

TO SHARE

FOUR CHEESE GARLIC BREAD V	11
charred rustic ciabatta, garlic butter, spanish spices three-cheese, olive oil	
MASCARPONE TOAST V	14
whipped mascarpone, crushed almonds, truffle honey, salt	
BRUSSELS SPROUTS GF	15
brussels, granny smiths, shallots, chili flakes, bacon sage browned butter, reduced balsamic	
SOUP OF THE WEEK	10
soup of the week served with grilled sourdough	
CHICKEN WINGS GF	14
a dozen wings, baked, then fried & sauce tossed choice of - chipotle bbq, garlic parm or sweet heat	
MUSSELS & CLAMS	18
steamed mussels and clam in butter and sauv blanc sweet onion, garlic and chili flakes	

BURGERS

INCLUDES ONE SIDE

Fries | Sweet Fries | Salad

GOOD OL' BURGER	17
½ lb mesquite grilled patty, cheese of choice, lettuce tomato, onion, pickled veggies	
KIRSTEN'S BURGER	17
black bean burger, roasted mushrooms, grilled zucchini lettuce, tomato, red onion, roasted pepper aioli, cheese	
cheese options: bleu cheddar havarti pepper jack feta	
BURGER ADD ONS	
\$2 add-ons: mushroom roasted peppers egg extra cheese tomato onion pickles	
\$3 add-ons: add a patty chili bacon chicken	

ENTREES

BAKED ZITI & CHEESE V	16
three-cheese blend, cream, butter, smoked spices toasted bread crumbs add - mushroom or spinach \$2 chicken or bacon \$3	
HARVEST PLATTER V	18
roasted veggies, wild rice & quinoa pilaf, spanish spices, pesto verde	
PASTA PUTTANESCA	23
garlic, anchovy, roasted tomato, basil, parmesan, shallots capers, kalamata olives, chili flakes, add - chicken \$3 salmon or prawns \$6.95	
SPAGHETTI & MEATBALLS	22
house-made meatballs, marinara, spaghetti, garlic bread	
CHICKEN PARM PASTA	24
double battered chicken breast, marinara, basil, parmesan mozzarella, spinach, garlic pasta	
HONEY FRIED CHICKEN	24
boneless thigh & breasts battered and fried truffle honey, smashed potatoes, braised kale	
RIBEYE STEAK & VEGGIES GF	45
14oz. ribeye steak, mesquite grilled, sautéed veggies smashed potatoes	
RACK OF LAMB GF	42
half rack of lamb, mesquite grilled, smashed potatoes roasted vegetables	
ROASTED PORK CHOP	32
couscous, marsala wine, browned butter & sage, sundried tomato, shallot, garlic, mushroom, braised kale, apricot & apple relish	

*A 3.5% fee will be applied to all items paid with credit card

SEAFOOD

FISH & FRIES	18
wild cod fillet, local beer batter, double dipped deep fried, deliciousness, tartar & cocktail sauce, slaw	
BLACKENED SALMON	26
spices and salts, seasonal veggies, brown rice & quinoa pilaf pesto verde, herbs	
SHRIMP & GRITS GF	26
smoked sausage, roasted tomato, garlic mushroom, olive oil, scallions, parmesan grits	
LINGUINI & CLAMS	24
manila & chopped clams, butter and cream, garlic, sweet onion, chili flakes	
SEAFOOD STEW	28
salmon, prawns, cod, mussels & clams, calamari, sauv blanc tomato broth	

SEASONAL

BRAISED PORK SHOULDER	32
coffee & apple cider braised pork shoulder, chickpea, mushroom & bacon succotash, braised kale, crispy shallot, yellow onions, garlic, butter	
SEASONAL RAVIOLI V	29
chef's seasonal pick, browned mushrooms, cauliflower and carrot puree, apple & apricot relish	

20% gratuity will be added to parties of 6 or more.
Consuming raw or undercooked meats, seafood, shellfish,
poultry, or eggs may increase your risk of food-borne illness.

GF- GLUTEN FREE V- VEGETARIAN/VEGAN OPTIONAL

SALADS

MARINA SALAD ^V 15.95
greens, fresh berries, cucumber, greenhouse tomato
crushed nuts, feta, croutons

THE WEDGE 15.95
iceberg lettuce, chopped bacon, bleu cheese
cherry tomato, yogurt dressing, balsamic

STEAK SALAD ^{GF} 18.95
grilled skirt steak, roasted peppers, asparagus, avocado
grilled red onion, bleu cheese, greenhouse tomato

CHOPPED COBB ^{GF} 16.95
greens, chicken, bacon, egg, tomato, cucumber, avocado
bleu cheese, pink peppercorn, balsamic

KALE & PANCETTA ^{GF} 15.95
shaved brussels, shredded broccoli, kale, parm
granny smiths, crispy chickpeas, dried apricot

SISSY'S CAESAR ^V 15.95
romaine, crispy capers, shaved parm, croutons, herbs
classic caesar dressing

SATAY SALAD 15.95
peanut butter satay sauce, grilled chicken
asian greens, orange segments, cilantro, almonds

ADD TO ANY SALAD

salmon \$7.95 | prawns \$7.95 | chicken \$6.25

SIDES

TOMATO & BASIL BISQUE ^V 5/8
tomato puree, heavy cream, spanish spices
garlic, onion, basil, parmesan

SIGNATURE SIDES 8
sautéed veggies | braised kale | roasted mushrooms
sweet potato fries | seasoned fries | smashed potato
succotash |

Beverages

coffee	lemonade
decaf	sparkling water
hot tea	raspberry lemonade
iced tea	arnold palmer
cola	ginger ale
diet cola	homemade soda
lemon-lime soda	apple juice
root beer	orange juice

Just so you know

Each dish is made-to-order, please let us know if you are sensitive to certain ingredients on our menu and we'll accommodate your request to the best of our ability.

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DINNER MENU
Spring 2022



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