIMP CAKE, POACHED EGG SERVED ON ENGLISH MUFFIN WITH HOLLANDAISE \$22

Smoked Salmon Benedict – ENGLISH MUFFIN, SMOKED SALMON, AVOCADO, POACHED EGG, HOLLANDAISE SAUCE \$21

Shrimp and Cheesy Grits* – BLACKENED SHRIMP, ANDOUILLE SAUSAGE, 2 POACHED EGGS, SAUTÉED GARLIC, ONION, PEPPERS, TOMATO CREOLE SAUCE ON CHEDDAR GRITS \$22

Breakfast Burrito* – EGGS, CRISPY POTATOES, PICO, PEPPERS, ONIONS & SHREDDED MOZZARELLA WITH YOUR CHOICE OF SAUSAGE OR BACON. TOPPED WITH SALSA VERDE & SOUR CREAM \$16

Sampler Platter – BLT WRAP, STEAK TACO, GOAT CHEESE CROQUETTE, CRAB CAKE WITH TOMATO FLORENTINE SOUP \$20

Martier Morning* – YOUR CHOICE OF HAM STEAK, SAUSAGE OR BACON. SERVED WITH CHEESY GRITS, TOAST AND 2 EGGS OF YOUR CHOICE. \$16

Southwest Steak Omelette – SHREDDED FILET MIGNON, JALAPEÑO, RED ONION & CHEDDAR TOPPED WITH SALSA VERDE & SOUR CREAM DRIZZLE \$20. MAKE IT A WRAP \$2.50

Brie & Mushroom Omelette – SAUTÉED MUSHROOMS, TOMATOES, BRIE CHEESE. \$13 MAKE IT A WRAP \$2.50

Build Your Own Omelette – \$12 BASE INCLUDES CHEESE. ADD VEGGIES \$1 PER ITEM. TOMATOES, BASIL, SPINACH, MUSHROOMS, PICO, PEPPERS, JALAPENOS, ONION. ADD MEAT (BACON, SAUSAGE, HAM) OR EGG WHITE \$3 PER ITEM. MAKE IT A WRAP \$2.50

Chicken and Waffles – BELGIAN WAFFLE WITH CRISPY FRIED CHICKEN, BOURBON FRUIT COMPOTE \$18

Avo Croissant – TOMATO AND MOZZARELLA OMELETTE, BUTTERY CROISSANT WITH AVOCADO SLICES \$16

Cinnamon Roll Belgium Waffle – CANDIED PECANS, CINNAMON SUGAR DRIZZLE, TOPPED WITH A MOUNTAIN OF WHIPPED CREAM \$15

Strawberries and Cream Stuffed French Toast – \$16

SANDWICHES AND HANDHELDS

Choice of French Fries or Coleslaw / Make it a Wrap for \$2.50

Mahi Reuben – GRILLED MAHI, SWISS CHEESE, HOUSE-MADE THOUSAND ISLAND DRESSING, SLAW, TOASTED RYE \$20

Crab Cake Sandwich – PAN SEARED LUMP CRAB & SHRIMP, TROPICAL SLAW AND REMOULADE \$20

Smoked Salmon Club – DILL CREAM CHEESE, LETTUCE, TOMATO, CUCUMBER & RED ONIONS ON TOASTED MULTIGRAIN \$19

Buffalo Chicken Ranch – CRISPY FRIED CHICKEN BREAST TOSSED IN SPICY SAUCE, CHEDDAR CHEESE, BACON, LETTUCE, TOMATO, RANCH DRIZZLE \$18

Gourmet Grilled Cheese & Soup – CHEDDAR, BRIE, SWISS & MOZZARELLA CHEESES WITH SOUP DU JOUR & FRENCH FRIES \$16. ADD BACON \$3 / ADD TOMATO SLICE \$2

Gourmet Cheese Burger* – PRIME BEEF BURGER TOPPED WITH LETTUCE, TOMATO, ONION & YOUR CHOICE OF CHEESE \$18. ADD BACON \$3

Quesadilla – CHICKEN BREAST, MOZZARELLA, CHEDDAR, CHIPOTLE AIOLI, ARUGULA & HOUSE MADE PICO \$16. ADD SHREDDED FILET \$5

Toasted Brie & Chicken Sandwich – MARINATED CHICKEN BREAST, BRIE, TOMATO, PESTO \$17

Turkey Club Wrap – SHAVED TURKEY BREAST, SWISS, BACON, LETTUCE, TOMATO AND RANCH DRESSING \$17

Vegetarian Burger – SPINACH, BROCCOLI, CORN, ZUCCHINI AND BELL PEPPER PATTY WITH ARUGULA, TOMATO, ONION. \$16

ADD TO SALADS / NO SUBSTITUTIONS PLEASE
Chicken \$8 / Shrimp \$12 / Mahi or Salmon \$14 / Steak \$14

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

Tiffini's Salad – SPINACH, BLUEBERRIES, BLUE CHEESE CRUMBLE, RED ONION WITH WARM BACON VINAIGRETTE \$15

Brie & Avo – BRIE, AVOCADO, TOMATOES, SAUTÉED ONIONS, MIXED GREENS WITH BALSAMIC VINAIGRETTE \$13

Classic Niçoise Salad* – SESAME ENCRUSTED TUNA, GREENS, KALAMATA OLIVES, CHILLED POTATOES, GREEN BEANS, HARD BOILED EGG WITH HERBED VINAIGRETTE \$20

Grilled Caesar Wedge – GRILLED ROMAINE WEDGE, CROUTON, BACON, PARMESAN & CAESAR DRESSING \$13

Micro Bistro Salad – CLASSIC FRENCH MIXED GREENS, PARSLEY, TARRAGON, CHIVES, PICKLED SHALLOTS, TOASTED WALNUTS, LEMON VINAIGRETTE \$12

FRESH BAKERY AND SIDES

2 Sausage or 4 strips Bacon* – \$6

Ham Steak – \$7

Coleslaw – \$4

Toast – \$3

Fresh Baked Baguette \$5

Gluten Free Multi Grain Toast – \$5

English Muffin – \$4

Croissant – \$5

Soup De Jour \$6 or french onion \$8

Truffle Four Cheese Mac – \$8

French Fries – \$5

Cheesy Grits – \$5

EXECUTIVE CHEF TORYUS THOMPSON

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