STARTERS

TODAY’S FEATURED SOUP 6

DEVILED EGGS  Homemade pickle relish and sugar-cured bacon 9

SPINACH CON QUESO  Fresh pico de gallo and fried-in-house warm tortilla chips 12

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 13

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 9

ORIGINAL CAESAR SALAD  Hand-cut with seasoned croutons and grated Reggiano (add rotisserie chicken +6) 9

MERUS OR CAESAR SALAD WITH SOUP 13

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

ROTISSERIE CHICKEN SALAD  Crumbled feta cheese, olives, tomatoes, pulled rotisserie chicken with 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 17

ASIAN AHI TUNA SALAD*  Pan-seared, rare Hawaiian tuna, field greens, wasabi, cilantro vinaigrette 19

DRAGON SALAD*  Beef salad with noodles, mango, avocado, peanuts and mint in a red chili 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 13

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 15

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

NASHVILLE HOT CHICKEN SANDWICH  Southern slaw, kosher dill pickle and ranch dressing 14

FRESH FISH SANDWICH  Fileted in-house daily with Kiawah Island dressing 16

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 23

FILET MIGNON*  10 oz. barrel cut with pommes purée and seasonal vegetable 34

SLOW ROASTED PRIME RIB*  Aged and roasted on the bone, served au jus with pommes purée 30

HOUSE FAVORITES

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

ahi tuna filet*  Pan-seared, wasabi mayonnaise and Toro dipping sauce with pommes purée 27

MERUS CRAB CAKES  Jumbo lump crab meat with chili mayonnaise, Fallot 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 22

ROTISERIE CHICKEN  Red Bird Farms all-natural chicken. Rubbed with signature crushed herbs, slow-roasted with pommes purée 17

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

SIDES

ALL 6

French Fries | Southern Cole Slaw | Lemon & Reggiano Broccoli | Orzo & Wild Rice

Pommes Purée | Not Your Ordinary Mac & Cheese | Roasted Cauliflower | 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.