

## APPETIZERS

Arancini	\$9.50
Sicilian Risotto Balls fried crispy outside, Melty Mozzarella inside over our Vodka Sauce	
Squash Ravioli	\$9.50
In a Gorgonzola Cream with Sage toasted Macadamia Nuts	
Stuffed Jalapeños	\$9.00
Crispy house roasted Jalapeños filled with Chorizo, Rice & Queso de Frier with Jicama Slaw — SPICY!	
Fried Calamari	\$12.00
Served with Marinara Sauce or Spicy Sicilian Style	
Fried Mozzarella Sticks	\$8.00
Traditionally prepared & topped with Marinara Sauce	
Brussels Sprouts	\$7.50
Served with Pancetta & Balsamic Glaze & Shaved Parm	
Buffalo Wings	6pc/\$7.00 12pc/\$12.00 24pc/\$23.00
Deep Fried and tossed “Wings of Fire” style, served with Celery & Blue Cheese	
Southern Wings	6pc/\$8.50 12pc/\$16.00 24pc/\$29.00
Crunchy Battered Wings— a must try with our Chipotle Ranch Dipping Sauce	
Chicken Fingers or Sloppy Fingers	\$8.00
Honey Mustard Sauce or Sloppy: tossed in our Wing Sauce with Blue Cheese	
Chicken Nachos	\$10.00
Corn Tortilla Chips with melted Cheddar Cheese, Spicy Chicken, Diced Tomatoes, Black Olives, Scallions, Jalapenos, Sour Cream & Salsa	
French Onion Soup or Today’s Soup	Cup \$5.00 Bowl \$7.00
Seasoned with Sherry, with a blend of Emmental & Gruyere	

## SPECIALTY DRINKS

Espresso Martini	\$12.00
Our signature cocktail made with our own Madagascar Vanilla infused Vodka	
CMs Snowball	\$9.50
Irish Whiskey, Sweet cream a dusting of Cocoa and winter spice	
Bees Knees	\$12.00
Makers Mark Bourbon, squeezed Lemon & Honey Simple Syrup	
CMs Naughty Toddy	\$9.00
American Honey Whiskey muddled with Lemon and Clove	
Martins-rita	\$12.50
Lunazul Resposado Tequila, Fresh Lime, Triple Sec & Tres Agaves Margarita Juice Mix	

## SPRING ROLLS (2)

Dublin Spring Rolls	\$11.00
Corned Beef and Cabbage with Whole Grain Mustard & Slaw	
Amalfi Spring Rolls	\$12.00
Gulf Shrimp, Basil & Prosciutto served with Fra Diablo & Basil Pesto dipping sauce	
Philly Cheesesteak Spring Roll	\$12.00
Shaved Sirloin, onions, peppers & cheddar	

## SALADS

Vermont Goat Cheese Medallions	\$10.00
Baby Greens tossed with a Citrus Vinaigrette, Dried Cranberries & Pine Nuts	
Caesar Salad	\$10.00
Classically prepared with Garlic Croutons & Aged Parmesan Cheese, topped with your choice of Grilled Chicken Breast or Portobello	
Roasted Veggie Salad	\$10.00
Pica d’Gallo, Roasted Corn and Winter Veggies top Mesclun Greens with Crispy Tortillas, Cheddar Cheese and a Honey-Lime Vinaigrette and Cilantro drizzle	
Steak Salad	\$16.00
Grilled Sirloin, chopped Salad with Tomato, Candied Walnuts Hard Boiled Egg, Roasted Red Pepper & Bacon tossed with Black Ledge Blue Vinaigrette & Frizzled Onions	
ADD Grilled Chicken Breast	\$4.00
Grilled Salmon	\$9.50
Grilled Sirloin	\$14.00
Grilled Jumbo Shrimp	ea. \$4.00

## TACOS

Your choice of Side (on back)

