

MERITAGE

EST. 2007

INTRODUCTIONS

SPRING 2024

AMUSEMENTS

BRAISED OXTAIL STRUDEL

OYSTER BLOODY MARY SHOOTER*

CHICKEN LIVER SCHMEAR

5 EACH



BILLI-BI SAFFRON-MUSSEL SOUP

TEENY TINY TUNA TARTARE TACO*

6 EACH



SALMON TARTARE "EN CROUSTILLANTE"

caviar and cucumber

12 EACH

ESCARGOT BOURGUIGNON 17

traditional preparation in garlic parsley butter

OYSTERS MERITAGE 2 FOR 13 4 FOR 24

broiled with tarragon and butter

SMOKED SALMON RILLETTE 20

horseradish-dill pannacotta, house-made potato chips

CRAB LOUIE 'REDUX' 23

jumbo lump, avocado puree, tomato vinaigrette

JAMBON PERSILLÉ 17

terrine of smoked ham & parsley
dijon, radish & arugula salad, sourdough toast

HIRAMASA CRUDO* 24

mango, mint, jalapeño, ginger-lime vinaigrette

PRIME STEAK TARTARE* 19

served with house-made potato chips

TERRINE OF FOIE GRAS 27

rhubarb glaze, celery-almond salad, rhubarb gastrique

MERITAGE FAMOUS POMMES FRITES

house-cut, served with béarnaise

14

MAIN CHARACTERS

POTATO GNOCCHI PRINTEMPS 28

morel mushrooms, peas, asparagus, ramps, mint pesto

OLIVE OIL POACHED ALASKAN HALIBUT 42

spring peas, asparagus, pea "pain perdu", smoked trout roe, buttermilk-dill sauce

ROASTED WHOLE DOVER SOLE MEUNIÈRE 74

green beans almandine, glazed fingerling potatoes

MOULES FRITES 30

mussels steamed with Noilly Prat, fennel, celery garlic & fine herbs - served with pommes frites

TRIO OF IOWA PORK 35

roasted tenderloin, parsley crusted rib, lambic braised cheek, pomme god-damits!, apricot mostarda, braised leeks

HONEY GLAZED MAGRET DUCK BREAST 46

morel mushrooms, ramp tarte flambée, barley & fava beans, duck jus

CRISPY ALL-NATURAL HALF CHICKEN 29

spinach, roasted potatoes, garlic & chicken jus

MERITAGE SEASONAL BURGER 23

short rib & chuck, bacon-onion jam, Brie cheese fondue, lettuce & pickles - served with pommes frites

add seared foie gras 25.00

GRILLED SALMON SALAD 27

asparagus, watercress, radish, mimosa vinaigrette

LE BOEUF

ALL-NATURAL STEAK FRITES* 38

hanger steak
add béarnaise sauce 4.50

PRIME NY STRIP STEAK AU POIVRE* 60

peppercorn crust,
cognac-cream sauce



SIDES & SHARES

CRISPY RED POTATOES 9

roasted garlic & rosemary

ROASTED BABY CARROTS 14

chermoula

MOREL MUSHROOMS MP 19

sherry & cream

GREEN BEANS ALMONDINE 12

ROASTED MUSHROOMS 13

garlic butter

SAUTÉED SPINACH 9

garlic & shallots

STEAMED ASPARAGUS 19

hollandaise sauce

BUTTERED GNOCCHI 12

*DUE TO THE NATURE OF SEAFOOD, ALL ITEMS ARE SUBJECT TO AVAILABILITY. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. BEFORE PLACING ORDER PLEASE INFORM YOUR SERVER IF ANYONE IN YOUR PARTY HAS A FOOD ALLERGY.

ALL CHECKS RECEIVE A 4.9% FULL-SERVICE HOSPITALITY FEE WHICH INCLUDES OUR COVID-19 RESPONSE, THIS IS NOT A GRATUITY.