

Marti's

NEW RIVER BISTRO
at the Broward Center

PRIX FIXE BRUNCH

\$24.00 per person

APPETIZER (select 1)

Creamy celery root bisque infused with walnut and apple compote, garnished with thyme oil

Garden fresh Bistro salad with sliced watermelon radish, roasted golden beets and pears, crumbled goat cheese finished with chef's candied nut clusters & yuzu vinaigrette

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