STARTERS

TODAY’S FEATURED SOUP  7
SPINACH CON QUESO  Fresh pico de gallo and fried-in-house warm tortilla chips  14
FIRE-GRILLED ARTICHOKES  Fresh artichokes, seasoned in herb butter with rémoulade sauce  14
AVOCADO BOMB  Hawaiian tuna, crab salad, thinly-sliced avocado, unagi sauce and Sriracha, served with tortilla chips  15
EMERALD COAST SHRIMP  Battered and fried Gulf shrimp  17

SALADS

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

MERUS SALAD  Hickory smoked bacon, cheese, tomatoes, cucumbers and rustic croutons  11
ORIGINAL CAESAR SALAD  Hand-cut with seasoned croutons and grated Reggiano (add rotisserie chicken +6)  11
MERUS OR CAESAR SALAD WITH SOUP  14
KALE SALAD  Baby kale with Napa cabbage, chopped bacon, peanuts, pulled rotisserie chicken, Parmesan cheese and white wine vinaigrette  15
THAI KAI SALAD  Artisan greens, pulled rotisserie chicken, chopped peanuts in a cilantro vinaigrette with peanut sauce  15
ROTISERIE CHICKEN SALAD  Crumbled feta cheese, olives, tomatoes, pulled rotisserie chicken with white wine vinaigrette  16
SHRIMP LOUIE SALAD  Jumbo gulf shrimp, crisp iceberg lettuce with avocado, tomato, pine nuts and Kiawah Island dressing  19
ASIAN AHI TUNA SALAD*  Pan-seared, rare Hawaiian tuna, field greens, wasabi, cilantro vinaigrette  21

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  15
OLD FASHIONED CHEESEBURGER*  Toasted egg-washed bun, served all the way with Tillamook cheddar  15
STEAK BURGER*  Ground beef tenderloin and ribeye, Tillamook cheddar, grilled onions and Kiawah Island dressing  17
FRENCH DIP*  Thinly-sliced roasted prime rib au jus on a toasted baguette with creamy horseradish  19
NASHVILLE HOT CHICKEN SANDWICH  Southern slaw, koshier dill pickle and ranch dressing  15

STEAKS & PRIME RIB

We serve only Certified Angus Beef® for our steaks and prime rib. Our steaks are finished with Mâtre 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  28
FILET MIGNON*  10 oz. barrel cut with smashed potatoes and seasonal vegetable  38
SLOW ROASTED PRIME RIB*  Aged Mid-Western beef, served au jus with smashed potatoes  34
NEW YORK STRIP*  Aged Certified Angus Beef® served with NYO mac & cheese  39

HOUSE FAVORITES

TODAY’S FRESH FISH*  We offer a selection of fresh, hand-cut seafood everyday  Q
AHÍ TUNA FILET*  Pan-seared, wasabi mayonnaise and Toro dipping sauce with smashed potatoes  30
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, smashed potatoes, and lemon & reggiano broccoli  26
ROTISERIE CHICKEN  Rubbed with signature crushed herbs, slow-roasted with smashed potatoes  19
BARBECUE BABY BACK RIBS  Slow-cooked with Plum Creek bbq sauce, with Southern cole slaw and french fries  25

SIDES

French Fries | Southern Cole Slaw | Lemon & Reggiano Broccoli | Orzo & Wild Rice | Loaded Baked Potato
Smashed Potatoes | 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  3.5 per person

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

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

**CABERNET SAUVIGNON**

THREE RIVERS – Columbia Valley  12/39
JOSEPH CARR – Paso Robles  13/42
MT. VEEDER – Napa Valley  16/52
QUILT – Napa Valley  55
FOLEY JOHNSON ESTATE – Rutherford, Napa Valley  65
HONIG – Napa Valley  66
ELIZABETH SPENCER – Napa Valley  68
RAMEY – Napa Valley  72
ZD – Napa Valley  80
CHALK HILL ESTATE RED – Chalk Hill AVA  82
PAPILLON BY ORIN SWIFT – Napa Valley  94
GHOST BLOCK ESTATE – Oakville, Napa Valley  100
KULETO ESTATE – Napa Valley  105
Lancaster ESTATE – Alexander Valley  130
CAYMUS VINEYARDS – Napa Valley  135
NICKEL & NICKEL SULLINGER VINEYARD – Napa Valley  165
CADE HOWELL MOUNTAIN – Napa Valley  180
SILVER OAK – Napa Valley  194
DAOU SOUL OF A LION – Paso Robles  200
MERUS – Napa Valley  250
CAYMUS SPECIAL SELECTION – Napa Valley  280

**MERLOT**

THE VELVET DEVIL – Washington State  11/35
FROG’S LEAP – Rutherford, Napa Valley  16/52
Duckhorn VINEYARDS – Napa Valley  82
TWOMEY CELLARS – Napa Valley  100
PLUMPJACK – Napa Valley  105

