

Marti's

NEW RIVER BISTRO
at the Broward Center

PRIX FIXE DINNER

\$39.50 per person

APPETIZER *(select 1)*

Creamy carrot bisque, topped with crème fraiche and garnished with micro greens

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, spicy mayo, and eel sauce drizzle

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

ENTRÉE *(select 1)*

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

Grilled Asian BBQ glazed salmon served with coconut jasmine rice and brussels sprouts

Pan Seared chicken breast, in a red wine marsala sauce, topped with Shiso micro greens served over fettuccini pasta

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

Marti's Dessert Flight Sampler

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.

