



STARTERS

SOUP DU JOUR -CHANGES DAILY
YOUR SERVER WILL LET YOU KNOW
TODAY'S FLAVOR
CUP \$3.50 BOWL \$4.50

FRENCH ONION SOUP
WITH AGED SHERRY AND CONNECTICUT MADE VIVACE
BAMBINO CHEESE
CUP \$4.50 BOWL \$5.50

SHRIMP & SCALLOP CEVICHE
WITH AVOCADO AND TOMATO SERVED IN
MINI TOSTADA CUPS WITH OUR CHIPOTLE RANCH
\$9.50

SIRLOIN WRAPPED ASPARAGUS
SPICY THAI MARINATED SIRLOIN WRAPPED AROUND
FRESH ASPARAGUS GRILLED AND SERVED
WITH A CRUNCHY JICAMA SLAW
\$8.50

MARYLAND STYLE CRAB CAKES SERVED WITH
A DIJON AIOLI
\$8.00

BROCCOLI RABE AND SAUSAGE SAUTÉED IN
EXTRA VIRGIN OLIVE OIL WITH GARLIC
AND SERVED WITH CROSTINI
\$8.00

CALAMARI — FRIED AND TOSSED WITH A SPICY
CHERRY PEPPER RELISH
\$9.50

COLD ANTIPASTI- PROSCIUTTO DI PARMA, GRILLED &
CHILLED ARTICHOKEs, FIRE ROASTED PEPPERS AND
FRESH MOZZARELLA SERVED WITH OUR
HOUSE MADE FOCCACCIA
\$9

MESCLUN GREENS TOSSED WITH CANDIED PECANS,
BLACK LEDGE BLUE CHEESE AND POACHED &
GRILLED BOSCH PEAR WITH
A HONEY, CIDER VINAIGRETTE
\$9

ORGANIC ARUGULA, RIPE AVOCADO, CRUNCHY
JICAMA, MACADAMIA NUTS AND A HONEY-LIME
VINAIGRETTE
\$9

SAUTÉED VERMONT GOAT CHEESE MEDALLIONS
SERVED ON TOP OF BABY GREENS TOSSED
WITH A CITRUS VINAIGRETTE,
DRIED CRANBERRIES AND PINE NUTS
\$9

*FOR OVER 20 YEARS WE
HAVE BEEN KNOWN FOR
OUR MODERN
INTERPRETATIONS OF
CLASSICAL ITALIAN &
MEDITERRANEAN CUISINE.
WE PURCHASE THE BEST
INGREDIENTS AND
WHENEVER POSSIBLE WE
TRY TO USE SEASONAL,
LOCALLY GROWN
INGREDIENTS. WILD
"CHICKEN OF THE
WOODS" MUSHROOMS
HARVESTED HERE IN
CONNECTICUT, CHEESES
MADE AT CATO CORNER
FARM IN COLCHESTER,
ICE CREAM FROM BUCK'S
OF MILFORD, AND
ORGANIC HEIRLOOM
TOMATOES FROM
STARLIGHT FARMS IN
DURHAM ARE JUST A FEW
ITEMS WE REGULARLY
FEATURE. WE ALSO
FEATURE ALL NATURAL
CHOICE STEAKS, FREE OF
GROWTH HORMONES AND
ANTIBIOTICS. WE CHANGE
OUR MENU REGULARLY TO
REFLECT THE CHANGE OF
SEASONS AND THE
AVAILABILITY OF
DIFFERENT INGREDIENTS.
SO REST ASSURED WE ARE
DOING OUR BEST TO FIND
YOU THE BEST QUALITY
FOOD.*

*-FROM ALL OF US HERE AT
CHRISTOPHER MARTINS*

THANK YOU & ENJOY

ENTREES

ALL ENTREES ARE SERVED WITH OUR HOUSE MESCUN SALAD TOSSED WITH BALSAMIC VINAIGRETTE
ADD CONNECTICUT MADE BLACK LEDGE BLUE CHEESE- \$2
OR SUBSTITUTE ONE OF OUR SPECIALTY SALADS FROM THE OTHER SIDE OF THE MENU FOR \$4.50

FREE RANGE CHICKEN PREPARED TWO WAYS: PAN ROASTED BREAST AND SLOW COOKED LEG & THIGH SERVED WITH GARLIC MASHED POTATOES AND GRILLED SPRING VEGGIES WITH PAN GRAVY \$21

GRILLED CHICKEN BREAST OVER CHEESE TORTELLINI TOSSED WITH A BASIL PESTO AND TOPPED WITH DICED TOMATO \$17

MACADAMIA CRUSTED SWORDFISH SERVED WITH BLOOD ORANGE AND PORT WINE REDUCTION \$24

TOURNEDOS CM'S - FILET MIGNON MEDALLIONS SAUTÉED WITH TRI-COLOR PEPPERCORNS, COGNAC, DEMI GLAZE AND A TOUCH OF CREAM \$25

SAUTÉED TILAPIA FILET WITH CILANTRO PESTO OVER SHRIMP, CHORIZO AND SPRING VEGETABLE "FRIED" RICE \$19

CHICKEN FLORI- PICATA- EGG DIPPED BREAST OF CHICKEN WITH CAPERS, LEMON, TOMATO AND A TOUCH OF GARLIC OVER SAUTÉED SPINACH \$18

TWIN GRILLED PORK CHOPS SERVED WITH BROCCOLI RABE WITH GARLIC MASHED POTATOES \$22

BLACKENED SALMON FILET OVER CHEESE TORTELLINI TOSSED WITH ASPARAGUS AND FRESH ROMA TOMATO IN A COGNAC CREAM SAUCE \$19

GRILLED ASPARAGUS, PORTOBELLO MUSHROOM AND CHIPPOLINI ONIONS OVER SUNDRIED TOMATO & ROASTED VEGETABLE FILLED PANSOTTI PASTA IN A VODKA CREAM SAUCE \$16

GRILLED *STATE STREET SIRLOIN* SERVED WITH A TANGY TAMARIND DEMI GLAZE SAUCE, SWEET POTATO FRIES AND SERVED OVER A FIERY SAUTÉ OF HEARTY GREENS \$19

CHICKEN TENDERS & PANCETTA SAUTÉED WITH TOASTED MACADAMIA NUTS WITH A BLACK LEDGE BLUE CHEESE, CREAM SAUCE, OVER SWEET POTATO & PECAN RAVIOLI \$17

ROASTED RACK OF LAMB – A GENEROUS 8 RIB RACK, WITH A DIJON & FRESH HERB CRUST AND A ROASTED GARLIC DEMI-GLAZE SAUCE \$24

GRILLED CHOICE NY SIRLOIN SERVED WITH OUR OWN SHAVED ONION RINGS \$25

AN 18% GRATUITY WILL BE ADDED TO PARTIES OF 8 OR MORE

THE NEW HAVEN DEPARTMENT OF HEALTH WANTS YOU TO KNOW THAT: THOROUGHLY COOKING MEATS EGGS AND POULTRY REDUCES THE CHANCES OF FOOD BORN ILLNESS.