



Martell's self-taught chef, John Robertson, has a real passion for food.



Martell's Tavern on the Green

Coldwater's best-kept culinary secret hits a hole in one

**STORY AND PHOTOS
BY LAURA KURELLA**

I love stumbling across an out-of-the-way place to eat, especially one that feels more like a destination than just a place to dine.

A place that expresses a joie de vivre, making you feel more joyful and uplifted and making it well worth the drive.

Such is the case with Martell's Tavern on the Green in Coldwater, a destination that offers the uniqueness of a golf course as its ambience.

On the afternoon we

dined there, Carl, his daughter, Nancy, and I found it buzzing with business, but the hostess still greeted and seated us immediately.

We chose the tall tables in the lounge, which offered us both sweeping views of the beautifully manicured golf course and a flat panel TV, which was large enough to be visible from any point in the room and set to a volume that didn't compete with our table conversation.

We were pleased by the airy spaciousness of the room, the cloth napkins and especially by the menu, which offered a nice mix of

appetizers like portobello fries, spinach & artichoke dip, electric goat cheese and baked potato skins.

Loving artichokes, we had to try the dip for just \$6.95, which came with sliced baguettes for dipping.

Served to us rather quickly after ordering, we were very impressed by its portion size, which was easily more than two cups' worth of dip and brimming with lots of artichoke hearts.

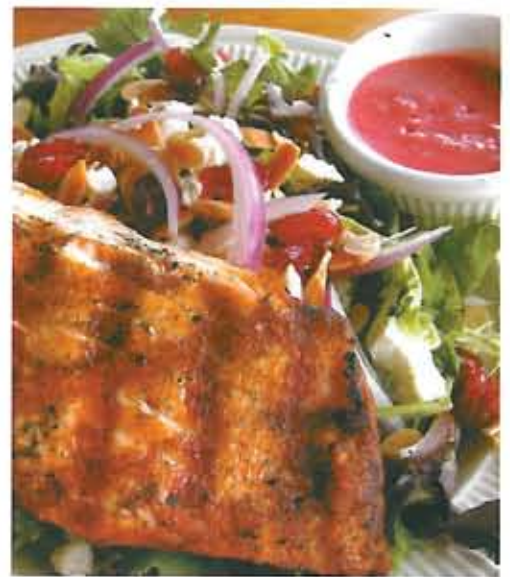
This dish was so rich, creamy and delicious we found ourselves mopping up every last, delicious bit on the plate!



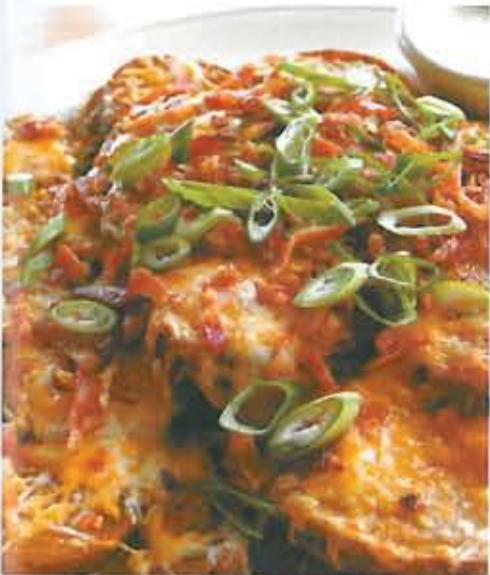
Artichoke Spinach Dip \$6.95



Turkey Panini Wrap \$7.25



Tavern Salad with Salmon \$11.90



Baked Potato Skins \$6.95



Kansas City BBQ Platter \$18.50



Blackened Chicken Penne Pasta \$12.50



Smoked Chicken Quesadillas \$7.95



Portobello Fries \$7.95



Monterey Burger \$9.25