



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

15

ESCARGOT DE PROVENCE*

Butter, Garlic, Tarragon and Cream over Baguette Crostini

18

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

45

WALLEYE*^

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

40

SCALLOPS*

U-10 Sea Scallops Pan Seared in Butter with Asparagus and Local Shiitake Mushrooms Over a Bed of Mashed Potatoes and Covered in Tequila Lime Beurre Blanc

50

COULIBIAC OF SALMON^

Garlic Spinach, Lemon Rice, Pickled Beets and Salmon Within Puff Pastry with Caper Dill Sauce

36

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 Red Onions, Carrots and Mushrooms in Green Curry Sauce Over Fried Rice Organic Chicken or Shrimp

32

LAKE & STEAK*^

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

38

FILET MIGNON*

8 oz. CAB Filet Mignon Served with Three Cheese Gratin Potatoes and Asparagus

65

VEGAN BOLOGNESE*

Onions, Mushrooms, Garlic, White Wine, Red Lentils and Tomatoes Over Cavatappi Pasta

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	
"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	
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
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 Filet Mignon

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 \$17. 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