



Martie's

NEW RIVER BISTRO
at the Broward Center

PRIX FIXE Brunch

\$24.00 per person

APPETIZER (select 1)

Creamy miso corn chowder, drizzled with red chili oil and garnished with chopped chives

Greek salad, served on a bed of olive Tapenade, feta cheese, Iceberg lettuce, tomatoes, olive oil and herb drizzle

Tropical fresh fruit and citrus martini, assorted berries & citrus served with honey yogurt

ENTRÉE (select 1)

Smoked salmon platter, served with a toasted sesame bagel, fried capers, pickled red onions, thick-cut tomato, and cream cheese

Omelets and eggs any style, served with homemade breakfast potatoes, crispy bacon or sausage

Classic Benedict, poached eggs, served with spiked hollandaise sauce, thick cut Canadian bacon and finely dice chives

Cappuccino French toast, extra thick cut brioche, with fresh coffee whipped cream, maple syrup and powdered sugar

Bistro Black Angus burger, topped with lettuce, tomato, onion, fried egg, and Tillamook Cheddar, on a grilled brioche bun, served with truffle fries

Roasted butternut squash timbale with mushrooms, roasted tomatoes, root vegetables, Brussel sprouts, red quinoa and fried chickpeas (vegan)

18% gratuity will be added for parties of 6 or more

We regret that we cannot accommodate substitutions on the prix fixe menu.

Public health advisory: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for food borne illness, especially if you have certain medical conditions.

Executive Chef: Guillermo Lopez