
JohnMartin's[®]

EST. 1989

TASTE THE GABLES BRUNCH MENU \$35

FIRST COURSE

(CHOOSE ONE)

SALMON GRAVLOX

cured salmon, cream cheese, yogurt crema, cucumber-avocado puree,
orange segments, spiced syrup, bread crisp

BURRATA

fresh burrata, cucumber, roasted beets, butternut squash, heirloom tomatoes,
bread crisp, balsamic reduction

GUINNESS GLAZED MEATBALLS

roasted meatballs, herb crust, Guinness glaze, grits, Irish cheddar

SECOND COURSE

(CHOOSE ONE)

IRISH BENEDICT

braised brisket, eggs benedict, potato waffle hollandaise sauce

AVOCADO TOAST

multi-grain toast, sliced avocado, diced tomato, feta, poached egg, truffle cream sauce

IRISH BREAKFAST

baked beans, sauteed mushrooms, toasted tomato, smoked bacon, Irish sausage,
sunny-side-up egg

JOHNMARTIN'S HASHBROWNS CAKE

brisket, Irish cheddar, pickled onion, horseradish crema, sunny-side-up egg

THIRD COURSE

SIGNATURE BANANA BREAD PUDDING

wild berries, whipped cream, sauce anglaise

EXECUTIVE CHEF: CARLOS AGUILERA

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.

253 MIRACLE MILE, CORAL GABLES, FL 33134 | P: 305-209-0609

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TASTE THE GABLES \$35 LUNCH MENU

FIRST COURSE

(CHOOSE ONE)

BEEF TARTARE

fresh tender loin, remoulade, radish salad, truffle mayo

FRIED GOAT CHEESE

herb bacon goat cheese, Irish remoulade

SECOND COURSE

(CHOOSE ONE)

GNOCCHI

homemade potato gnocchi, pancetta, fennel pomodoro sauce, basil, truffle oil

SALMON

seared salmon, Irish cheddar grits, potato hash, lemon cream sauce, truffle potato salad

KILT "SKIRT" STEAK

10oz skirt steak, potato hash, creamed spinach, Irish demi glace

(Add \$10)

THIRD COURSE

CHEESECAKE

New York style cheesecake, red wine berry compote

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John Martin's[®]

EST. 1989

TASTE THE GABLES \$45 DINNER MENU

FIRST COURSE

(CHOOSE ONE)

SALMON LOX

cured salmon, cream cheese, yogurt crema, cucumber, avocado puree,
orange, spiced syrup, bread crisp

BURRATA

fresh burrata, cucumber, roasted beets, butternut squash, heirloom tomato,
bread crisp, balsamic reduction

SECOND COURSE

(CHOOSE ONE)

BRANZINO

seared branzino, sweet mayo, chermoula, fennel pomodoro sauce, crispy truffle potato salad

BUTCHERS FILLET

seared tenderloin, demi risotto, maple glazed carrot

NEW YORK

22oz Striploin, Potato hash, bacon jam, irish demi glace
(Add \$20)

THIRD COURSE

CHEESECAKE

New York style cheesecake, red wine berry compote

EXECUTIVE CHEF: CARLOS AGUILERA

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