

# 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<sup>rd</sup> 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 3<sup>rd</sup> pound black bean burger upon request...

#### Ahi BLTA

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