



TO-GO
DELIVERY
DINNER
MENU

5 - 9 pm
(231) 271-2344

\$5 Delivery Charge Within 5 miles. \$10 Delivery
Charge 5-10 miles.

APPETIZERS

SOUP DU JOUR

8

BROCCOLINI AND MUSHROOM FLATBREAD

Sauteed Broccoli, Local Shiitake and Oyster
Mushrooms with Idyll Farms Chevre Drizzled with
Creamy Peppercorn Dressing

15

EGGPLANT PARMESAN

Parmesan and Panko Breaded Eggplant Pan Fried and
Served with Mozzarella, Basil and Tomato Sauce

15

NIGHTLY SALAD SPECIAL

Martha's Nightly Creation

12

ENTREES

From the Sea

CRAB CAKES[^]

Two Jumbo Lump Crab Cakes on a Bed of Greens
with Remoulade

28

PAN SEARED SALMON[^]

Norwegian Salmon with Blackened Shrimp and
Topped with Tomato Basil Cream Sauce

32

BACON WRAPPED WALLEYE[^]

Herb Butter and Fresh Thyme Layered Between Two
Halves of a Walleye Filet Wrapped in Bacon, Pan
Seared and Topped with a Whole Grain Dijon Cream
Sauce

30

LOBSTER WELLINGTON[^]

6 oz. Lobster Tail Stuffed with Local Oyster and
Shiitake Mushrooms and Fresh Organic Spinach
Wrapped in Puff Pastry and Drizzled with Limoncello
Cream sauce

36

From the Land

ITALIAN MEATLOAF[^]

Ground Beef, Pork and Veal mixed with Parmesan,
Italian Herbs, Wrapped in Bacon and Served with a
Red Wine and Tomato Reduction

24

STUFFED CHICKEN BREAST[^]

Spinach, Artichoke Hearts, Garlic and Idyll Farms
Chevre Stuffed in an Airline Chicken Breast Wrapped
in Bacon and Topped with Pesto Cream

26

LAKE & STEAK[^]

8 oz. Sirloin with Parmesan Garlic Mushroom Sauce
and 3 Pieces of Perch Breaded with Panko and Fried

30

FILET MIGNON OSCAR^{*}

8 oz. CAB Filet Mignon Topped with Hollandaise
Sauce, Jumbo Lump Crab and Broccoli and Served
with Three Cheese Gratin and Roasted Vegetables

45

WINTER HARVEST BOWL^{*}

Roasted Carrots, Potatoes, Butternut Squash and
Brussel Sprouts over Quinoa with a Tahini Maple
Dressing

Add Maple Bourbon Glazed Chicken or Salmon
22/30

FOLLOW US ON FACEBOOK FOR NIGHTLY
SPECIALS

*Denotes Items That are or can be Prepared Gluten
Friendly, Please Alert Your Server.

[^]Served with Mashed Potatoes and Roasted
Vegetables

Notice: The consumption of raw or undercooked eggs,
meat, poultry, seafood or shellfish, may increase your
risk of food borne illness.

BEER

Short's Brewery Bellaire, MI \$6	
“Soft Parade” Fruit Rye Ale 7.5% ABV 15 IBU	
“Bellaire Brown” Brown Ale 7% ABV 19 IBU	
“Huma Lupa Licious” 7.7% ABV 96 IBU	
Bell's Brewery Comstock, MI \$6	
“Two Hearted” IPA 7% ABV 60 IBU	
“Lager Of The Lakes” Pilsner 5.0% ABV	
“Bell's Seasonal”	
“Official” Hazy IPA 6.4% ABV 55 IBU	
Right Brain Brewery Traverse City, MI \$7	
“CEO Stout” Coffee Stout 5.5% ABV 25 IBU	
“Farm Hand” Farmhouse Ale 5.5% ABV	\$7
“Cinnamon Girl” Hard Apple Cider 5% ABV	\$8
Framboise Lambic Belgian Raspberry Beer	\$8
“Aval” French Hard Apple Cider 6.0% ABV	\$6
“Manitou” Amber Ale 5.3% ABV.	\$7
Storm Cloud Brewery Frankfort, MI. \$6	
“Rainmaker” Pale Ale 5.5% ABV 20 IBU	
“Birdwalker” IPA 6.7% ABV 70 IBU	
Tandem Ciders Suttons Bay, MI \$7	
“Green Man” Semi-Dry 5.0% ABV	
“Smackintosh” Semi-Sweet 4.5% ABV	
Stella Artois 5.0% ABV	\$5
Bud Light	\$5
St. Pauli NA	\$5
“Dragon's Milk” Bourbon Stout 11% ABV 31 IBU	\$10
6 PACKS	
TIER 1 \$5 Beers	\$13
TIER 2 \$6 Beers	\$15
TIER 3 \$7 Beers	\$17

WINE BY THE BOTTLE

	BUBBLES	
SEX L. Mawby Leelanau		30
Proseco Splits		9
	WHITES	
LEELANAU COUNTY		
Boathouse Unoaked Chardonnay 2019		30
Arcturos Sur Lie Chardonnay 2019		30
Chateau Fontaine Pinot Gris. 2017		30
Black Cottage Sauvignon Blanc New Zealand		30
Soave Pieropan Italy 2016		36
Laguna Chardonnay Russian River California 2015		40
	REDS	
Barberis Malbec Mendoza Argentina 2015		30
Joel Gott Cabernet Sauvignon Napa Valley Cal. 2015		42
Chateau Calhou Belair Bordeaux France 2015.		30
St. Cosme Cotes du Rhone France 2016.		30
	NA BEVERAGES	
Northwoods Orange Cream Soda		3.00
Wild Bill's Root Beer		3.00
Wild Bill's Diet Root Beer		3.00
Northwoods Espresso Root beer		3.00
Northwoods Black Cherry Cream Soda		3.00
Northwoods Seasonal		3.00
San Pellegrino Aranciata		3.00
San Pellegrino Limonata		3.00
San Pellegrino Pompelmo		3.00
San Pellegrino Sparkling Water		3.00
Coffee		3.00

NIGHTLY TAKE-OUT SPECIALS

SUNDAY - Roast prime Rib Au Poivre with Cognac Au Jus
MONDAY - 8 oz. Burger and a Beer for \$15 (Burger Menu on Website, marthasleelanatable.com)
TUESDAY - Best of our past Cookbook Series
WEDNESDAY - Travel Night - An Appetizer, Two Entrees and a Bottle of Wine for \$60
THURSDAY - Blast From the Past - An Old recipe we haven't made in a while or a favorite from the restaurants Martha has worked at over her illustrious career
FRIDAY - Fish Fryday - Perch Dinner with Mashed Potatoes and Roasted Vegetables for \$20
SATURDAY - Date Night - Two Entrees and a bottle of specially selected wine for \$50 (\$10 up-charge on more expensive Entrees)