STARTERS

TODAY’S FEATURED SOUP 6

DEVILED EGGS Homemade pickle relish and sugar-cured bacon  10

SPINACH CON QUESO Fresh pico de gallo and fried-in-house warm tortilla chips  13

FIRE-GRILLED ARTICHOKEs Fresh artichokes, seasoned in herb butter with rémoulade sauce  13

AVOCADO BOMB Hawaiian tuna, crab salad, thinly sliced avocado, unagi sauce and Sriracha, served with warm tortilla chips  14

CHEESE BOARD A rotating selection with house-pickled onions, accoutrements and Lavosh crackers  14

SALADS

In-house made salad dressings: Honey Dijon, Creamy Bleu Cheese, Classic Ranch, Kiawah Island, Champagne Vinaigrette, Cilantro Vinaigrette.

MERUS SALAD Hickory smoked bacon, cheese, tomatoes, cucumbers and rustic croutons  10

ORIGINAL CAESAR SALAD Hand-cut with seasoned croutons and grated Reggiano (add rotisserie chicken +6)  10

MERUS OR CAESAR SALAD WITH SOUP 14

KALE SALAD Baby kale with Napa cabbage, chopped bacon, peanuts, pulled rotisserie chicken, Parmesan cheese and champagne vinaigrette  14

THAI KAI SALAD Artisan greens, pulled rotisserie chicken, chopped peanuts in a cilantro vinaigrette with peanut sauce  14

SHRIMP LOUIE SALAD Jumbo gulf shrimp, crisp iceberg lettuce with avocado, tomato, pine nuts and Kiawah Island dressing  18

ASIAN AHI TUNA SALAD* Pan-seared, rare Hawaiian tuna, field greens, wasabi, cilantro vinaigrette  18

BURGERS & SANDWICHES

We grind fresh chuck daily for our hand-pattied burgers. All burgers and sandwiches are served with french fries.

VEGGIE BURGER House-made recipe with fresh beets, black beans and brown rice with a ginger soy glaze and Monterey Jack  14

OLD FASHIONED CHEESEBURGER* Toasted egg-washed bun, served all the way with Tillamook cheddar  14

STEAK BURGER* Ground beef tenderloin and ribeye, Tillamook cheddar, grilled onions and Kiawah Island dressing  16

FRENCH DIP* Thinly-sliced roasted prime rib au jus on a toasted baguette with creamy horseradish  19

STEAKS & PRIME RIB

We serve only Certified Angus Beef® for our steaks and prime rib. Our steaks are finished with Maitre d’ butter. All of our steaks are cut-in-house, seasoned and grilled in a 1,600° Montague broiler. We do not recommend, and will respectfully not guarantee, any meat ordered “medium well” or above.

STEAK ‘N’ FRIES* French Brasserie style steak with french fries  27

FILET MIGNON* 10 oz. barrel cut with a loaded baked potato and seasonal vegetable  36

SLOW ROASTED PRIME RIB* Aged and roasted on the bone, served au jus with pommes purée  32

PRIME NEW YORK STRIP* Aged Certified Angus Beef® Prime Strip served with NYO mac & cheese  38

HOUSE FAVORITES

TODAY’S FRESH FISH We offer a selection of fresh, hand-cut seafood everyday. Q

AHl TUNA FILET* Pan-seared, wasabi mayonnaise and Toro dipping sauce with pommes purée  28

MERUS CRAB CAKES Jumbo lump crab meat with chilli mayonnaise, Fellott Dijon mustard sauce with french fries. (limited availability) Q

PAN-ROASTED NORWEGIAN SALMON* Finished with white wine butter sauce, pommes purée and lemon & reggiano broccoli  28

REDFISH WITH CZARINA SAUCE* Over rice with a classic New Orleans cream-based sauce with Southern cole slaw Q

ROTISSERIE CHICKEN Red Bird Farms all-natural chicken. Rubbed with signature crushed herbs, slow-roasted with pommes purée  18

BARBECUE BABY BACK RIBS Slow-cooked with Plum Creek bbq sauce, with Southern cole slaw and french fries  25

ROASTED PORK CHOP Heritage Berkshire Farms double-bone pork chop with apricot horseradish sauce, pommes purée and lemon & reggiano broccoli  28

SIDES ALL  6

French Fries | Southern Cole Slaw | Lemon & Reggiano Broccoli | Orzo & Wild Rice | Roasted Cauliflower Pommes Purée | Not Your Ordinary Mac & Cheese | Loaded Baked Potato | Seasonal Vegetable

Merus or Caesar salad to accompany your entrée  6

HOUSEMADE DESSERTS

Suggested tableside by server.

FRENCH PRESS COFFEE  3 / 6 / 9

COLD BREW COFFEE  5

Please ask your server for current flavors.

All of our coffee is sourced from the Windrush Estate in Kiambu Province, Kenya.

Our menu is created from scratch daily, therefore, some items might be subject to limited availability. All of our fresh poultry offerings feature Red Bird Farms all-natural chicken.

*These items can be cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. All ingredients are not listed, please make us aware of any food allergies. Proper dress required.

Gentlemen, please remove your hats and caps. Please take all phone calls outside. Thank you.

An 18% gratuity will be added to parties of six or more. However, gratuity is up to your discretion.