

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.

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 – Napa Valley 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.