

MERTENS

PRIME

BRIEF HISTORY OF MERTENS

New Hotel Mertens opened in early 1914. Later that year the hotel's founder, Charles Mehrrens, died and his son-in-law, Tom Luce, assumed ownership of the property. Luce led the hotel through its glory years; serving travelers and Grand Rapidsians in the same dining room that you are seated in now. A few years before Luce died, Union Station closed in 1960, and the neighborhood began its decline.

This incarnation of New Hotel Mertens has been designed as a modern dining experience while maintaining many connections to the history Grand Rapids and of New Hotel Mertens.



SOMETHING VERY FRENCH TO START

Cap Corse Blanc, soda & orange	7
Byrrh, Gd Quinquina, tonic	7
Saler's & Tonic, lemon	7
White Negroni- Gin, Suze & Lillet,	11

SPARKLING WINE

<i>Cuvee Jean Louis</i>	<i>Sparr Cremant Rose</i>
DRY & CRISP	FRUIT NOTES
10 / GLASS	17 / GLASS

FIRST COURSE

EGGS MAYONNAISE- 5

Per the guidelines of the Association de sauvegarde de l'oeuf mayonnaise (A.S.O.M.), or the Association to Safeguard Egg Mayonnaise.

SOUPE A L'OIGNON- 12

Traditional French onion soup gratinée.

ROASTED BEET & CHEVRE SALADE- 16

Vodka & fresh lemon juice marinated beet salad with whipped goat cheese. Spiced walnut. Watercress. May be consumed by guests who are 21 and over.

SALADE AUX BACON LARDONS- 14

Arugula, spinach & fresh parsley. House-cut bacon lardons. Poached egg.

FRESH-MADE THURNIGER MEATBALLS - 14

Pork belly & shoulder, lemon, and coriander meatballs. Dijon-Moray sauce.

ESCARGOT- 11

Classic preparation of garlic-herb-white wine butter sauce. Crostini.

ROASTED MARROW BONES- 16

Stone-pipe cut. Onion compote, Arnaud salt. Crostini.

POUTINE

PARIS 8/16

Mornay, Emmental, herb ham

CALEDONIA 13/20

Local mushrooms, caramelized onion, gravy, curds

BOISE 8/13

Sour cream, herb-butter, bacon batons, chives

MONTREAL 6/9

Traditional brown gravy & cheese curds

DIJON 8/16

Ham, Bacon, Dijon-Mornay, Emmental

THE MERTENS ROLLING CHEESE CART

3oz. 15 | 6oz. 27

Choose any or all cheeses from our rolling cheese cart

BRIE MON SIRE*

Pasteurized cow. It has a buttery flavor, creamy texture, and smells fresh with perhaps a light hint of mushrooms.

VALDEON*

Pasteurized cow. A bold and spicy blue made from the blended milk of goats and cows that graze the Picos de Europa Mountains

MORBIER AOC*

The tell-tale ash stripe makes the cheese easily identifiable. A strong aroma masks a milder, creamy pasteurized cow's milk

OTHER SIDE FOR MORE



*Eating raw or undercooked meat, fish, shellfish, eggs or meat increases the risk of food-borne illnesses. All weights are pre-cooked.

MAIN COURSE

FROM THE GRILL

- WHOLE ROASTED CHICKEN** 39
GENTLE WHITE WINE SOUS-VIDE AND GOLDEN, BUTTERED CRUST.
- DOUBLE CUT PORK CHOP*** 49
12OZ, LOCALLY SOURCED BERKSHIRE PORK. BUTTER & HERB FINISH.
- CANADIAN SALMON*** 42
GRILLED OR DIJON-CRUMB-CRUSTED
- SEARED PORK BELLY*** 35
12-HR SOUS VIDE BERKSHIRE PORK BELLY. SEARED AND DRESSED IN FINES HERBS. MACERATED PRUNES. PEPPER GASTRIQUE.
- MERTENS STEAK FRITES*** 39
12OZ.PETITE RIBEYE WITH FRITES AND SALAD

BISTRO MAINS

- MOROCCAN LAMB TAGINE*-** 44
SLOW ROASTED SHOULDER OF LAMB IN MOROCCAN AND FRENCH SPICES. POACHED FRUIT AND SALTED-ALMONDS. COUSCOUS.
- PASTA AUX JAMBON ET TRUFFE-** 35
HOUSE-MADE CRESTE DE GALLO PASTA. EMMENTAL CHEESE, ROSEMARY-HAM BATONS AND BLACK TRUFFLE. AVAILABLE AS VEGETARIAN.

CASSOULET

Traditional French dish of tarbais bean richly flavored with rendered pork belly, duck, and tomato. Bacon batons.

Accompanying your choice of:

- PORK OSSO BUCCO** 43
CRISPY DUCK LEGS CONFIT 49

RATATOUILLE

STUFFED RED- BELL PEPPER

With
WHITE WINE RISOTTO {VEGAN OPTION}
20

With **HOUSEMADE**
CRESTE DE GALLO PASTA {VEGAN OPTON}
28

STEAKS A LA CARTE

- NEW YORK STRIP*** APPROX 1LB. CUT TO 1.5" THICK 59
- CHUCK-END RIBEYE*** HIGHLY MARBLED. APPROX. 1LB. CUT TO 1.5" THICK 64
- 8OZ. FILET MIGNON*** BACON-WRAPPED W/HERB GARLIC COMPOUND BUTTER 59
- 12OZ. FILET MIGNON*** BACON-WRAPPED W/HERB GARLIC COMPOUND BUTTER 78

LOBSTER TAIL

ADD A TAIL FROM A 1LB
LOBSTER
\$29

CHATEAUBRIAND FOR TWO

APPROXIMATELY 24 OZ. CENTER-CUT*

TWO SAUCES INCLUDED

~ CARVED TABLE-SIDE ~
156

OUR STEAKS
ARE CUT TO ORDER DAILY IN
GRAND RAPIDS

LET'S TRY: HOUSEMADE SAUCES

- HERB-GARLIC COMPOUND BUTTER- 4
BEARNAISE* - 6
HORSEY- 5
GARLIC CHIMICHURRI- 6
BLUE CHEESE CRUMBLE- 7

SIDE DISHES

Mertens Prime

ROAST GARLIC POTATO PUREE - 13
Sous vide potato puree with roasted garlic & herbs.

CREAMED SPINACH GRATINEE-13
Spinach in a rich mornay sauce. Shredded cheese gratinée.

DEEP-FRIED BRUSSELS SPROUTS- 12
Crispy, caramelized sprouts with vinegar-honey glaze.

HARICOT VERT ALMONDINE-9
Garlic essence, crumbled almond.

SEARED MUSHROOMS & PEARL ONIONS-13
Lemon, tarragon, chives, and chervil.

SALADE COMPOSEE- 9
Side salad of watercress, arugula, and shallots. Dijon viangrette.

BELGIAN POMMES FRITES- 8
Brined, hand-cut russets. Blanched & deep fried. Add our magic dust for \$1.