Martis Valley Grille

Lunch

SALADS

Martis Chop Salad

Baby Greens and Frisee, Cherry Tomatoes, Point Reyes Blue Cheese, Hard Boiled Egg, Grilled Flank Steak, Cherrywood Bacon and Dijon Vinaigrette \$16.25

Seared Sockeye Salmon Caesar

House Dressing, Meyer Lemon, Asiago Crisps and Kalamata Olives \$16.25 Add grilled flank steak \$4

House Salad

Baby Greens, Tomato, Cucumber, Carrots, Red Onion, Croutons and choice of dressing \$8.95

MAIN ATTRACTIONS

All served with your choice of Kennebec Fries or House Side Salad

Herb Grilled Chicken Panini

Arugula Basil Pesto, Frisee, Heirloom Tomato and Brie on Herb Focaccia \$13.25

Cubano Panini

House Applewood Smoked Pork Shoulder, Ham, Emmental Cheese, Dijon Aioli, House Pickles, on Herb Focaccia \$14.25

Caprese Panini

Fresh Mozzarella, Heirloom Tomato, Basil Pesto and Balsamic Reduction on Herb Focaccia \$13.25

1/2lb Local Angus Burger

Shredded Lettuce, Heirloom Tomato, Onion, Toasted Challah Bun, House Pickles, Choice of Cheese \$14.25 Add Cherrywood Smoked Bacon \$2 Make it a $3^{\rm rd}$ pound black bean burger upon request...

Ahi BLTA

Blackened Rare Ahi, Heirloom Tomato, Shredded Lettuce, Avocado, Cherrywood Smoked Bacon and Wasabi Aioli Served on Toasted Wheat \$14.75

Pulled Pork Wrap

Applewood Smoked Pork, House made Texas BBQ Sauce, Jalapeno Cole Slaw \$13.25

Martis Valley Grille

Breakfast

8am - 11am

MARTIS BURRITO

Scrambled Eggs, Jack and Cheddar Cheese, Home Fries, Green Chilies, Pico de Gallo, Sour Cream,
With choice of Bacon, Sausage or Sautéed Spinach
\$10.95

TRADITIONAL

Two Eggs Your Way with Choice of Bacon or Sausage served with Home Fries and Toast. \$12.25

THE TREVINO

Scrambled Eggs and Cheddar Cheese, with your Choice of Bacon or Sausage on a Griddled Croissant Roll, Served with Home Fries. \$10.95

PARFAIT

Strawberry & Vanilla Yogurt With Granola \$5.95

FRUIT BOWL

Assorted Seasonal Melons and Berries \$5.95

We embrace a sustainable approach to local agriculture and dining.

We focus on the seasonality, quality, and freshness of product to provide our guest the value of healthy natural products from the Sierra Nevada.

Thank you for letting us make a difference with what we put on your plate.

We embrace allergens. Let your server know of any dietary restrictions you may have.

Martis Valley Grille

Sunday Brunch

Served with a complimentary Mimosa

BREAKFAST

Eggs Cherise

Two Eggs Poached, Sautéed Spinach, Seared Tomatoes, Two Toasted English Muffins, Smothered with House Hollandaise Sauce, served with Home fries \$14.25

Eggs Benedict

Two Eggs Poached, Seared Canadian Bacon, Two Toasted English Muffins, House Hollandaise Sauce, served with Home Fries \$14.25

Traditional Breakfast

Two Eggs Your Way, Choice of Bacon or Sausage, Home Fries, Fruit and Choice of Toast \$12.25

French Toast and Berries

Texas Toast Dredged in Vanilla Bean and Grand Marnier Batter, Topped with Fresh Berry Compote and Whipped Cream \$13.25

Parfait

Strawberry & Vanilla Yogurt, Granola \$5.95

SALADS

Seared Sockeye Salmon Caesar

House Dressing, Parmesan Crisps, Meyer Lemon and Kalamata Olives \$16.25 Add grilled flank steak \$4

Martis Chop Salad

Baby Greens and Frisee, Baby Tomatoes, Point Reyes Blue Cheese, Hard Boiled Egg, Grilled Flank, Cherrywood Bacon and Dijon Vinaigrette \$16.25

MAIN ATTRACTIONS

All served with your choice of Kennebec Fries or Side Salad

Cubano Panini

House Applewood Smoked Pork Shoulder, Ham, Emmental Cheese, Dijon Aioli, Pickles, on Herb Focaccia \$14.25

Caprese Panini

Fresh Mozzarella, Heirloom Tomato, Basil, Balsamic Reduction on Herb Focaccia \$13.25

½ lb Local Angus Burger

Shredded Lettuce, Heirloom Tomato, Onion, Toasted Potato Bun, Choice of Cheese \$14.25

Add Cherry Wood Smoked Bacon \$2

Make it a 3rd pound black bean burger upon request...

Ahi BLTA

Blackened Rare Ahi, Heirloom Tomato, Cherrywood Smoked Bacon, Wasabi Aioli Server on Toasted Wheat \$14.75