

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

MERITAGE

Lunch

Summer 2010

AMUSEMENTS

3/ EACH

TINY TUNA TARTARE TACO
OYSTER-BLOODY MARY SHOOTER

GAZPACHO
LAMB BACON "BLT"

INTRODUCTIONS

POMME FRITES 7.50
SERVED WITH BÉARNAISE SAUCE

ESCARGOT A LA BOURGUIGNON 9.50
CLASSIC WITH GARLIC-PARSLEY BUTTER

SOUPS & SALADS

CHICKEN SOUP WITH MATZO BALLS 7

SWEET CORN VELOUTÉ 8.50
SLOW COOKED SHRIMP & CHILI OIL

SELECTION OF LOCALLY GROWN LETTUCES 8
RADISHES, CARROTS AND DIJON VINAIGRETTE

SUMMER VEGETABLE PANZANELLA 9
CUCUMBER, BELL PEPPER, TOMATO, BLACK OLIVE, RED ONION & FETA CHEESE WITH FRESH OREGANO

OYSTERS ON THE HALF SHELL
WITH TRADITIONAL ACCOMPANIMENTS
3/EACH

SANDWICHES

MARINATED GRILLED LEG OF LAMB
ARUGULA, GRILLED ONIONS & MINT WALNUT PESTO
12

CHICKEN SALAD WITH RÉMOULADE DRESSING
MULTI GRAIN BREAD, LETTUCE AND TOMATO
9

BLT
THE CLASSIC
8

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

10.50

CLASSIC NEW ENGLAND LOBSTER ROLL
FRESH MAINE LOBSTER DRESSED WITH
MAYONNAISE ON A HOT DOG BUN
18

MAIN CHARACTERS

OMELET DU JOUR 11

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

STEAK TARTARE 14
WITH ACCOUTREMENT

BRIE & HERB STUFFED CHICKEN THIGHS 15
SUMMER VEGETABLES AND SWEET & SOUR SAUCE

SHRIMP & CRAB RISOTTO 14
ZUCCHINI PEARLS, TOMATO & CORN

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

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

STEAK FRITES
FRITES & 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
\$12.50

Your hosts; Chef Russell Klein & Desta Klein