

Marti's

NEW RIVER BISTRO
at the Broward Center

PRIX FIXE BRUNCH

\$24.00 per person

APPETIZER (select 1)

Classic Matzo Ball soup, served with julienne carrots, leeks, roasted chicken, garnished with fresh dill

Bistro Sonoma salad, mixed greens, candied pecans, raisins, diced peppers, tomatoes, & feta cheese served with Dijon balsamic dressing

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

ENTRÉE (select 1)

Chef's savory quiche de jour

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

Classic Benedict, poached eggs, served with spiked hollandaise sauce, thick cut Canadian bacon and finely diced 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, and Tillamook Cheddar, on a grilled brioche bun, served with truffle fries

Vegan roasted garden plate of slow-roasted root vegetables, pickled shallots & cucumber over lemongrass quinoa, finished with a coconut cashew crème & black garlic vinaigrette

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

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

Menu items may contain or come in contact with PEANUTS, TREE NUTS

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.