

## STARTERS

### TODAY'S FEATURED SOUP 8

- DEVILED EGGS** Finished with sugar-cured bacon and homemade pickle relish 13
- SPINACH CON QUESO** Fresh pico de gallo and fried-in-house warm tortilla chips 15
- FIRE-GRILLED ARTICHOKEs** Fresh artichokes, seasoned in herb butter with rémoulade sauce 16
- AVOCADO BOMB** Hawaiian tuna, crab salad, thinly-sliced avocado, unagi sauce and Sriracha, served with tortilla chips 17
- 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 12
- ORIGINAL CAESAR SALAD** Hand-cut with seasoned croutons and grated Reggiano (add rotisserie chicken +6) 12
- KALE SALAD** Baby Kale and Napa cabbage, chopped bacon, peanuts, rotisserie chicken, Parmesan cheese and white wine vinaigrette 16
- SOUTHERN SALAD** Chopped crispy chicken tenders, pecans, avocado, tomatoes, bacon, cheese, croutons and ranch dressing 19
- THAI KAI SALAD** Artisan greens, pulled rotisserie chicken, chopped peanuts in a cilantro vinaigrette with peanut sauce 17
- SHRIMP LOUIE SALAD** Jumbo gulf shrimp, crisp iceberg lettuce with avocado, tomato and Kiawah Island dressing 20
- ASIAN AHI TUNA SALAD\*** Pan-seared, rare Hawaiian tuna, field greens, wasabi, cilantro vinaigrette 22

## 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, topped with Monterey Jack 16
- OLD FASHIONED CHEESEBURGER\*** Toasted egg-washed bun, served all the way with Tillamook cheddar 17
- STEAK BURGER\*** Ground beef tenderloin and ribeye, Tillamook cheddar, grilled onions and Kiawah Island dressing 18
- FRENCH DIP\*** Thinly-sliced roasted prime rib au jus on a toasted baguette with creamy horseradish 21
- COUNTRY CLUB** Ham, turkey, two cheeses, bacon and mayonnaise 17
- NASHVILLE HOT CHICKEN SANDWICH** Southern slaw, kosher dill pickle and ranch dressing 17

## STEAKS & 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 31
- FILET MIGNON\*** 10 oz. barrel cut with smashed potatoes and seasonal vegetable 43
- NEW YORK STRIP\*** Aged beef served with NYO mac & cheese 43
- STEAK MAUI\*** Marinated ribeye with mashed potatoes 43
- SLOW ROASTED PRIME RIB\*** Aged Mid-Western beef, served au jus with smashed potatoes 37

## HOUSE FAVORITES

- TODAY'S FRESH FISH\*** We offer a selection of fresh, hand-cut seafood everyday MKT
- AHI TUNA FILET\*** Pan-seared, wasabi mayonnaise and Toro dipping sauce with smashed potatoes 32
- MERUS CRAB CAKES** Jumbo lump crab meat with chili mayonnaise, Fallot Dijon mustard sauce with french fries. (limited availability) MKT
- CILANTRO SHRIMP** Tiger shrimp with cilantro oil and cajun spices, served with cole slaw 27
- PAN-ROASTED SALMON\*** Finished with white wine butter sauce, smashed potatoes, and lemon & reggiano broccoli MKT
- BRASSERIE CHICKEN** Panko-crust, parmesan cheese, lemon caper sauce, with smashed potatoes and broccoli 23
- ROTISSERIE CHICKEN** Rubbed with signature crushed herbs, slow-roasted with smashed potatoes 22
- ROASTED PORK CHOP** Finished on the hardwood grill with Apricot Horseradish glaze. Served with broccoli and smashed potatoes. 31
- BARBECUE BABY BACK RIBS** Slow-cooked with Plum Creek bbq sauce, with Southern cole slaw and french fries 31

## SIDES ALL 7

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 8

## 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. We do not recommend and will respectfully not guarantee any meat ordered 'medium well' or above. An 18% gratuity will be added to parties of six or more. However, gratuity is up to your discretion. Proper dress required. Gentlemen, please remove hats and caps. Helpful Dining Guidelines at [merusgrill.com](http://merusgrill.com).

