

MERTENS



PRIME & ROOFTOP

Among the storied walls of the 1914 Mertens Hotel, Mertens Prime offers timeless character with a modern touch. Our menu pairs hand-cut steaks and scratch-made favorites with welcoming service.

SOUP & SALAD

FRENCH ONION SOUP 12

French onion soup is a comforting, savory classic. House made stocks.

CLAM CHOWDER 10

New England style.

BUTTERNUT SQUASH BISQUE 9

Roasted butternut squash topped with crispy fried onions and maple drizzle

BERRIES & GOAT CHEESE 8/15

(VGO,VO,GF)

Fresh goat cheese, seasonal berries, dried cranberries, candied sunflower seeds. Mixed greens. Balsamic vinaigrette.

CAESAR 7/14

(GFO)

Mixed greens Caesar salad served family-style. Garlic herb bread crumb. Shaved parmesan.



STARTERS

DATES IN A BLANKET 13

(GF/NT)

5 goat cheese stuffed dates wrapped in bacon. Drizzled with honey-balsamic glaze and candied sunflower seeds.

ROASTED BONE MARROW 21

(GFO/DF)

Canoe cut. Accompanied with caramelized onions, balsamic onion jam, fresh herbs,

CRISPY DUCK WONTONS 14

Smoked duck, bacon and sweet corn. Duo of sauces.

CRAB RANGOON DIP 15

A deconstructed crab rangoon experience—warm, creamy crab dip, topped with classic sweet-and-sour sauce.

SPINACH & ARTICHOKE DIP 15

(V/ GF)

Blend of sauteed spinach, creamy cheeses and artichoke hearts. Baked until bubbling.

CALAMARI 16

Battered tubes & tentacles fried till golden. Topped with sweet peppers. Served with cocktail sauce.

DEEP FRIED MUSHROOM BITES 12

Battered button mushrooms paired with our peppercorn ranch.

CRAB CAKES 17

Crusted crab cakes served with mixed greens & berries salad. Remoulade sauce.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.
Parties of 7 or more are subject to 18% auto-gratuity.

HAND CUT FILET DINNER FOR TWO

132

Chateaubriand.

Approximately 20 oz. Center Cut.

Carved tableside with

1 sauce & 2 side

MAIN COURSE

GLAZED PORK BELLY 35 (GF)

Crispy pork belly, Honey Balsamic Glaze.
Mixed greens & berries salad.

CHICKEN & WAFFLES 34

Fried chicken served over a fluffy buttermilk waffles. Sprinkled with Cajun powdered sugar. Thick sliced bacon. Local maple syrup.

MARRY ME BEANS 30 (VG)

Slow-simmered white beans in a rich, sun-dried tomato and garlic-infused sauce with aromatic herbs, a splash of vegetable broth, and a hint of spice—so delicious, they might just win your heart.

GRILLED SALMON 41 (GFO)

Salmon filet grilled to a medium well. Honey Mustard Cream sauce. Caesar or mixed greens salad.

SHRIMP RAVIOLI 35

Jumbo Shrimp. Four cheese ravioli. Garlic, parmesan, lemon herb butter sauce. Fire roasted sweet corn & English peas.

BUTTERNUT SQUASH GNOCCHI 32 (V, NT)

Ricotta gnocchi finished in roasted butternut squash sauce. Crumbled of goat cheese, fried sage, pumpkin seeds.

STEAK BITE BOWL 32 (GFO)

5oz Beef steak bites served over creamy garlic mashed potatoes topped with our house made French onion soup. Crispy fried onions on top.

STEAKS

All our steak are cut in house daily.

Served with a roasted garlic butter.

10oz CHUCK END RIBEYE

61

10oz FILET MIGNON

59

8oz SIRLOIN SERVED WITH FRIES

42

Add Side Sauce +2

Chimichurri

Creamy Horseradish

Red Wine Steak Sauce

SIDES

9

Portions are family style for 2+ guests

GLAZED BRUSSELS (VG, DF)

GARLIC POTATO MASH

BATTERED FRENCH FRIES (DF)

**BUTTERED GREEN BEANS WITH
SHAVED ALMONDS (NT)**

DIETARY KEY

VG: Vegan

VGO: Vegan Option

V: Vegetarian

VO: Vegetarian Option

GF: Gluten Free

GFO: Gluten Free Option

NT: Contains Nuts

SF: Contains Shellfish

DF: Dairy Free