

MARTHA'S
LEELANAU TABLE
DINNER TABLE

STARTERS

MATT'S SOUP DU JOUR

8/12

SMOKED SALMON FRITTERS*

Shredded Golden Beets and Zucchini, Chopped Spinach, Garlic, Dill and Seasoning Served with a Dill Aioli

18

FALL HARVEST FLATBREAD

Caramelized Red Onions, Carrots and Local Shiitake Mushrooms on a Flatbread with Idyll Farms Chevre and Drizzled with Balsamic Glaze

15

MARTHA'S SALAD OF THE DAY*

12

ENTREES

SEA SCALLOPS*

Sauteed in Butter on a Bed of Mashed Potatoes, Brussel Sprouts and Bacon with Honey Apple Cider Vinaigrette

44

LOBSTER WELLINGTON*

6 oz. Lobster Tail, Shiitake Mushrooms and Spinach Wrapped in Puff Pastry with Limoncello Cream Sauce

38

DOVER SOLE PICCATA**

Breaded and Pan-Fried 8 oz. Sole with White Wine, Lemon Juice, Capers and Parsley

50

WALLEYE**

Parmesan and Panko Encrusted Walleye Filet Topped with an Asparagus Tarragon Sauce and Sauteed Mushrooms

32

ITALIAN MEATLOAF*

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

26

TERRA E MARE*

8 oz. CAB Filet Mignon with Choice of Steak Sauce, Two Sea Scallops on a Bed of Brussel Sprouts and Bacon, served with Roasted Vegetables and Three Cheese Gratin Potatoes

68

CREAMY LEMON PARMESAN CHICKEN*

7 oz. Organic Chicken Breast Breaded and Pan-Fried with Garlic, Spinach, Artichoke Hearts, and a Lemon Parmesan Cream Sauce

28

LAKE AND STEAK**

8 oz. Sirloin with Choice of Steak Sauce and 3 Pieces of Fried Perch

34

VEGAN BOLOGNESE*

Sauce of Mushrooms, Onion, Garlic, Carrots, Tomatoes, Walnuts, Red Wine, Served Over Gluten-Free & Vegan Fettuccine

26

*DENOTES ITEMS THAT ARE OR CAN BE GLUTEN FRIENDLY, PLEASE ALERT YOUR SERVER

**INCLUDES BUTTERMILK MASHED REDSKINS AND ROASTED VEGETABLES

Ask your server about menu items that are cooked to order

NOTICE: The consumption of raw or under cooked eggs, meat, poultry, seafood or shellfish, may increase your risk of food borne illness

Entrée split plate charge \$5