

La Grande  
Martier



## HORS D'OEUVRES

**Freshly Baked Baguette & Herbed Oil \$6**

**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

**Cherry Chipotle Baked Brie *GFA***

Hand-Cut Brie Wedge Topped with Housemade  
Cherry Chipotle Jam, Freshly Baked Baguette \$17

**Avocado Bruschetta *GFA***

Avocado, Pico, Cilantro, Crostinis \$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, Freshly Baked Baguette \$16

**Sesame Crusted Ahi Tuna\***

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

**Goat Cheese Croquettes**

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

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

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

**Chicken Mediterranean Flatbread *GFA***

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

**Margherita Flatbread *GFA***

Roasted Garlic Marinara, Mozzarella,  
Tomato, Basil, Balsamic Glaze \$15

**Burrata *GFA***

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

**T+ (Please Expect a Longer Cook Time)**

**GF (Gluten Free)**

**GFA (Gluten Free Option Available +\$4)**

**VEG (Vegetarian)**

# DINNER

## 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

**Citrus Salmon Greek Salad *GF***

Grilled Scottish Salmon, Romaine, Tomato,  
Cucumber, Red Onion, Sweet Pepper,  
Pepperoncini, Feta Cheese, Greek Dressing \$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

**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,  
Rice Pilaf, Vegetable du Jour \$38

**Shrimp & Cheesy Grits *GF***

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

**Cedar Plank Scottish Salmon\* *GF***

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

**French Onion Ribeye\* *T+***

Grilled Certified Angus Beef Smothered in  
Caramelized Onions & Melted Gruyère Cheese,  
Dauphinoise Potato, Vegetable du Jour \$66  
**Add Sautéed Mushrooms +\$6**  
**Add Four Grilled Shrimp +\$14**

**Filet Au Poivre\* *T+***

Hand-Cut Seared Filet, Dijon-Cognac  
Peppercorn Sauce, Dauphinoise Potato,  
Asparagus \$58  
**Add Sautéed Mushrooms +\$6**  
**Add Four Grilled Shrimp +\$14**

**Truffle Butter NY Strip\* *T+, GF***

Grilled NY Strip Topped with Truffle Butter,  
Red Wine Demi, Garlic Mashed Potato,  
Vegetable du Jour \$48  
**Add Roasted Garlic +\$6**  
**Add Crab, Asparagus & Béarnaise +\$14**

**New Zealand Lamb Chasseur\***

Dijon-Herb Crusted Half Rack of Lamb with a  
Classic French Mushroom Sauce, Garlic Potato  
& Goat Cheese Croquettes, Asparagus \$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 Cheese Pesto Chicken Pasta**

Grilled Chicken, Creamy Goat, Feta,  
Parmesan & Pesto Cheese Sauce,  
Artichoke Hearts, Kalamata Olives,  
Sun-Dried Tomatoes, Onions, Fettuccine \$34

**Mushroom Risotto *GF, VEG***

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

## SIDES

**Split Entrée (Extra Accoutrements) \$10**

**Vegetable du Jour \$7 / Asparagus \$8**

**Garlic Mashed Potato \$7 / Rice Pilaf \$5**

**Dauphinoise Potato \$8**

**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***

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

— 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