## REDS

### CABERNET SAUVIGNON & CABERNET BLENDS

**THREE RIVERS** – Columbia Valley 12/41  
**JOSEPH CARR** – Paso Robles 14/48  
**AUSTIN HOPE** – Paso Robles 16/54  
**CHATEAU BUENA VISTA** – Napa Valley 17/58  
**MT. VEEDER** – Napa Valley 55  
**QUILT** – Napa Valley 60  
**FOLEY JOHNSON ESTATE** – Rutherford, Napa Valley 70  
**ELIZABETH SPENCER** – Napa Valley 72  
**HONIG** – Napa Valley 75  
**RAMEY** – Napa Valley 78  
**CHALK HILL ESTATE RED** – Chalk Hill AVA 82  
**ZD** – Napa Valley 85  
**PAPILLON BY ORIN SWIFT** – Napa Valley 98  
**KULETO ESTATE** – Napa Valley 105  
**GHOST BLOCK ESTATE** – Oakville, Napa Valley 110  
**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

**J. LOHR “LOS OSOS”** – Paso Robles 11/37  
**FROG’S LEAP** – Rutherford, Napa Valley 16/54  
**DUCKHORN VINEYARDS** – Napa Valley 82  
**PLUMPJACK** – Napa Valley 105

### PINOT NOIR

**ANGELS INK** – Monterey, California 12/41  
**ELOUAN** – Oregon 13/44  
**BÖEN** – Russian River Valley 14/48  
**BELLE GLOS “BALADE”** – Santa Rita Hills 15/51  
**ETUDE GRACE BENOIST RANCH** – Carneros 65  
**GARY FARRELL** – Russian River Valley 65  
**FLOWERS** – Sonoma Coast 75  
**BELLE GLOS “DAIRYMAN”** – Russian River Valley 80  
**PENNER-ASH** – Willamette Valley 90  
**DOMAINE SERENE “YAMHILL CUVEE”** – Willamette Valley 92  
**MERRY EDWARDS** – Russian River Valley 95  
**ROCHIOLI ESTATE** – Russian River Valley 130  
**KOSTA BROWNE** – Sta. Rita Hills 150

### ZINFANDEL

**SEGHEISIO** – Sonoma County 14/48  
**SALDO** – California 15/51  
**HARTFORD** – Russian River Valley 55  
**FROG’S LEAP** – Sonoma County 60

### DESSERT SELECTIONS

**FONSECA BIN 27 PORT** 9/~  
**TAYLOR FLADGATE IO YR TAWNY PORT** 10/~

## HANDCRAFTED COCKTAILS

**KENTUCKY OLD FASHIONED** 13  
Bulleit Bourbon : Angostura Bitters : Regan’s Orange Bitters  
**SPICY MARGARITA** 13  
Tanteo Jalapeño Tequila : Fresh Lime Juice : Agave Nectar  
**LEMON DROP MOJITO** 11  
Wheatly Vodka : St~Germain : Pineapple Juice : Mint  
**CITRUS CRUSH** 13  
Ten To One White Rum : Wheatley Vodka : Orange & Pineapple Juice  
**DOPPELGÄNGER** 13  
Angel’s Envy Bourbon : Disaronno : Candied Cherry  
Fever Tree Ginger Ale  
**THE REIMAGINED OLD FASHIONED** 13  
Ten To One Dark Rum : Angostura Bitters : Peychaud’s Bitters  
**OCEANSIDE** 12  
Gray Whale Gin : Salted Simple Syrup : Fresh Lime Juice : Mint  
**MIDNIGHT MARGARITA** 13  
Corazón Reposado Tequila : Black Cherry Jam : Pink Himalayan Salt  
**BOURBON MULE** 13  
Buffalo Trace Bourbon : Fever Tree Ginger Beer  
**VODKA MULE** 11  
Wheatly Vodka : Fever Tree Ginger Beer

