



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

VEGAN MUSHROOM PATE*

Walnuts, Onions, Garlic, Mushrooms, Parsley and
Rosemary with Rosemary Crackers and Cornichon
Pickles

14

ESCARGOT DE PROVENCE*

Butter, Garlic, Tarragon and Cream over Baguette
Crosthini

16

BAKED FRENCH BRIE EN CROUTE

A Wedge of Brie, Topped with Fig Jam Enveloped in
Puff Pastry and Served with Flatbread Crackers,
Local Apples and Cornichon Pickles

18

NIGHTLY SALAD SPECIAL

Martha's Nightly Creation

14

ENTREES

LOBSTER WELLINGTON^

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

42

WALLEYE*^

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

36

SCALLOP AND SHRIMP PASTA

Sautéed Scallops, Shrimp and Broccoli in a White
Wine, Cream and Lemon Sauce Over Linguine

50

GREEK MEATLOAF

Beef, Lamb, Veal, Garlic, Red Onion, Italian
Seasoning, Mint and Feta Cheese with a Sweet and
Tangy Glaze Served with Asparagus and Three
Cheese Gratin Potatoes

34

THAI GREEN CURRY*

Red Bell Peppers, Snow Peas, Broccoli, Asparagus
and Red Onions in Green Curry Sauce Over Fried
Rice

Organic Chicken or Shrimp

32

LAKE & STEAK*^

8 oz. Sirloin Steak with Choice of Steak Sauce and 2
Pieces of Deep-Fried White Perch

38

TERRA E MARE*

8 oz. CAB Filet Mignon and 2 Scallops Over
Mashed Potatoes, Asparagus and Mushrooms with
Roasted Vegetables

65

VEGAN SHEPHERDS PIE*

Onions, Mushrooms, Celery, Carrots, Parsnips, Peas
and Cannellini Beans in a Dijon Wine Broth and
Topped with Truffle Garlic Mashed Potatoes

30

FOLLOW US ON FACEBOOK FOR NIGHTLY
SPECIALS

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

^ Denotes Items Served with Roasted Vegetables
and Buttermilk Mashed Potatoes

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

BEER

WINE BY THE BOTTLE

WEEKLY TAKE-OUT SPECIALS

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	
"Local's Light" 5.2% ABV 11 IBU	
Three Floyd's Brewery Munster Indiana \$6	
"Zombie Dust" 6.5%ABV 62 IBU	
"Alpha King" 6.7%ABV 68 IBU	
"Space Station Middle Finger" 6.5%ABV 58 IBU	
Bell's Brewery Comstock, MI \$6	
"Two Hearted" IPA 7% ABV 60 IBU	
"Lager Of The Lakes" Pilsner 5.0% ABV	
Big Lake Brewing Amber Ale	\$8
Old Nation Brewing "M-43" IPA	\$8
Old Nation Brewing "B-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
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
6 PACKS	
TIER 1 \$5 Beers	\$13
TIER 2 \$6 Beers	\$15
TIER 3 \$7 Beers	\$17

BUBBLES

SEX L. Mawby Leelanau	39
Proseco Splits	9
Brut Splits	12

WHITES

LEELANAU COUNTY	
Boathouse Unoaked Chardonnay 2020	36
Arcturos Sur Lie Chardonnay 2021	35
Chateau Fontaine Pinot Gris 2020	36
Bluestone Vineyards Riesling	36
Soave Pieropan Italy 2016	40
Talbot Kali Heart Chardonnay Sonoma Cal	48

REDS

Barberis Malbec Mendoza Argentina 2019	36
Joel Gott Cabernet Sauvignon Napa Valley 2019	42
Pike Road Pinot Noir Willamette Valley 2020	45
Plan de Dieu Rhone 2019	45

NA BEVERAGES

Northwoods Orange Cream Soda	3.00
Wild Bill's Root Beer	3.00
Wild Bill's Diet Root Beer	3.00
Northwoods Black Cherry Cream Soda	3.00
Northwoods Lime Mint Seltzer	3.00
Northwoods Rhubarb Lavender Seltzer	3.00
Northwoods Blueberry Acai Seltzer.	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

THURSDAY - FREE DELIVERY NIGHT

Martha will deliver to you, within 5 miles of the restaurant, FOR FREE!!

FRIDAY - DATE NIGHT

Receive Two Entrees and a Bottle of Wine (Hand selected by Martha) for \$60 excluding Scallops and Terra e Mare

SATURDAY - PRIX FIXE NIGHT

Get our Prix Fixe Special all night. Soup or Salad, Entrée (Either 8 oz. Sirloin Steak or Perch Dinner) and a Dessert for \$30

SUNDAY - BURGER NIGHT

Get a Burger and a Beer for \$15. Burger Menu can be found at Marthasleelanatable.com

MONDAY - PRIME RIB NIGHT

A 16+ oz. Cut of Prime Rib Au Poivre with Buttermilk Mashed Potatoes and Roasted Vegetables for \$35