

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

MERITAGE

Lunch

Winter 2009/2010

AMUSEMENTS

\$3 EACH

TINY TUNA TARTARE TACO
OYSTER-BLOODY MARY SHOOTER

BILLI BI SOUP
BRAISED BEEF STRUDEL

INTRODUCTIONS

POMME FRITES \$7
SERVED WITH BÉARNAISE SAUCE

ESCARGOT A LA BOURGUIGNONNE \$8
CLASSIC WITH GARLIC-PARSLEY BUTTER

SOUPS & SALADS

CHICKEN SOUP WITH MATZO BALLS \$7

SOUPE À L'OIGNON GRATINÉE \$9
CLASSIC FRENCH ONION SOUP

SELECTION OF ORGANIC LETTUCES \$8
WALNUTS, DRIED CHERRIES, BLUE CHEESE
& CIDER VINAIGRETTE

OYSTERS ON THE HALF SHELL
WITH TRADITIONAL ACCOMPANIMENTS
TRIO \$ 8
1/2 DOZEN \$16

SANDWICHES

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

GRILLED CHICKEN CLUB
AVOCADO, BACON, LETTUCE, TOMATO
& GARLIC AIOLI
\$11

BEEF POT AU FEU SANDWICH AU JUS
SAUTÉED MUSHROOMS, CARAMELIZED
ONIONS, EMMENTHALER & CHEESE
\$11

1/2 SANDWICH & SOUP OR SALAD
MIXED GREENS OR MATZO SOUP
& CHOICE OF ANY 1/2 SANDWICH

\$10.50

MAIN CHARACTERS

OMELET DU JOUR \$10

VEGETARIAN HOLISHKES \$11.50
JEWISH STYLE STUFFED CABBAGE WITH MUSHROOMS, APPLES, BULGUR
& SWEET AND SOUR SAUCE

SEARED AHI TUNA SALAD NIÇOISE \$13
POTATO, HARD BOILED EGG, GREEN BEANS, BLACK OLIVES & CAPERS

COQ AU VIN \$14
CHICKEN BRAISED IN RED WINE SERVED WITH TRADITIONAL GARNISH

CHICKEN POT PIE \$14

CASSOULET IN THE STYLE OF TOULOUSE \$14.50
RAGOUT OF TARBAIS BEANS, GARLIC SAUSAGE, PORK & DUCK CONFIT

MOULES FRITES \$16
MEDITERRANEAN MUSSELS STEAMED WITH SMOKED PANCETTA, GARLIC, TOMATO & WHITE WINE

CLASSIC PORK RILLETTE WITH FIG PUREE \$13
CORNICHONS, OLD-FASHIONED MUSTARD, GRILLED BREAD & MIXED GREENS SALAD

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 & EMMENTHALER
SERVED WITH POMME FRITES
\$12

Your hosts, Chef Russell Klein & Deste Klein