



# TO-GO DELIVERY DINNER MENU

5 - 9 pm  
Thursday-Monday  
(231) 271-2344

\$5 Delivery Charge Within 5 miles. \$10 Delivery Charge 5-10 miles. Subject to Availability

## APPETIZERS

### SOUP DU JOUR

8

### SPICY CHICKEN LETTUCE WRAPS

Ground Chicken, Tamari, Brown Sugar, Fish Sauce and Sriracha with Sauteed Mushrooms and Sriracha Aioli

15

### SMOKED SALMON FRITTERS\*

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

18

### NIGHTLY SALAD SPECIAL

Martha's Nightly Creation

12

## ENTREES

### From the Sea

### LOBSTER WELLINGTON^

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

38

### WALLEYE\*^

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

32

### SEA SCALLOPS\*

Sea Scallops Pan-Seared in Butter on a Bed of Mashed Potatoes, Brussel Sprouts and Bacon Caramelized with Honey Apple Cider Vinaigrette

44

### THAI SHRIMP AND HALIBUT CURRY\*

Shallots, Red Bell Peppers, Ginger, Red Curry Paste, Coconut Milk, Fish Sauce, Shrimp and Halibut Over Basmati Rice

40

### From the Land

### 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

### 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 & STEAK\*^

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

34

### 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

### VEGAN BOLOGNESE\*

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

26

## 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  
 "Soft Parade Summer Shandy" 4.2% ABV 12 IBU  
 "Local's Light" 5.2% ABV 11 IBU

Bell's Brewery Comstock, MI \$6  
 "Two Hearted" IPA 7% ABV 60 IBU  
 "Lager Of The Lakes" Pilsner 5.0% ABV  
 "Oberon" 5.8% ABV

Big Lake Brewing Amber Ale \$8  
 Old Nation Brewing "M-43" IPA \$8  
 "Farm Hand" Farmhouse Ale 5.5% ABV \$6  
 "Cinnamon Girl" Hard Apple Cider 5% ABV \$9  
 Framboise Lambic Belgian Raspberry Beer \$9  
 "Aval" French Hard Apple Cider 6.0% ABV \$6

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 \$8  
 "Green Man" Semi-Dry 5.0% ABV  
 "Smackintosh" Semi-Sweet 4.5% ABV

Stella Artois 5.0% ABV \$5  
 Bud Light \$5  
 Clausthaler NA \$5  
 Press Spiked Seltzer \$7

**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 Cal. 2015 40

**REDS**

Barberis Malbec Mendoza Argentina 2015 30  
 Joel Gott Cabernet Sauvignon Napa Valley 2015 42  
 Chateau Calhou Belair Bordeaux France 2015 30  
 Cuvee Vincent Cotes -Du-Rhone.France 2019 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

**TAKE-OUT AND DELIVERY NIGHTLY SPECIALS**

**THURSDAY - FREE DELIVERY WITHIN A 5 MILE RADIUS OF THE RESTAURANT**

**FRIDAY - DATE NIGHT - RECEIVE TWO ENTREES AND A BOTTLE OF WINE FOR \$50 (SOME OF OUR PRICIER ENTREES HAVE A \$10 UPCHARGE)**

**SATURDAY - PRIX FIXE ALL NIGHT - RECEIVE OUR THREE COURSE, PRIX FIXE SPECIAL FOR \$22.**

**SUNDAY - BURGER NIGHT - RECEIVE ONE OF MATT'S SPECIALTY BURGERS WITH TATER TOTS AND A BEER FOR \$15. (BURGER MENU CAN BE FOUND ON OUR WEBSITE [marthasleelanatable.com](http://marthasleelanatable.com))**

**MONDAY - HAPPY NEW YEAR - RECEIVE 22% OFF OF EVERY ENTRÉE, IN CELEBRATION OF 2022.**