



SOUP & SALADS

COOKSTOWN GREENS

Fresh Cookstown Ontario lettuces and herbs, tossed in our signature orange & ginger vinaigrette \$9

WARM PEAR & PECAN

Fresh baby arugula leaves, with aged smoked cheddar cheese, maple roasted pecans, port wine poached seasonal pear, and a classic balsamic reduction \$11

FRENCH ONION SOUP

Kettle simmered sweet Vidalia onions, in a rich veal & brandy stock, hearth baked with imported cheese \$8

MARTINI HOUSE CAESAR

Fresh market - hearts of romaine lettuce, in our classic garlic dressing, with Italian panchetta crumble, and Parmigiano Reggiano cheese \$10

BROME LAKE DUCK SALAD

Ontario lettuces and herbs in an extra virgin olive oil pomegranate dressing, topped with tender, boneless, confit duck and flame roasted walnuts \$12

CHARLOTTE TOWN SEAFOOD CHOWDER

Our PEI Seafood Festival Award winning chowder, loaded with the finest fish & seafood, in a light creamy broth \$8

CALIFORNIA SLATE OVEN PIZZA

PIZZA BIANCO

Grain fed breast of chicken, garlic, wild mushrooms, and roasted red peppers, on a creamy alfredo sauce \$12

PEPPERONI

Classic Italian pepperoni, herb pomodoro sauce, and imported cheeses \$12

MARTINI HOUSE MARGHARITA

Fresh basil infused tomato sauce, buffalo mozzarella cheese, and topped with dressed arugula leaves \$12

APPLEWOOD SMOKED SALMON PIZZA

Marinated bermuda onions, Atlantic salmon, artichokes and capers with a dill & lemon cream cheese base. \$12

TAPAS

OYSTERS ROCKEFELLER

Fresh flame broiled oysters on the half shell with Martini House "Rockefeller Sauce" \$15

SZECHUAN STEAK NACHOS

Spicy flat iron steak, Ponzu dressed vegetables, and cheese over crisp wonton noodles \$12

FRESH OYSTERS

Our fresh oyster selection, shucked and served with fresh horseradish, and a variety of sauces \$ Market Price

BAKED BRIE

Imported creamy Brie cheese, hearth baked with fire roasted garlic, crostini, and served with Castlefield port jelly \$15

BRUSCHETTA FLATBREAD

Vine ripened Roma tomatoes, onion, garlic, and herbs, on a slate fired flatbread with Parmigiano Reggiano cheese \$14

MOROCCAN SHRIMP COCKTAIL

Flame grilled large Florida Gulf shrimp, brushed with a spicy Moroccan marinade, served with a timbale of mango, papaya rice \$17

BAYOU FRIED CALAMARI

Quality Atlantic calamari seasoned with all the traditional New Orleans flavors, and a smoky chipotle aioli \$13

ISLAND GOLD MUSSELS

Your flavor options are: Garlic & Chardonnay, Curried Cream, Classic PEI Style \$12

MINI'S

Your choice of "pairs", or mix and match; Seasoned Angus Beef, or Minted Lamb, served with freshly fried potato crisps \$10

TWIN CRAB CAKES

Mojo Mango flavoured crabmeat, panko breaded and skillet seared, with an island inspired dark rum sauce \$11... Add 1... \$5 ea.

ASIAN NACHOS

Crisply fried Wontons covered with Asian slaw, sweet peanut seasoned chicken, cheese, and topped with a wasabi aioli \$12

CHARCUTERIE

House selection of cured & smoked meats, olive tapenade, grains, and seasonal fruits \$12 Add Cheese \$6

HEAT WRAP CHEESE

Pacific Rim Style wrappers stuffed with mozzarella, fresh herbs and spices, served with a spicy tomato compote \$12

TUNA STEAK SASHIMI

Ahi Tuna loin seared rare, and a Martini House Roll, with a spicy keto sauce \$16

MARTINI HOUSE WINGS

Fresh grain fed chicken wings charred in a sweet and spicy marinade \$13

LAMB MEATBALLS

Lean, herb & garlic seasoned Ontario lamb, fire roasted and finished in a spicy mint sauce \$9



PASTAS

MEDITERRANEAN LINGUINI

A compilation of all things great from the garden including; fresh roast vegetables, artichokes and baby spinach in a light spiked tomato sauce \$19
Add Gulf shrimp \$7
Add grain fed chicken \$5

SEAFOOD RAVIOLI

Filled with shrimp, crab, & a variety of seafood, in a creamy garlic Newburg sauce, with butter sautéed wild mushrooms, arugula & asiago cheese \$22

SZECHUAN BEEF SHANGHAI NOODLES

Skillet seared AAA steak and fresh broccoli florets, medium szechuan “heat” with an Asian flare, over Pacific Rim rice noodles \$21

CHICKEN PAPPARADELLE

Hickory smoked chicken, hearth roasted cherry tomatoes, fresh arugula & smoky bacon in a white wine cream sauce with broad egg noodles \$22

DINNER FEATURES

THE MATADOR

Fresh, one pound bone-in cowboy cut Alberta corn fed rib steak, flame grilled, herb butter brushed, and accompanied by our fresh house cut fries & smoked tomato ketchup \$44

SALMON FILLET

Fresh grilled Atlantic salmon fillet, with a creamy dill hollandaise, placed over an herb & shrimp rice pilaf \$31

CHOPHOUSE

Tuscan herb crusted, milk fed, select Ontario Veal Chop, Copper pan bronzed in a wild mushroom, grappa cream. Plated with a nest of Italian tomato linguine \$36

FILET MIGNON

AAA Canadian beef tenderloin steak, scullery aged, with a spiced Guinness reduction, sautéed mushrooms, with smoky cheddar & lobster whipped potatoes \$39

AHI TUNA TWICE

Fresh Sushi grade Ahi tuna steak loin, cast iron seared rare with a spicy keto sauce and twinned with our Asian sushi rolls \$29

SOUTHERN FRIED CHICKEN

Fresh buttermilk and garlic marinated chicken breast, fried crisp with an Alabama inspired porcini cream sauce over our house fingerling griddle \$24

ULTIMATE BURGER

Fresh lean ground sirloin grilled to a turn with smoky cheddar, pancetta crisp, and a variety of condiments, on a toasted challah bun with our own house cut fries \$18

Be sure to notify your server of any allergies or dietary restrictions. Add \$1.50 to split any item.