Fish Tacos	\$14.50
Crispy Fried Scrod, Pico de Gallo & Guacamole	
Cajun Chicken Tacos	\$11.00
Cajun Chicken, Pepper Jack, Black Beans, Cilantro, Tomato, Corn & Guacamole	
Steak Tacos	\$16.00
Sirloin, (3) Onions, Tomato, Queso Fresco & Chipotle Sauce	

# CHRISTOPHER MARTINS

local – before local was cool

## HANDHELDS

Your choice of Side

Portobello Mushroom \$11.00

Grilled & Served on Herbed Focaccia with sautéed Onions, Peppers, Mushrooms and Provolone

Grilled Chicken Breast \$12.00

On Herbed Focaccia with Provolone, Baby Greens, Tomato & Pesto Mayo

Chicken Parmesan \$12.00

A Chicken Cutlet lightly breaded in Seasoned Bread Crumbs, Topped with Marinara & Mozzarella, on a Brioche Roll

Cajun Chicken \$12.00

Grilled with Cajun Sauce, topped with Bacon & Cheddar Cheese, served with Lettuce, Tomato & Chipotle Ranch Dressing, on a Brioche Roll

Turkey or Corned Beef Reuben \$13.00

Our beer simmered Corned Beef or Roast Turkey served with Sauerkraut, Swiss & Thousand Island Dressing on Rye

Turkey Club \$13.00

Triple Decker with Bacon, Lettuce, Tomato & Mayonnaise, on White Toast

Chicken Burrito de Puebla \$13.00

Chicken Breast simmered with Cilantro & Spices 'de Puebla', Rice & Cheddar

## BURGERS

Your choice of Side

CM's Burger \$14.50

Lettuce, Tomato & Cheese, on a Brioche Roll

Turkey Burger \$13.00

Lettuce, Onion & Cheese, on a Brioche Roll

Beyond® Burger \$15.50

Plant-based Veggie Burger

ADD Grilled Mushrooms, Peppers or Onion \$0.50  
Bacon or Fried Egg \$1.00  
The Brick—the works \$2.25

## SIDES

Jicama Slaw or Cole Slaw ..... \$3.00

Onion Rings ..... \$5.00

Side Salad ..... \$5.00

Veggie of the Day ..... \$4.00

Today's Soup ..... \$5.00

Sweet Potato or Curly Cajun Fries ..... \$6.00

Shoe String, Steak or Crinkle Fries ..... \$5.00

Jasmine Rice ..... \$3.00

## NOT-SO-SMALL PLATES

Chicken Tenders and Squash Ravioli \$17.00

Searched Chicken Tenders & Butternut Squash Ravioli in a Gorgonzola Cream with Sage toasted Macadamia Nuts

Fish & Chips \$15.50

Crispy Beer Battered Cod with Cole Slaw & choice of Fries

Chicken Saltimbocca \$14.00

Layered with Prosciutto di Parma, Fresh Sage & Asiago Cheese, over sautéed Baby Spinach and Jasmine Rice

Grilled Chicken & Tortellini \$13.00

Cheese Tortellini tossed in Basil Pesto & Topped with Diced Tomato & Shaved Parmesan Cheese

Grilled Salmon with a Honey-Miso Glaze \$16.50

Salmon Filet, grilled, glazed & served over a vegetable Fried Rice

Chicken Parmesan \$14.50

A Chicken Cutlet topped with Marinara & Mozzarella, served over Linguini

Grilled Choice NY Strip Sirloin \$26.00

NY Strip Sirloin served with our own shaved Onion Rings & our Vegetable of the day

Shrimp Florentine \$17.00

Huge, wild caught Gulf Shrimp with a Lemon, Garlic, Chardonnay sauce with Baby Spinach over Linguini

Cavatelli and Sausage \$15.00

New Haven's Lamberti Sausage sautéed with Tomato, Garlic, Capers and Basil tossed with Cavatelli Pasta