

"Cooking is like love; it's all about timing & chemistry."

MERITAGE

Lunch

Spring 2009

AMUSEMENTS

\$3 EACH

HOUSEMADE LAMB BACON
TINY TUNA TARTAR TACO
OYSTER-BLOODY MARY SHOOTER

SWEET PEA CUSTARD
CRISPY PIG HEAD WITH SAUCE GRIBICHE
BRAISED BEEF STRUDEL

INTRODUCTIONS

POMME FRITES SERVED WITH BÉARNAISE SAUCE	\$7
BUFFALO FROG LEGS	\$9
CRISPY RABBIT RILLETTE BITES WITH MUSTARD SAUCE	\$10
PARISIAN STYLE RICOTTA GNOCCHI ARUGULA-WALNUT PESTO & TOMATO CONCASSÉ	\$8
OYSTERS ON THE HALF SHELL WITH TRADITIONAL ACCOMPANIMENTS TRIO \$ 8 1/2 DOZEN \$16	

LA BONNE AFFAIRE

3-COURSE LUNCH PRIX FIX
CHOICE OF AMUSEMENT,
SANDWICH DU JOUR OR OMELET DU JOUR,
CHOICE OF DESSERT AMUSEMENT
\$13

SANDWICHES

GRILLED LAMB BURGER
WITH CUCUMBER TZATZIKI
\$13

1/2 SANDWICH & SOUP OR SALAD
MIXED GREENS OR SOUP &
CHOICE OF ANY 1/2 SANDWICH
FROM THE LIST BELOW
\$10

SANDWICH DU JOUR
P/A

CROQUE MADAME
HOT HAM AND CHEESE
WITH FRIED EGG & MORNAY SAUCE
\$9

MARINATED GRILLED
CHICKEN SANDWICH
BALSAMIC ONIONS, ARUGULA-WALNUT
PESTO, TOMATO CONCASSÉ & MOZZARELLA
\$10

LE "BLT"

FISHER FARMS BACON, BIBB LETTUCE,
TOMATO & HOUSE-MADE MAYONNAISE
\$9

SOUPS & SALADS

CHICKEN SOUP WITH MATZO BALLS	\$7
SPRING CARROT SOUP	\$7
SELECTION OF ORGANIC LETTUCES WITH CARROT, CHERRY TOMATOES & RADISHES WITH DIJON VINAIGRETTE	\$7
ENTRÉE SALADS	
SEARED AHI TUNA SALAD NIÇOISE POTATO, HARD BOILED EGG, GREEN BEANS, BLACK OLIVES & CAPERS	\$13
MERITAGE CHOPPED SALADE ICEBERG LETTUCE, CARROT, HEART OF PALM, OLIVES, RADISHES, TOMATO, ROASTED RED PEPPERS, RED ONION AND RADICCHIO WITH CREAMY ROASTED GARLIC DRESSING	\$11

CHOOSE EITHER:

CHICKEN BREAST	\$13
HANGER STEAK	\$14
SALMON	\$14

MAIN CHARACTERS

OMELET DU JOUR	\$10
PLAT DU JOUR	P/A
CHICKEN PAILLARD MIXED GREENS AND MATCHSTICK FRIES	\$12
SHRIMP FETTUCCINI TOMATO CONFIT, ASPARAGUS, BLACK OLIVES, CA- PERS, GARLIC, & WHITE WINE SAUCE	\$14
MOULES FRITES ANISE STEAMED MUSSELS & FRIES	\$15
CLASSIC PORK RILLETTE WITH FIG PUREE CORNICIONS, OLD-FASHIONED MUSTARD, GRILLED BREAD & MIXED GREENS SALAD	\$13
STEAK FRITES FRIES & MAITRE D' HOTEL BUTTER 4oz \$14 HANGER STEAK 8oz \$20 ADD BÉARNAISE SAUCE: \$1.50	

MERITAGE HOUSE HAMBURGER

ROASTED GARLIC AIOLI,
SHALLOT CONFIT & EMENTHALER
SERVED WITH POMME FRITES
\$12

Your hosts, Chef Russell Klein & Desta Klein