

STARTERS

TODAY'S FEATURED SOUP 7

SPINACH CON QUESO Fresh pico de gallo and fried-in-house warm tortilla chips 14

FIRE-GRILLED ARTICHOKE 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

ROTISSERIE 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, 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.

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 *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.