**PINOT NOIR**

ELOUAN – Oregon  12/39
DOMAINE FAIVELY – Mercurey, Burgundy  14/46
CHALK HILL – Sonoma Coast  15/49
BREWER-CLIFTON – Sta. Rita Hills  52
ETUDE GRACE BENOIST RANCH – Carneros  65
FLOWERS – Sonoma Coast  70
BELLE GLOS “DAIRYMAN” – Russian River Valley  75
DOMAINE SERENE “YAMHILL CUVEE” – Willamette Valley  86
MERRY EDWARDS – Russian River Valley  95
SHEA WINE CELLARS HOMER – Willamette Valley  125
ROCHIOLI ESTATE – Russian River Valley  130
WILLIAMS SELYEM – Russian River Valley  145
KOSTA BROWNE – Russian River Valley  150

**ZINFANDEL**

SEGESIO – Sonoma County  14/46
RIDGE LYTON SPRINGS – Dry Creek Valley  15/49
FROG’S LEAP – Sonoma County  55
TURLEY ESTATE – California  65

**OTHER INTERESTING REDS**

THE SEEKER MALBEC – Mendoza, Argentina  11/35
INDIA INK BY KULETO – Lake/Napa County  15/49
MOLLYDOOKER “BLUE EYED BOY” SHIRAZ – McLaren Vale, South Australia  16/52
THE PRISONER – Napa Valley  16/52
ABSTRACT BY ORIN SWIFT – California  50
8 YEARS IN THE DESERT BY ORIN SWIFT – California  55
CAYMUS-SUISUN “GRAND DURIF” PETITE SYRAH – Suisun Valley, California  92
QUILCEDA CREEK “CVR”– Columbia Valley  100

**WHITES**

**CHAMPAGNE & SPARKLING**

ZARDETTO – Prosecco, DOC  10/32
GRUET – New Mexico  11/35
LUCIEN ALBRECHT ROSÉ – AOC Crémant d’Alsace  12/39
LOUIS ROEDERER BRUT PREMIER – Reims, France  16/52
POL ROGER RESERVE – Epernay, France  80
VEUVE CLICQUOT YELLOW LABEL – Reims, France  100
MOËT & CHANDON NECTAR IMPERIAL ROSÉ – France  100

**CHARDONNAY**

ST. FRANCIS – Sonoma County  11/35
CHALK HILL – Sonoma Coast  13/42
FRANK FAMILY – Carneros  15/49
ZD – Carneros  45
CHALK HILL ESTATE BOTTLED – Chalk Hill  50
ROMBAUER – Carneros  54
FLOWERS – Sonoma Coast  64
PATZ & HALL DUTTON RANCH – Russian River Valley  65
PLUMPJACK RESERVE – Napa Valley  80
LEWIS CELLARS – Napa Valley  86
DONUM ESTATE GROWN – Carneros  102
RAMEY RITCHIE VINEYARD – Russian River Valley  105
KOSTA BROWNE “ONE SIXTEEN” – Sonoma Coast  110
FAR NIENTE ESTATE BOTTLED – Napa Valley  112

**SAUVIGNON BLANC**

ELIZABETH SPENCER – Mendocino  11/35
HONIG – Napa Valley  13/42
CHALK HILL ESTATE BOTTLED – Chalk Hill  35
Craggy Range – Marlborough, New Zealand  38
Cakebread Cellars – Napa Valley  52
Merry Edwards – Russian River Valley  70

**OTHER WHITES & ROSÉ**

THE FOUR GRACES PINOT GRIS – Willamette Valley  12/39
JERMANN PINOT GRIGIO – Collio, Italy  12/39
SCHLOSS VOLLRADS REISLING – Rheingau, Germany  13/42
Chateau Miraval Rosé – Côtes de Provence  14/46

**DESSERT SELECTIONS**

FONSECA BIN 27 PORT  10/~
TAYLOR FLADGATE 10 YR TAWNY PORT  11/~

**HANDCRAFTED COCKTAILS**

DOPPELGÄNGER – Angel’s Envy Bourbon  12
MOSCOW MULE – Wheatley Vodka  10
THE (713) – Bulleit Rye Whiskey  12
KENTUCKY OLD FASHIONED – Bulleit Whiskey  12
CITRUS MOJITO – Bacardi Limón Rum  9
HALF PAST THREE – Wheatley Vodka  14
OUT OF TIME MANHATTAN – Buffalo Trace  14
ENGLISH MARTINI – Plymouth Gin  14
THE DUKE MARTINI – Bombay Sapphire Gin or Belvedere Vodka  14
RED-HEADED RITA MARTINI – El Mayor Tequila  14
CINDY’S LEMON DROP – Ketel One Citroen  14

Tastings of our wines by the glass are available. Please ask your server.
To expedite service, we open wine at the pub, unless otherwise requested.