

Marti's

NEW RIVER BISTRO
at the Broward Center

PRIX FIXE LUNCH

\$24.00 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

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

Southern fried buttermilk chicken & waffles served with a hot sauce butter dollop & maple syrup

ENTRÉE (select 1)

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

Bistro short rib burger, topped with, sharp cheddar cheese, lettuce, tomato, onion, fried egg, on a grilled brioche bun, served with truffle fries

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

Mediterranean grilled chicken sandwich, hummus spread, tzatziki drizzle, Israeli salad, served on naan with homemade sea salt potato chips

Waffle iron turkey & Swiss melt, served with cowboy bacon, lettuce, tomato, red onion, Dijon aioli, and crispy shoe string fries

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

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

