



# MERTENS PRIME

## BEST BITES

### **JUMBO SHRIMP COCKTAIL 20 (GF/DF)**

6 jumbo shrimp served with cocktail sauce & creamy horseradish

### **FIGS IN A BLANKET 17 (GF/NT)**

8 goat cheese stuffed figs wrapped in prosciutto. Drizzled with honey-balsamic glaze and candied walnuts.

### **ROASTED BONE MARROW 21 (GFO/DF)**

Canoe cut. Accompanied with caramelized onions, chili fig jam, fresh herbs, toasted French baguette.

### **CRAB RANGOON DIP 15**

A deconstructed crab rangoon experience—warm, creamy crab dip, topped with classic sweet-and-sour sauce and served with crispy pita chips for dipping.

### **SPINACH & ARTICHOKE DIP 15 (V)**

Blend of sauteed spinach, creamy cheeses, artichoke hearts, and water chestnuts. Baked until bubbling. Served with pita chips.

### **MERTENS CHEESE CART 18 (V/GFO/NT)**

Enjoy our rotating selection of curated cheeses, paired with baguette, dried fruits, and nuts.

### **ESCARGOT 16 (GFO)**

Sauteed snails in a rich butter herb sauce. Accompanied with pasta & crostini.

### **CAJUN SHRIMP STUFFED BEIGNETS 12**

Fresh beignet dough stuffed with a seasoned shrimp mixture. Deep fried and tossed in a sweet/savory mixture of Cajun seasoning and powdered sugar.

### **DEEP FRIED MUSHROOM BITES 12**

Battered button mushrooms paired with our peppercorn ranch

### **TRUFFLE FRIES (V) 12**

Finely shaved Pecorino infused with truffle piled high on a big bowl of fries.

## SOUPS

### **FRENCH ONION SOUP 12**

French onion soup is a comforting, savory classic. House made stocks.

### **CLAM CHOWDER 12 (SF)**

New England-style clam chowder.

## SALADS

Add steak bites or shrimp +12

### **ROASTED BEET & CHEVRE SALAD 17 (VGO,VO,GF)**

Roasted Beets, fresh goat cheese, seasonal berries, dried cranberries, candied sunflower seeds. Mixed greens. Balsamic Vinaigrette.

### **CAESAR SALAD 8/15**

Classic Caesar Salad served family-style. Garlic herb bread crumb. Shaved parmesan. Add Anchovies +3

### **MIXED GREENS & BERRIES 8/15**

Mixed green lettuce, seasonal berries, croutons. Choice of dressing; Peppercorn Ranch, Balsamic, Creamy Dill, Italian

## DIETARY KEY

**VG:** Vegan  
**VGO:** Vegan Option  
**V:** Vegetarian  
**VO:** Vegetarian Option  
**GF:** Gluten Free  
**GFO:** Gluten Free Option  
**NT:** Contains Nuts  
**SF:** Contains Shellfish  
**DF:** Dairy Free

## MAIN COURSE

### **GLAZED PORK BELLY 35 (GF)**

Crispy pork belly, Honey Balsamic Glaze. Mixed greens & berries salad.

### **CHICKEN & WAFFLES 34**

Crispy Cajun-spiced chicken katsu served over a fluffy buttermilk waffles. Sprinkled with pixie dust of Cajun infused powdered sugar. Thick sliced bacon. Local maple syrup.

### **MARRY ME BEANS 30 (VG)**

Slow-simmered white beans in a rich, sun-dried tomato and garlic-infused sauce with aromatic herbs, a splash of vegetable broth, and a hint of spice—so delicious, they might just win your heart.

### **GRILLED SALMON 41 (GF)**

Salmon filet grilled to a medium well. Grilled asparagus. Spring dill sauce.

### **SHRIMP & SCALLOP SCAMPI 42 (SF)**

Tender shrimp and bay scallops sautéed with garlic, white wine, and asparagus, tossed with angel hair pasta in a light lemon-herb butter sauce, finished with basil and a hint of red pepper flakes.

### **MUSHROOM STROGANOFF 31 (V)**

Family recipe. Traditional mushroom cream sauce over cavatappi noodles. Portabella Mushroom. Extra mushrooms.

**Add Steak Bites +12**

### **SHAVED RIBEYE SANDWICH 29**

Slow-roasted shaved ribeye piled high on a toasted baguette with melted provolone and tangy pickled peppers. Caramelized onion. Served with rich au jus for dipping and a side of creamy horseradish sauce. Choice of house salad or fries.

### **BUTTERNUT SQUASH GNOCCHI 32 (V)**

Potato gnocchi finished in a butternut sauce. Crumbled of goat cheese, pumpkin seeds and fried sage.

**Add Jumbo Shrimp +12**

## **FILET DINNER FOR TWO 129**

Chateaubriand.  
Approximately 20 oz.  
Center Cut.  
Carved tableside with  
1 sauce & 1 side

**Make it 2 sides  
& 1 sauce  
for \$137**

## STEAKS

All Steaks are served with a roasted garlic butter side.

### **12oz CHUCK END RIBEYE 61**

### **10oz FILET MIGNON 59**

### **8oz STEAK FRITES & SALAD 49**

Add Side Sauce +2

Chimichurri

Creamy Horseradish

Red Wine Steak Sauce

Caramelized Onions

Mushroom Cream Sauce

## ACCOMPANIMENTS

All vegetarian options

Portions for 2+ guests

GLAZED BRUSSELS (VG)	12
GARLIC POTATO PURÉE	13
STEAKHOUSE FRIES (DF)	8
ROASTED BROCCOLINI (VG)	10
GRILLED ASPARAGUS (VG)	8

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Parties of 8 or more are subject to 18% auto-gratuity.