



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.

CALAMARI 16

Battered tubes & tentacles fried till golden. Topped with sweet peppers. Served with Cajun aioli and cocktail sauce.

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.