

## STARTERS

TODAY'S FEATURED SOUP 7

**DEVILED EGGS** Homemade pickle relish and sugar-cured bacon 11

**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

## 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 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 champagne vinaigrette 15

**THAI KAI SALAD** Artisan greens, pulled rotisserie chicken, chopped peanuts in a cilantro vinaigrette with peanut sauce 15

**ROTISSERIE CHICKEN SALAD** Crumbled feta cheese, olives, tomatoes, pulled rotisserie chicken with champagne 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, kosher 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 Maître 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

**AHI 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

**ROTISSERIE 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 ALL 6

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.

## 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 *SULLENGER 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  
TWO MEY CELLARS – Napa Valley 100  
PLUMPJACK – Napa Valley 105

### PINOT NOIR

ELOUAN – Oregon 12/39  
DOMAINE FAIVELEY – 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

SEGHEISIO – Sonoma County 14/46  
RIDGE *LYTTON 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 –  
Rhinegau, 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.