

DINNER

APPETIZERS

House-made Bread Basket \$14.95

JuneBug's garden flatbreads, grape-rosemary focaccia and warm Parker House rolls

Big Martha's Pierogis \$29.95

Potato filling and brown butter
Add Golden Osetra caviar and sour cream
1 oz. \$115.95*, 2 oz. \$166.95*

Ricotta Stuffed Zucchini Blossoms \$22.95

Served with herbed crème fraîche

*Steak Tartare \$27.95**

Hand-chopped strip loin with capers and cornichons, served with matchstick fries

Golden Osetra Caviar

Presented tableside with crème fraîche, grated hard-cooked eggs and served with buckwheat crepes
1 oz. \$129.95*, 2 oz. \$180.95*

Jumbo Shrimp Cocktail \$32.95

With spicy cocktail and tartar sauces

*Oysters Rockefeller \$29.95**

Baked with Pernod cream, spinach, watercress and parsley breadcrumb topping

Crab Cake \$32.95

Jumbo lump crab meat with roasted yellow peppers and celeriac slaw

SOUP AND SALADS

Classic Minestrone \$17.95

With cannellini beans, Tuscan kale, savoy cabbage, green beans and pesto

Caesar Salad \$17.95

Baby romaine, brioche croutons and aged Grana Padano

Red Endive Salad \$17.95

With Gorgonzola Dolce, toasted pecans and sherry-shallot vinaigrette

*Frisée Salad \$17.95**

With bacon lardons, poached egg and lemon Dijon vinaigrette

ENTRÉES

Roast Chicken

Organic chicken stuffed with herbed breadcrumbs
Half chicken for one \$49.95
Whole chicken for two, carved tableside \$89.95

*Honey Mustard Glazed Salmon \$46.95**

With wilted spinach and confit shallots

Bouillabaisse \$59.95

Lobster, halibut, snapper, mussels and rouille

*Lemon Risotto with Sea Scallops \$49.95**

And caramelized fennel

*Couscous Royale \$65.95**

Topped with perfectly roasted lamb chop, lamb rissole, chicken thigh and harissa vegetables

*10 oz. Prime Filet \$89.95**

Braised leeks and watercress
With a choice of Bordelaise or Béarnaise sauce

*16 oz. Prime New York Strip Steak \$84.95**

Braised leeks and watercress
With a choice of Bordelaise or Béarnaise sauce

*24 oz. Prime Bone-in Ribeye \$109.95**

Braised leeks and watercress
Served sliced with a choice of Bordelaise or Béarnaise sauce

Fettuccine Alfredo with Périgord Truffle \$60.95

Served with a creamy white sauce and aged Grana Padano

SIDE DISHES \$15.95

Martha's Smashed Baked Potato

Smashed tableside with crème fraîche, chives and bacon lardons
OR

Golden Osetra caviar, crème fraîche, and chives
1 oz. \$115.95*, 2 oz. \$166.95*

Four Cheese Mac and Cheese

Creamed Spinach

Big Martha's Potato Purée

Matchstick Fries

Seared Shishito Peppers

Roasted Brussels Sprouts with Crispy Shallots

*Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness