

~Dinner at Martini Beach~

Cape May Restaurant Week

www.cmrestaurantweek.com

~SOUPS & SALADS~

Heirloom Mushroom Soup

with porcini, shitake, oyster, and button mushrooms in a velvety sour cream-based broth

Soup du Jour

Chef's daily creation

Tunisian Cucumber Salad

seedless European cucumbers tossed with olive oil, harissa, saffron, and roasted red and yellow pepper

House Salad

mixed greens, seasoned tomatoes, and white-balsamic & honey vinaigrette

~MAINS~

Salmon Duet

Seared salmon topped with smoked salmon & baby spinach, finished with béchamel sauce, w/ sundried tomato mashed potatoes sauteed vegetables

New York Strip

grilled 12 oz. NY strip with sun-dried tomato & herb mashed potato, and julienne vegetables

Roast Chicken

whole boneless chicken breast stuffed with cornbread and wild rice in a preserved lemon sauce

~DESSERT~

Chef's choice of housemade desserts

please ask your server for today's selections