

MERTENS PRIME

FIRST COURSE

FRENCH ONION SOUP 12

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

SEASONAL SIMMER SOUP 11

Smooth and creamy with roasted cauliflower and caramelized onions, offering deep, savory flavors.

JUMBO SHRIMP COCKTAIL 20/25 (GF)

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

ROASTED BEET & CHEVRE SALADE (V) 17

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

FAMILY STYLE CAESAR SALAD 17

Classic Caesar Salad served family-style, featuring crisp romaine lettuce, garlic croutons, shaved Parmesan, and our creamy house-made Caesar dressing, finished with a hint of fresh lemon.

ROASTED BONE MARROW 21 (GFO)

Canoe cut. Accompanied with onion jam, fall slaw, crostinis.

ESCARGOT 12

Classic preparation with garlic, herbs, white wine and butter. Crostini.

SMOKED CRAB DIP 15

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

SPICED CORN FRITTERS 14 (V)

Scratch made fritters loaded with a slightly spiced corn. Duo of sauces.

DEEP FRIED CAULIFLOWER BITES WITH ROMESCO 14 (V | VG)

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

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.

FIGS IN A BLANKET 17 (GF)

Goat cheese stuffed figs wrapped in prosciutto. Drizzled with honey & balsamic glaze. Served with candied walnuts.

BEST BITES

TABLESIDE CHEESE CART 17/28 (V/GF)

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.

PARIS POUTINE 14

Cheesy Mornay, Cheese Curds, Bacon Bits

MONTREAL POUTINE 14

Brown Gravy & Cheese Curds

MERTENS BACON 19

4 Thick cut pieces of bacon served sizzling. Chimichurri.

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 herbed butter.

FILET DINNER FOR TWO 125

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

Add Side Sauce +2
Add jumbo shrimp +12
Add Bacon Slice +2

MAIN COURSE

TRUFFLED MUSHROOM PASTA 31 (V)

House-made pasta packed with local mushrooms in a truffled infused pecorino sauce.
Add bacon bits +7. Add Jumbo Shrimp +12

BUTTERNUT SQUASH GNOCCHI 31 (V)

Potato gnocchi finished in a butternut squash sauce. Crumbled of goat cheese, pumpkin seeds and fried sage.
Add bacon bits +7. Add Jumbo Shrimp +12

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.

HALF ROASTED CHICKEN 33 (GF)

Roasted golden after white wine sous-vide.
Served over a balsamic & red wine reduction. Served with a house salad.

HONEY & ORANGE GLAZED SALMON 41 (GF)

Glazed Atlantic salmon. Roasted root vegetables.
Option for plain grilled salmon

SEARED PORK BELLY 33 (GF)

Sous-vide Berkshire pork served over stewed Michigan apples
Fall slaw medley with shaved brussel sprouts, cranberries and apples.

HUNTER'S PIE 41

Michigan venison stew with hearty vegetables in a rich wine based sauce.

SHAVED RIBEYE SANDWICH 29

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

GF: Gluten-free
GFO: Gluten-free option
V: Vegetarian
VO: Vegetarian option
VG: Vegan
VGO: Vegan option

ACCOMPANIMENTS

(all vegetarian options)

GLAZED BRUSSEL SPROUTS	12
ROASTED GARLIC POTATO PURÉE	13
SEARED MUSHROOM & ONIONS	13
HOUSE SALAD	8
CAESAR SALAD	8
STEAKHOUSE SEASONED FRIES	8
TRUFFLED FRIES	12
CREAMED STREET CORN	8
TRIPLE CHEESE PASTA	12

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

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