

SISTERS AMERICAN GRILL

AT THE MARTHA

SOUP & SALADS

SOUP OF THE DAY

Ask your server about the soup of the day

Cup: \$6.00
Bowl: \$11.00

HOUSE SALAD

Mixed greens, cucumber, radish, tomato, croutons, with choice of dressing

\$11.00

CLASSIC CAESAR

Traditional preparation of romaine hearts, fresh parmesan, croutons, with Caesar dressing

\$13.00

ADD ANCHOVIES \$2.00

BEET SALAD



Roasted red beets, pickled golden beets, goat cheese, mixed greens, pickled red onion, with white balsamic vinaigrette *

\$13.00

DRESSINGS:

Ranch, Bleu Cheese, Honey Dijon, White Balsamic, Apple Cider Vinaigrette



ADD ONS

ADD ON CHICKEN * \$8.00
Blackened or grilled

ADD ON GRILLED SALMON * \$12.00
Blackened or grilled

ADD ON COCONUT SHRIMP * \$10.00

APPETIZERS

CHEESE BOARD

Baked Brie wheel, with blackberry jam, candied pecans, and an assortment of cheeses, fruits both fresh and dried and baguette

\$20.00

CHARCUTERIE BOARD

Three seasonal meats and cheeses paired with dried fruit and nuts along with garnishments

\$20.00

SOUTHERN TASTINGS BOARD

Chefs Signature Dips and Spreads accompanied by selections of Specialty Breads

\$20.00

BRUSCHETTA

Roma Tomato, Crushed Garlic, Basil Chiffonade, Shallots, accompanied by fresh Mozzarella and Crostini Baguette

\$13.00

COCONUT SHRIMP

Six Fried Coconut Shrimp paired with Orange Chili Signature Sauce

\$16.00

FRIED GREEN TOMATOES

Appalachian chowchow, spicy remoulade, borsin cheese, microgreens

\$12.00

* Gluten Free Items

At Sisters American Grill we are pleased to accommodate any substitutions at your request. If you have any requests or allergies, please notify your server.
*Cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

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ENTREES

PRIME RIB

16 oz. prime rib served with Burgundy Mushrooms, Pomme Puree , Brown Butter Roasted Cauliflower and au jus and Cream of HorseRadish *

\$56.00

FILET MIGNON

8 oz Filet served with Garlic Potatoes, Grilled Broccoli, Herbed Bone Marrow Butter *

\$42.00

SURF & TURF

Six ounce Filet paired with Four Coconut Shrimp accompanied with Steak Fries

\$42.00

SHEPHERD’S PIE

Ground lamb, mirepoix, and peas in a veal mint demi topped with parmesan mashed potatoes and parsnip puree

\$36.00

HOUSE-GROUND CHOPPED SIRLOIN

House Ground Sirloin accompanied by Carmelized Onions, Au Jus, Pomme Puree, Broccoli *

\$34.00

CAPRESE CHICKEN PASTA

Marinated Chicken Breast, Fresh Mozzerella, Roma Tomato, Brushetta, Balsamic Vinegar, Basil Oil over Creamy Pasta

\$34.00

STUFFED PORTABELLA

Balsamic Marinated Portabella Mushroom Stuffed with a Summer Squashed Medley, Roasted Corn and Pepper-Jack Cheese. Served with Pomme Puree and Asparagus

\$28.00

Vegetarian *

GRILLED SALMON

Grilled Salmon comes with Lemon Butter, honey, Herbs, served with Pomme Puree and Asparagus *

\$28.00

FISH & CHIPS

Beer-Battered Cod over Fries, Hushpuppies, Cole Slaw, Chefs Signature Tarter Sauce

\$24.00

SISTERS BURGER

House Ground Burger, Lettuce, tomato, red onion, pickle, Steak Fries, and choice of Swiss, Cheddar, or American cheese

\$16.00

SIDES

SAUTÉED SPINACH	\$5.00
MIXED FRUIT	\$5.00
FRIES	\$5.00
ROASTED POTATOES	\$5.00
ASPARAGUS	\$5.00
BURGUNDY MUSHROOMS	\$5.00

Each Entree is accompanied by your choice of a small salad or a cup of our house soup

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