

# Marti's

NEW RIVER BISTRO  
at the Broward Center

## PRIX FIXE DINNER

*\$39.50 per person*

### APPETIZER (select 1)

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

Mediterranean sampler plate, roasted eggplant salad, curried cauliflower hummus, Tabbouleh salad, served with baby Zaatar Naan and fresh vegetables

Bistro shrimp poke, served with fresh avocado, brown rice, cucumber, spicy mayo, and eel sauce drizzle

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

### ENTRÉE (select 1)

Tender crusted prime rib, served with baby roasted carrots, whipped horseradish potato, and creamy horseradish sauce

Fresh grilled fish served with cilantro lime brown rice, brussels sprouts, fresh tomato and corn salsa

Roasted chicken breast, fingerling potato, served with a roasted pepper coulis

Moroccan lamb Tagine, sweet potato mash, Mediterranean couscous, served with fresh yogurt whip

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

### DESSERT

Choice of one of our seasonal desserts

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

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

Executive Chef: Guillermo Lopez

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.