## RED WINES CONTINUED...

### OTHER INTERESTING REDS

**BROQUEL MALBEC** – Mendoza, Argentina 12/41  
**SHINAS ESTATE “THE GUILTY” SHIRAZ** –  
Victoria, Australia 13/44  
**THE PRISONER** – California 16/54  
**ABSTRACT BY ORIN SWIFT** – California 55  
**8 YEARS IN THE DESERT BY ORIN SWIFT** –  
California 60  
**CAYMUS-SUISUN “GRAND DURIF” PETITE SYRAH** –  
Suisun Valley, California 92

## WHITES

### CHAMPAGNE & SPARKLING

**ZARDETTO** – Prosecco, DOC 11/37  
**GRUET** – New Mexico 11/37  
**LUCIEN ALBRECHT ROSÉ** – AOC Crémant d’Alsace 12/41  
**NICOLAS FEUILLATTE RÉSERVE EXCLUSIVE BRUT** –  
Chouilly, France 16/54  
**POL ROGER BRUT RÉSERVE** – Epernay, France 80  
**VEUVE CLICQUOT YELLOW LABEL** – Reims, France 100  
**MOËT & CHANDON NECTAR IMPERIAL ROSÉ** – France 100

### CHARDONNAY

**ST. FRANCIS** – Sonoma County 12/41  
**CHALK HILL** – Sonoma Coast 13/44  
**FRANK FAMILY** – Carneros 15/51  
**ZD** – Carneros 50  
**THE PRISONER** – Carneros 55  
**ROMBAUER** – Carneros 62  
**FLOWERS** – Sonoma Coast 70  
**PATZ & HALL DUTTON RANCH** – Russian River Valley 72  
**PLUMPJACK RESERVE** – Napa Valley 85  
**LEWIS CELLARS** – Napa Valley 92  
**FAR NIENTE ESTATE BOTTLED** – Napa Valley 95  
**DONUM ESTATE GROWN** – Carneros 102  
**RAMEY RITCHIE VINEYARD** – Russian River Valley 105

### SAUVIGNON BLANC & FUMÉ BLANC

**ELIZABETH SPENCER** – Mendocino 11/37  
**FERRARI-CARANO FUMÉ BLANC** – Sonoma County 11/37  
**HONIG** – Napa Valley 13/44  
**CHALK HILL ESTATE BOTTLED** – Chalk Hill 35  
**CRAGGY RANGE** – Marlborough, New Zealand 42  
**CAKEBREAD CELLARS** – Napa Valley 58

### OTHER WHITES & ROSÉ

**JERMANN PINOT GRIGIO** – Collio, Italy 11/37  
**SCHLOSS VOLLRADS REISLING** – Rhinegau, Germany 12/41  
**CHATEAU “M DE MINUTY” ROSÉ** – Côtes de Provence 12/41  
**CHATEAU MIRAVAL ROSÉ** – Côtes de Provence 13/44

*Tastings of our wines by the glass are available. Please ask your server.*

## HANDCRAFTED MARTINIS \$ 15

**HAVANA MARTINI**  
Myer’s Dark Rum : Malibu Rum : Honey Syrup : Orange Bitters  
**OUT OF TIME MANHATTAN**  
Buffalo Trace Single Barrel Bourbon : Black Cherry Jam  
Honey Syrup : Angostura Bitters  
**PEAR MARTINI**  
Grey Goose La Poire Vodka : Domain de Canton Ginger  
**ENGLISH MARTINI**  
Plymouth Gin : Cucumber : Fresh Mint  
**THE DUKE**  
Classic Martini : Bombay Sapphire Gin or Belvedere Vodka  
**RED-HEADED RITA**  
El Mayor Blanco Tequila : Pomegranate Juice  
**CINDY’S LEMON DROP**  
Ketel One Citroen Vodka : Lemon Juice  
**HUMMINGBIRD**  
Cathead Honeysuckle Vodka : Honey Syrup : Fresh Basil : Jalapeños  
**SPARKLING ROSE**  
Corzo Tequila : Grapefruit Bitters : Sparkling Wine  
**FLEUR-DE-LIS**  
Square One Vodka : St~Germain : Grapefruit Juice : Sparkling Wine  
*Olives and Candied Cherries by Filthy Food.*