



Martini's Bar & Grill

Dinner

APPETIZERS

Meat and Cheese Board

3 selection of cured and (or) smoked meats,
3 selection of Local creamery cheeses,
honey comb, bread, pickle, mustard 13

Fried Garlic Indian Spiced Cauliflower

Hummus, Sesame Lavash 10
*Best paired with Château St. Michelle
Columbia Valley Gewurztraminer,
Washington*

Blue Ribbon Beer Battered Onion Rings, House Aioli 10

Half Green Lipped Mussels

Charred heirloom tomato, crushed garlic,
pork belly lardons, tart apple & citrus cream
with toasted bread 12
*Best paired with Kim Crawford Marlborough
Sauvignon Blanc, NZ*

SOUP AND SALADS

GA Vidalia French Style Onion Soup

Baby Swiss, toasted bread 8

Galleria Greens

Charred heirloom tomato, shaved red onion,
cucumber, maple ginger vinaigrette 9
*Best paired with Jordan Sonoma County
Chardonnay, California*

The Caesar Salad

Crisp romaine lettuce, hard fried egg,
parmesan croûtons, capers, cracked pepper,
creamy Caesar 12
*Best paired with Nobilo Icon Marlborough
Sauvignon Blanc, NZ*

ENTREES

Herb Roasted Chicken

Fava bean, arugula, rainbow carrot sauté
spiced orange beurre blanc 26 GF
*Best Paired with Stag's Leap Napa Valley
Chardonnay, California*

Chef's Cut 16oz Fennel & Coriander Crusted Rib Eye

Sweet potato wedges, wilted greens, shaved
garlic, finished with lavender and cracked
pepper honey 33 GF
*Best Paired with Stag's Leap Artemis Napa
Valley Cabernet, California*

Day Boat Fish

Chef's offering of local and regionally
sourced seafood, paired with the earth's
bounty of fresh herbs, vegetables, starch or
grains 28
*Best Paired with Twomey Sonoma County
Sauvignon Blanc, California*

Pan Roasted Green Lipped Mussels

Charred heirloom tomato, crushed garlic,
pork belly lardons, tart apple, and citrus
cream, toasted bread 22 GF
*Best Paired with Kim Crawford Marlborough
Sauvignon Blanc, NZ*

Spinach Pappardelle Pasta

Confit Chicken, edamame, yam potato,
cinnamon scented pumpkin seed 25 VG
*Best Paired with Antinori Bolgheri
Vermentino, Italy*

Hand Dived Scallops

Grill red onion, warm ivory lentil salad,
cantaloupe preserves 26 GF
*Best Paired with Macmurray Russian river
valley Pinot Gris, California*

Seared Tofu Stuffed Acorn Squash

Smashed chickpea, herb, garlic, pepper
gastrique 18 VG | V | GF
*Best Paired with Washington Hills Late
harvest Riesling, Washington*

Braised Short Rib Puff Crostata

Roasted mirepoix, chive, cane syrup garlic
demi 25
*Best Paired with Silver Oak Napa valley
Cabernet, California*

DESSERTS

ALL DESSERT ITEMS ARE MADE IN HOUSE
WITH FULL FLAVORED INGREDIENT AND
PRACTICAL COOKING METHODS

Pineapple Black Fig Bread Pudding

Fresh mint garnish, Tahitian vanilla ice
cream 9

Brule Ricotta Cheese Cake Citrus Compote

Spun cream pecan brittle fresh berry
garnish 9

Crispy Pork Belly & Potato Pancake

Cane syrup roasted garlic demi glaze 9

Sweet Potato Tart

Toasted marshmallow, cranberry reduction 9

Red Wine Chocolate Cake,

Strawberry Mint Salad

Spun cream Grand Marnier syrup 9

Sorbet, Gelatos, Fresh Baked Cookies

Cookies, sorbet and gelatos will be sourced
from local creamery and purveyors 8

Dessert menu will be consistent with
seasonal changes and available product.

BEVERAGES

Tea & Coffee 2.50

Sodas 3

Ice Tea 3

Voss Sparkling Water 4.50

Voss Still Water 3.50

Ask your server for our wine &
cocktail menu.

Our chef will strive to accommodate
all guests with special dietary needs.
Please ask your server.

Executive Chef - Oscar Jackson

VG: Vegetarian Friendly V: Vegan Friendly GF - Gluten Free Options

* Contains or may contain raw or undercooked ingredients. Consuming raw or undercooked meat, seafood and eggs may increase your risk of food-borne illness.

Any guest consuming alcohol must be of legal drinking age.

ALL GROUPS OF (6) SIX OR MORE WILL HAVE AN 18% GRATUITY ADDED TO THEIR TOTAL BILL.

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