

SHAREABLES

Soft Pretzels 8

soft pretzels, pale ale cheese dip, spicy mustard

Steak or Chicken Quesadilla 12

four-cheese blend, fajita veggies

"Poutine"-fino 8

delicious tots covered with sloppy joe and pale ale cheese dip

Chef's Butcher Block 13

cheeses, prosciutto, salami, olives, dried fruit, nuts, local jam, grilled ciabatta

Hummus 9

house-made hummus, heirloom tomatoes, cucumber, red onions, red wine vinaigrette, feta, served with grilled flatbread, celery, carrot sticks

SOUPS

Martin's Famous House-made

Tomato Bisque 4 | 6 ^{GF}

House-made French Onion 4 | 6

New England Clam Chowder 5 | 7
served on Fridays

FARM AND GARDEN

ADD *chicken* +4 | *steak or mahi* +6

Little House 5

mixed greens, tomato, cucumber, house crouton

Local Field 11 ^{GF}

cobb mixed greens, turkey, egg, tomato, blue cheese, bacon and avocado, white balsamic vinaigrette

Classic Caesar 7 | 9

chopped romaine hearts, herb croutons, shaved parmesan cheese, caesar dressing

Bacon Wedge and Blue 7 ^{GF}

crisp iceberg, smokehouse bacon, local tomatoes, danish blue cheese

Portofino Caprese 8 ^{GF}

fresh tomato, mozzarella, basil olive oil, balsamic reduction

Villa Portofino

SANDWICHES AND MORE

CHOICE OF *seasoned french fries* • *tater tots* • *cole slaw* • *fruit*

Millionaire Burger* 12

100% ground new york, bacon, cheddar cheese, lettuce, tomato, red onion, pickle, house sauce, toasted brioche bun

The Club's Club 10

smokehouse bacon, turkey, ham, lettuce, tomato, mayo
toasted fresh baked sourdough

Not So Sloppy Joe 9

ground beef, zesty tomato sauce, toasted brioche

Blackened Mahi Sandwich 13

sweet citrus slaw, tangy remoulade, toasted brioche

Chicken and Mozzarella Panini 10

tomato, spinach, basil, aioli on a ciabatta

FLATBREADS

Spicy Italian 12

sausage, prosciutto, salami, capicola, marinara

Margherita 10

marinara, mozzarella, tomato, basil, pesto

Classic Pepperoni 11

SPECIALTIES

Fish and Chips 14

beer battered mahi-mahi, coleslaw, french fries, tartar sauce

Basil Chicken Pasta 14

fire-roasted chicken, pesto cream, pine nuts, roasted tomatoes, parmesan, smokehouse bacon

Fire Roasted Stir Fry with Beef or Chicken 12 ^{GF}

snap peas, red onion, carrot, zucchini, bell peppers, bok choy, jasmine rice, sweet ginger sauce

Shrimp Pomodoro 15

angel hair, fresh tomato, basil, garlic, wine, butter sauce

DESSERTS

Warm Butter Cake with Vanilla Ice Cream 6

Iron Skillet Cookie 5

double chocolate brownie, vanilla ice cream, whipped cream, caramel, chocolate sauce

^{GF} Gluten Free *Consuming raw or undercooked meat, seafood or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions. These menu items may be served raw or undercooked.

WINES GLASS | BOTTLE

House Feature 4 GLASS ONLY

CK Mondavi, Napa County

Chardonnay • Pinot Grigio • Cabernet Sauvignon • Zinfandel

Silver Collection 6 | 19

Clos Du Bois Chardonnay, Sonoma County

Chateau Ste Michelle Riesling, Washington State

Justin Savignon Blanc, Central Coast

Beringer Pinot Grigio, Napa County

Rex Goliath Pinot Noir, San Joaquin County

Ravenswood Cabernet Sauvignon, Sonoma County

Ruffino Classico Chianti, Italy

Gold Collection 8 | 25

Kim Crawford Sauvignon Blanc, New Zealand

Meiomi Chardonnay, Central Coast

Ferrari Carano Pinot Grigio, Sonoma County

Jam Cellars Cabernet Sauvignon, Argentina

Rodney Strong Merlot, Sonoma County

Sparkling 8 | 25

Da Luca Prosecco, Italy

Coppola Sofia Blanc de Blancs, Monterey

Platinum Selections MP BOTTLE ONLY

ask your server for current selection

BEERS AND CIDERS

Domestic Bottle 4

Imports and Micros 5

Poolside Can 3 | 13 5-CAN BUCKET

SIGNATURE COCKTAILS

Margarita 7

the drink which needs no introduction

MAKE IT SKINNY *no sweet & sour*

GO CADILLAC *with grand marnier +1*

Bloody Maria 7

the classic you expect with an Italian twist

Negroni 8

gin, campari, sweet vermouth

The Sinatra Martini 9

extra dry and lots of ice, just like "Ol' Blue Eyes" preferred

The Rat Pack's Rusty Nail 9

whisky, drambuie, twist of lemon

APERITIVO SPECIALI

Join us for Happy Hour 2 – 6pm daily

DRINKS

\$1 off bottle beer, silver wine, and signature cocktails

\$2 off gold and sparkling wines

FOOD

\$1 off shareables and soups • \$2 off flatbreads