

MERTENS

PRIME

"The original building, constructed in 1914,
now houses our new restaurant, established in 2017."

FIRST COURSE

TABLESIDE ROLLING CHEESE CART 17/28 (V/GF)

Choose from our exquisite rotating selection of carefully curated cheeses sourced from renowned producers. These selections are complemented by a variety of accompaniments such as baguette, dried fruits, and spiced nuts.

SOUPE A L'OIGNON 12

French onion soup is a comforting, savory delight; featuring caramelized onions simmered in beef broth, topped with toasted baguette and melted cheese

JUMBO SHRIMP COCKTAIL 20/25 (GF)

6 or 8 jumbo shrimp served with Cocktail Sauce & Horseradish

ROASTED BEET & CHEVRE SALADE (V) 17

Marinated beets over house salad with crumbled goat cheese.
Spiced walnut. Fresh berries.

ROASTED BONE MARROW 21

Stone-pipe cut. Onion compote, Arnaud salt. Crostini.

ESCARGOT 12

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

THURINGER MEATBALLS 14

Meatballs made from a combination of pork cuts, infused with lemon and coriander. Served with a Dijon-Mornay sauce.

HERBED POTATO CROQUETTES (V) 14

Potato and onion medley, delicately flavored with a rich herb blend, fried to golden brown, and served with a duo of sauces.

BEST BITES

PARIS POUTINE 14

Mornay, Emmental, Bacon Lardons

MONTREAL POUTINE 14

Brown Gravy, Cheese Curds

MERTENS BACON 19

4 Thick cut pieces of bacon. Chimichurri.

STEAKS

CHUCK END RIBEYE	Highly marbled. Approx. 1lb. cut to 1.5" thick	64
8oz. FILET MIGNON	Thick-cut bacon. Herb-garlic compound butter	59
12oz. FILET MIGNON	Thick-cut bacon. Herb-garlic compound butter	78

FILET DINNER FOR TWO 160

Chateaubriand. Approximately 24 oz. Center Cut, Carved tableside with 1 sauce & 1 side



MAIN COURSE

TRUFFLE INFUSED CRESTE WITH PECORINO (V) 34

House-made pasta packed with local mushrooms in a truffled infused sauce.
Add bacon lardons +7

GRILLED SHRIMP WITH LEMON-BASIL FETTUCCINE (GF) 37

House made pasta mixed lemon and basil pesto.
Topped with jumbo grilled shrimp and locally sourced asparagus

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.

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

HALF ROASTED CHICKEN* 33 (GF)

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

CANADIAN SALMON* 42

Grilled (GF) or Dijon-crumb-crust. Served with mornay and roasted carrots.

SEARED PORK BELLY* 33 (GF)

Sous-vide Berkshire pork served with herbed peach puree. Pickled red onions.

STEAK FRITES* 49

8 oz Petite NY served house salad & frites

ACCOMPANIMENTS

(all vegetarian options)

CREAMED SPINACH GRATINÉE	13	MERTENS STEAK SAUCE	6
GLAZED BRUSSEL SPROUTS	12	CHIMICHURRI	6
HARICOT VERT ALMONDINE	9	HORSEY	6
ROASTED GARLIC POTATO PURÉE	13	COMPOUND BUTTER	5
SEARED MUSHROOM & PEARL ONIONS	13	CRUMBLED BLUE CHEESE	5
SALADE COMPOSÉE	9		
BELGIAN POMMES FRITES	8		
TRUFFLED BELGIAN POMMES FRITES	12		

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.