

# MERITAGE

EST. 2007

## INTRODUCTIONS

WINTER 2024

### AMUSEMENTS



#### BRAISED OXTAIL STRUDEL

#### OYSTER BLOODY MARY SHOOTER\*

#### CHICKEN LIVER SCHMEAR

5 EACH



#### BILLI-BI SAFFRON-MUSSEL SOUP

#### TEENY TINY TUNA TARTARE TACO\*

6 EACH

#### ESCARGOT BOURGUIGNON

traditional preparation in garlic parsley butter

17

#### OYSTERS MERITAGE

broiled with tarragon and butter

2 FOR 13  
4 FOR 24

#### SMOKED SALMON RILLETTE

horseradish-dill pannacotta, house-made potato chips

20

#### CRAB LOUIE 'REDUX'

jumbo lump, avocado puree, tomato vinaigrette

23

#### MAINE LOBSTER THERMIDOR VOL-AU-VENT

carrot, peas, pearl onions, chanterelle mushrooms

28

#### SEA BASS CARPACCIO\*

meyer lemon, green apple, wasabi, fresh coriander

18

#### PRIME STEAK TARTARE\*

served with house-made potato chips

19

#### SEARED MINNESOTA FOIE GRAS

caramelized clementine, pain d'épice, sauce Bigarade

29

#### MERITAGE FAMOUS POMME FRITES

house-cut, served with béarnaise sauce

14

### SOUPES & SALADES



#### SOUPE DU JOUR

MP

#### SOUPE À L'OIGNON GRÂTINÉE

classic french onion soup

16

#### SELECTION OF ORGANIC LETTUCES

radish, carrot & tomato

dijon vinaigrette

12

#### WINTER CITRUS SALAD

fennel, local arugula, almonds,

tarragon, vanilla-honey

vinaigrette, citrus melange

16

## MAIN CHARACTERS



#### ROOT VEGETABLE POT PIE

vegetable demi-glace, fresh black truffle

30

#### ROCK SHRIMP & CRAB CRUSTED IDAHO TROUT

shaved Brussels sprouts, warm bacon vinaigrette

37

#### ROASTED WHOLE DOVER SOLE MEUNIÈRE

green beans almondine, glazed fingerling potatoes

74

#### MOULES FRITES

mussels steamed with smoked pancetta, garlic, tomato & white wine - served with house-cut pommes frites

30

#### RABBIT SPÄTZLE "BZ STYLE"

quark cheese, mushrooms, peas, crispy onion

29

#### SPICE GLAZED MAGRET DUCK BREAST\*

apple strudel, red wine lentils, caramelized cabbage & duck confit, Calvados sauce

46

#### CRISPY ALL-NATURAL HALF CHICKEN

spinach, roasted potatoes, garlic & chicken jus

28

#### CASSOULET IN THE STYLE OF TOULOUSE

ragout of white beans, pork, lamb, garlic sausage & duck confit

36

#### SMOKED & GRILLED DUCK TENDERLOIN SALAD\*

red oak leaf, walnuts, apple, dried cherry, apple cider reduction, celery root chips

25

### LE BOEUF



#### ALL-NATURAL HANGER STEAK FRITES\*

add béarnaise sauce 4.50

38

#### PRIME NY STRIP STEAK AU POIVRE\*

peppercorn crust, cognac-cream sauce

60



### SIDES & SHARES



#### CRISPY RED POTATOES

roasted garlic & rosemary

9

#### GLAZED CARROTS

with maple & smoked pecans

14

#### RED WINE LENTILS

duck confit

14

#### ROASTED BRUSSELS SPROUTS

crunchy chili sauce

12

#### ROASTED MUSHROOMS

with garlic butter

13

#### SAUTÉED SPINACH

garlic & shallots

9

#### GREEN BEANS ALMONDINE

10

#### QUARK SPAETZLE

gruyère cheese sauce, fried onion

12

\*DUE TO THE NATURE OF SEAFOOD, ALL ITEMS ARE SUBJECT TO AVAILABILITY. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. BEFORE PLACING ORDER PLEASE INFORM YOUR SERVER IF ANYONE IN YOUR PARTY HAS A FOOD ALLERGY.

ALL CHECKS RECEIVE A 4.9% FAIR WAGES FEE, TO HELP PROVIDE FAIR AND EQUITABLE WAGES FOR OUR TEAM MEMBERS. THIS IS NOT A GRATUITY.