

# MERTENS

PRIME

## STARTERS

### NOT FRENCH ONION SOUP – 12

Dashi broth, onion, crouton, Gruyere & Emmenthaler gratinee.

### FRISÉE WITH EGG\* – 13

Frisee & arugula. Bacon lardons, brioche toast, poached egg. Sherry-bacon vinaigrette.

### A STEAKHOUSE SALAD\* – 11

Baby lettuces, shaved Parmigiano-Reggiano, red onion, croutons, pickled pepper. Mertens house dressing.

### STEAK TARTARE – 18

Hand cut tenderloin. Shallot, cornichon, fines herbs, capers. Dijon-house mayo.

### SALMON RILLETTES – 14

Smoked and wine-poached salmon. Lemon, shallot, chives. Baguette.

### SHRIMP BEIGNETS – 15

New-Orleans style stuffed shrimp beignets. “Powdered sugar” dusting.

### CHARCUTERIE PLATE\* – 22

Rotating selection.

### THE MERTENS CHEESE CART

3oz. 13 | 6oz. 22

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

## POUTINE

FRIES WITH TOPPINGS PILED HIGH.

### MONTREAL 6.5/9.5

Traditional brown gravy & cheese curds

### GRAND RAPIDS 16/19

Vegan “cheese” sauce, carrot, pickled onion

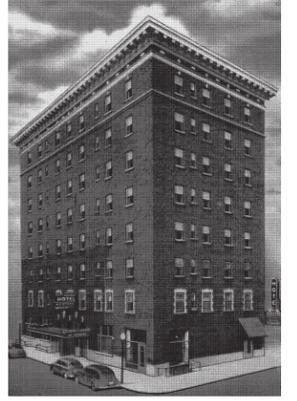
### PARIS 9/12

Mornay, Emmental, herbed ham

## 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.



## NEW HOTEL MERTENS PLATTERS

-Available for purchase by asking your server or inside our cafe-

## FRENCH HOUSE WINE CARAFES

RED | WHITE | SPARKLING | ROSE

All of these wines are served chilled

\$7.5

8oz  
Big glass

\$14.5

17oz  
A few glasses

\$28

34oz  
More than a bottle

## BISTRO MAINS

### RATATOUILLE STUFFED PEPPER – 19

Red bell pepper, aborrio rice, ratatouille veg. Gruyere gratinee. Salad.

### TROUT AMANDINE – 25

Rainbow trout. Bacon and toasted almond relish. Garlic oil bok choy.

### SHRIMP & MONKFISH WITH SAFFRON – 31

Tomato broth. Saffron aioli. Chopped golden potatoes. Baguette.

### SCHNITZEL LE VINAIGRE – 38

Vinegar-infused loin of pork, pounded thin and fried. Frites.

## MERTENS STEAK COLLECTION

### CUT

COULOTTE TOP SIRLOIN

NEW YORK STRIP

RIBEYE, LOIN-CUT

PETIT FILET MIGNON

FILET MIGNON

### TELL ME MORE

10 OZ. HAND-CUT, LIMITED FAT, YET AMPLE FLAVOR

IDEAL MIX OF STRONG FLAVOR & TENDERNESS. CUT TO 1.5"

FULL FLAVORED WITH HIGHER FAT CONTENT. CUT TO 1.5"

ELEGANT & TENDER, IDEAL FOR SAUCES.  
HAND CUT TO 2 OR 3 INCHES

### PRICE

28

55

58

39

54

## CHATEAUBRIAND FOR TWO

APPROXIMATELY 25 OZ. TWO SAUCES INCLUDED

~ CARVED TABLE-SIDE ~

110 / 129

FRENCH-CUT / CENTER-CUT

## SIDES

### ANDOUILLE TWICE-BAKED POTATO – 9

Dried tapenade & chive-speckled creme fraiche. Andouille, cheddar and butter.

### CURRIED CAULIFLOWER GRATIN – 10

Cauliflower “milk”, cumin, coriander, chili pepper. Parmigiano-Reggiano

### MICHIGAN MUSHROOMS EN PAPILOTE – 12

Lemon, garlic oil and thyme. From Pebble Creek Mushrooms in Caledonia, MI

### MAC N CHEESE – 10

Gruyere, aged-cheddar. Crouton.

### SPICY CUCUMBER SALAD – 6

Dried chilis, fish sauce, wine vinegar

### BELGIAN POMMES FRITES – 8

## SAUCES – 5

HERB-GARLIC BUTTER

MADEIRA MUSHROOM

POIVRE

BERNAISE

HORSERADISH JUS

GARLIC CHIMICHURRI

\*Eating raw or undercooked fish, shellfish, eggs or meat increases the risk of food-borne illnesses.

# MERTENS PRIME

GRAND RAPIDS

## COFFEE AND TEA

### THE MERTENS BLEND

BY SPARROWS COFFEE & TEA & NEWSSTAND  
GRAND RAPIDS, MICHIGAN

Our proprietary coffee roast, available in **REGULAR** or **DECAF** 5

#### OUR ESPRESSO SELECTION

Café Crème.....	5
<i>espresso topped with lots of milky foam</i>	
Noisette .....	4
<i>espresso topped with just a touch of foam</i>	
Cafe .....	3.5
<i>espresso, double-shot</i>	
Latte.....	5

#### OUR TEA SELECTION - \$3.5

*from HARNEY AND SONS:*

Paris blend (*Reg or Decaf*)

*from TAYLORS OF HARROGATE:*

Chamomile (organic)  
Christmas (limited availability)  
Darjeeling  
Decaf breakfast  
Earl Grey  
English Breakfast (reg or decaf)  
Jasmine green  
Peppermint (organic)

#### CAFE SPECIALS

##### CAFE AU LAIT

Exclusive coffee & chicory blend made  
in partnership with Sparrows plus our  
house-blended hot cream mixture.

4

## WATER AND SOFT DRINKS

#### BRIX Fountain beverages

3

Cane Cola	Ginger Beer
Diet Brix	Lemonade
Lemon-Lime	Cranberry juice
Ginger Ale	

#### Bottled Water

Sparkling water.		Still water.	
330ml	4.5	330ml	4.5
750ml	7	750ml	7

## DESSERTS

#### PROFITEROLE 11

Star-anise & orange gelato. Warm chocolate sauce pour over.

#### CHOCOLATE MOUSSE 11

Seasame tuile and espresso cream.

#### CREME CARAMEL 9

Butterscotch. Camargue fleur de sel.

#### MILK & HONEY 12

Honey ice cream. St. Germain poached apple & apricot compote.

## MERTENS PRIME

~ GENERAL MANAGER ~  
MERTENS HOSPITALITY

TONY THOMAS

~ EXECUTIVE CHEF ~  
MERTENS HOSPITALITY

PAUL BERGLUND

~ MANAGING MEMBER ~  
& RESTAURANT DIRECTOR

ANTHONY TANGORRA

PRIVATE EVENTS AT MERTENS

NHMEVENTS.COM