

# MERTENS PRIME

## 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

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

Marinated beets over house salad with  
crumbled goat cheese,  
candied walnut & dried cranberries.

### **FAMILY STYLE CAESAR SALAD 17**

Classic Caesar Salad served family-style.  
Add steak bites +12

### **FAMILY STYLE HOUSE SALAD (VGO) 17**

Mixed greens, tomato, onion, carrot, shaved  
parmesan, crouton. Choice of ranch, blue cheese  
or house vinaigrette.

## THE STARTER KIT

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

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

### **SMOKED CRAB DIP 15 (SF)**

Lump crab served in a creamy Cajun style sauce.  
Smoky finish. Pita Chips.

### **SWEETFIRE SPREAD 12 (V/S)**

Warm cream cheese covered in a red & green sweet  
pepper jelly. Served with pita chips. \*Has a Kick!\*

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

Blend of fresh spinach, water chestnuts and artichokes.  
Topped with creamy cheeses.  
Baked until bubbling. Served with pita chips.

## BEST BITES

### **ESCARGOT 14 (GFO)**

Traditional preparation with fresh herbs and  
butter. Crostini

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

Canoe cut. Accompanied with onion jam, fresh  
herbs, toasted French baguette.

### **CAJUN SHRIMP STUFFED BEIGNETS 2 for 12 or 4 for 20**

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

### **JUMBO SHRIMP COCKTAIL 20/25 (GF/DF)**

6 or 8 jumbo shrimp served with cocktail sauce &  
creamy horseradish

### **MERTENS CHEESE CART 17/28 (V/GFO/NT)**

Enjoy our rotating selection of curated cheeses,  
paired with baguette, dried fruits, and nuts.  
Create your own custom cheese plate with the  
option of 3 or 6oz of cheese.

### **MERTENS BACON 17 (DF)**

3 Thick cut pieces of bacon served sizzling.  
Chimichurri.

### **DEEP FRIED CAULIFLOWER BITES WITH ROMESCO 14 (V/DF)**

Cauliflower florets battered and deep fried till  
golden. Served with Romesco sauce and pumpkin  
seeds.

### **ASSORTED MEDITERRANEAN OLIVE MIX (VG/DF/GF) 7**

Easy snacking, Eclectic mix of olives for sharing.  
Yes, they are pitted.

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

Finely shaved Pecorino infused with truffle piled  
high on a big bowl of fries. Garlic aioli & ketchup

## MAIN COURSE

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

House-made pasta packed with local mushrooms in a creamy sauce.  
Add Steak Bites +12

### **BUTTERNUT SQUASH GNOCCHI 31 (V)**

Potato gnocchi finished in a butternut squash sauce. Crumbled of goat cheese, pumpkin seeds and fried sage.  
Add Jumbo Shrimp +12

### **SCALLOP & SHRIMP PELOMINI 34 (SF)**

Bite size spinach ravioli packed with scallop and shrimp. Served with a miso butter sauce, peas, Korean crack egg and crispy fried chili garlic.

### **MOROCCAN SPICED DUCK TAGINE 47**

Crispy duck legs served with a stew of Ras el Hanout and warm spices, apricots and golden raisins. Served over fluffy couscous. Toasted almonds and chopped parsley.

### **VEGAN MOROCCAN TAGINE 33 (VG)**

Stew of Ras el Hanout and warm spices, apricots and golden raisins. Served over fluffy couscous. Topped with Toasted Almonds and chopped parsley.

### **CHICKEN MILANESE 33**

Crispy, golden-breaded chicken cutlet. Served over a balsamic reduction and house salad. Choice of salad dressing.

### **HONEY & ORANGE GLAZED SALMON 41 (GF)**

12oz Glazed Atlantic salmon. Broccolini.  
\*Option for plain grilled salmon\*

### **CRISPY PORK BELLY 33 (GF)**

Glazed crispy Berkshire pork served over stewed Michigan apples. Cranberry sauce side.

### **VEGETABLE LASAGNA 25 (V)**

Layers of eggplant, roma tomato, caramelized onion. Spinach infused pasta. Topped with creamy bechamel and pesto.

### **SHAVED RIBEYE SANDWICH 29**

French dip style meets Philly toppings. 9oz shaved Ribeye. Provolone cheese. Peppers & onions. Au jus. Creamy Horseradish. Served with side salad OR fries.

## STEAKS

**16oz CHUCK END RIBEYE 65**

**10oz FILET MIGNON 59**

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

All steaks are served with roasted garlic and a side of herbéd butter.

Add Side Sauce +2

Add Jumbo Shrimp +12 Add

Thick Cut Bacon Slice +2

Blue Cheese Crumbles  
Chimichurri  
Herb Butter  
Creamy Horseradish  
House Steak Sauce

## FILET DINNER FOR TWO

**125**

Chateaubriand.

Approximately 20 oz. Center Cut.

Carved tableside with 1 sauce & 1 side

## ACCOMPANIMENTS

(all vegetarian options & portions for 2+ guests)

GLAZED BRUSSEL SPROUTS (VG)	12
ROASTED GARLIC POTATO PURÉE	13
SEARED MUSHROOM & ONIONS (VG)	13
SIDE HOUSE SALAD (VGO)	8
SIDE CAESAR SALAD	8
STEAKHOUSE SEASONED FRIES	8
ROASTED BROCCOLINI (VG)	10

**VG: Vegan**

**VGO: Vegan Option**

**V: Vegetarian**

**VO: Vegetarian Option**

**GF: Gluten free**

**GFO: Gluten free option**

**NT: Contains nuts**

**S: Spicy**

**SF: Contains shellfish**

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.