



# Martie's

NEW RIVER BISTRO  
at the Broward Center

## PRIX FIXE DINNER

*\$39.50 per person*

### APPETIZER (select 1)

Honey roasted pumpkin & orange soup, garnished with toasted pumpkin seeds and fresh dill

Bistro salad, hearty greens, garbanzo beans, purple onion, cucumber, tomato, feta cheese, served with a grain mustard vinaigrette

Kale & cauliflower flatbread, caramelized onion, goat cheese, chick pea puree, with a balsamic reduction

Charcuterie board, cured meats, fine cheese selection, served with seasonal jam and grain mustard

### ENTRÉE (select 1)

Fresh fish of the day, served with roasted roma tomatoes, fried capers, and cauliflower mash

Braised short rib, served with pickled fennel, sharp cheddar polenta, and charred broccolini, in a cola and bourbon reduction

French chicken breast, served with sweet potato hash & baby arugula, topped with sage butter sauce & balsamic syrup

Lamb Bolognese, served over fresh fettucine pasta, with root vegetables & ricotta mint dollop

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 dessert

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: Andrew Kollwitz

Sous Chef: Guillermo Lopez