

CHRISTOPHER MARTINS

local- before local was cool

New Haven Restaurant Week

November 6-11, 2011

Lunch Menu \$16.38

Appetizer Choices:

French Onion Soup

With aged Sherry and Connecticut made Vivace Bambino Cheese

Calamari (for 2)

Served with Marinara Sauce or Spicy Sicilian Style on request

Butternut Squash Ravioli

With candied Pecans in a Fresh Sage Cream with Shaved Parmesan

Entrees Choices:

Cavatelli & Sausage

Ground sweet Italian Sausage sautéed with Caper, Tomato, Garlic and Basil and tossed with Cavatelli pasta

Grilled Atlantic Salmon with a Honey, Miso Glaze

A beautiful filet, grilled and served over an Asian Vegetable Fried Rice

Pan Seared Chicken Breast

Filled with Sundried Tomato, Artichokes and Mozzarella Cheese with a fresh Rosemary sauce and served with fingerling potatoes and a vegetable medley

Cuban Sirloin

Grilled to Order with a spicy Pepper, Tomato, Mushroom and Onion Pico de Gallo

served with Mashed Potatoes and fried Plantains

Dessert Choices:

White Chocolate Mousse

A Silky White Chocolate Mousse Topped With Chocolate Ganache...Award Winning

A Classic Vanilla Infused Custard Topped With Caramelized Sugar

Sunday, November 6 – Friday, November 11

New Haven **RESTAURANT WEEK™**
presented by  Citizens Bank®

CHRISTOPHER MARTINS

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New Haven Restaurant Week

November 6-11, 2011

Dinner Menu

\$29

Appetizers Choices:

Sautéed Mussels

With sliced Garlic in a Spicy Red or White Sauce Served with Crostini

Calamari (for 2)

Served with Marinara Sauce or Spicy Sicilian Style on request

Sweet Potato & Pecan Ravioli

In a Fresh Sage Cream with Shaved Parmesan

Entrees Choices:

Grilled Atlantic Salmon with a Honey, Miso Glaze

A beautiful filet, grilled and served over an Asian Vegetable Fried Rice

Pan Seared Chicken Breast

Filled with Sundried Tomato, Artichokes and Mozzarella Cheese with a fresh Rosemary sauce and served with fingerling potatoes and a vegetable medley

Cuban Sirloin

Grilled to Order with a spicy Pepper, Tomato, Mushroom and Onion Pico de Gallo

served with Mashed Potatoes and fried Plantains

Cavatelli & Sausage

Sweet Italian Sausage sautéed with Caper, Tomato, Garlic and Basil and tossed with Cavatelli pasta

Dessert Choices:

White Chocolate Mousse

A Silky White Chocolate Mousse Topped With Chocolate Ganache...Award Winning

Crème Brûlée

A Classic Vanilla Infused Custard Topped With Caramelized Sugar

Warm Apple Pie

With Pumpkin Ice Cream

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