

MERTENS

PRIME

STARTERS

EGGS MAYONNAISE 2.5

In accordance with the specifications of the Association to Safeguard Egg Mayonnaise, (the A.S.O.M.), founded in 1990.

ONION SOUP GRATINÉE - 11

Veal broth, caramelized onion, crouton, Gruyere & Emmenthaler Cheese

CHEVRE SALAD* - 12

Warm goat cheese, bread crumb, herbs, apple, greens, red wine vinaigrette

ESCARGOT - 15

Farmed in rural New York and delivered fresh to Mertens. Carrot, shallots, garlic, butter, herbs, crostini

DEEP FRIED FROG LEGS- 14

Crispy fried frog leg, gribiche, watercress, scallion & herb salad, lemon vinaigrette

STEAK TARTARE- 13

Hand cut tenderloin. Pickled mushroom, shallot, cornichon, fines herbs, black pepper vinaigrette, house mayo, cured egg. Served with daily crackers

SEARED FOIE GRAS W/HEAD CHEESE* - 16

Berry jam, crostini, pistachio, pickled onion, scallion frills, black pepper vinaigrette,

THE MERTENS CHEESE CART

3oz. 12 | 6oz. 21

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.

NEW YORK 17.24

Grilled sirloin, green peppercorn brandy sauce

NEW ORLEANS 17/24

Dark roux, andouille sausage, smoked gouda

PARIS 9/12

Mornay, Emmental, fried ham

GRAND RAPIDS 16/19

Vegan "cheese" sauce, asparagus, tomato

MONTREAL 6.5/9.5

Traditional brown gravy & cheese curds

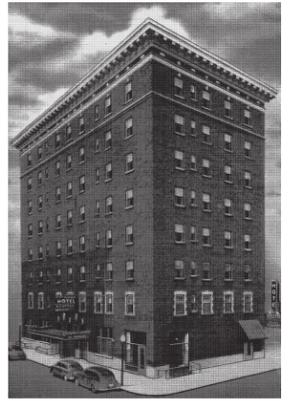
WEST VILLAGE 22/29

Game bird grave, foie, duck egg

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.



FRENCH HOUSE WINE CARAFES

RED | WHITE | SPARKLING | ROSE

\$7.5

8oz

Big glass

\$14.5

17oz

A few glasses

\$28

34oz

More than a bottle

OTHER SIDE FOR MORE

BISTRO MAINS

RATATOUILLE - 19

Courgettes, aubergine, tomato, gratinee, herbs, parmesan crisp, haricot vert and watercress salad dressed in black pepper vinaigrette.

STEAMED MUSSELS & FRITES- 22

White wine & herb broth. Fries.

SHRIMP ETOUFFEE- 25

House smoked bacon, pearl onion, brown gravy, scallion, pickled Fresno pepper, house Cajun spice blend, served over white rice

CHICKEN CORDON BLUE SUPREME- 34

Herbed ham, Gruyere, potato pave, mornay. Salad of greens with marinated courgettes, haricot vert, and duck ham. Dijon vinaigrette.

TARTE AU LAPIN- 39

Smoked rabbit with beer mustard sauce encased in our house-made butter crust. Pearl onion, celery, roasted carrot, kale, carrot puree,

WHOLE DOVER SOLE- 40

Traditional preparation of brown butter and lemon. De-boned table-side.

MERTENS STEAK COLLECTION

CUT

COULETTE {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

25

54

56

39

49

CHATEAUBRIAND FOR TWO

APPROXIMATELY 25 OZ. TWO SAUCES INCLUDED

~ CARVED TABLE-SIDE ~

88/113

END/CENTER

SIDES

CREAMED SPINACH- 10

MICHIGAN MUSHROOMS - 12

BELGIAN POMMES FRITES- 2.5/5/8

ROASTED ONIONS & THYME- 10

HAND-DIPPED ONION RINGS - 9

POTATO PAVE- 10

MAC N CHEESE- 10

SEASONAL GREEN VEGETABLE-9

SIDE SALAD - 8

SAUCES

SLOW-MELT HERB-GARLIC BUTTER- 3

RED WINE- 5

GREEN PEPPERCORN-5

HOLLANDAISE-6

BERNAISE- 6

*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

Cafe Lungo.....	4.5
Americano with extra shot over the top	
Cappuccino.....	4.5
Macchiato.....	4
Espresso (double-shot).....	3.5
Latte.....	5
Cafe Cubano.....	5
Sweetened espresso and textured milk	

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

SELECTIONS FOR CHILDREN

12 AND UNDER ONLY PLEASE

FRIED CHICKEN ENDS - 8

All white meat, breaded and fried chicken. Small fries.

MAC AND CHEESE - 5

KIDS' STEAK FRITES- 12

4oz sirloin, fries.

LITTLE RATATOUILLE- 6

KIDS' BOARD - 8

Small portions of grilled chicken breast, green beans, fries and fresh cheese curds.

WATER AND SOFT DRINKS

BRIX

Fountain beverages

2.5

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

MERTENS PRIME

~ GENERAL MANAGER ~
MERTENS HOSPITALITY

TONY THOMAS

~ EXECUTIVE CHEF ~
MERTENS HOSPITALITY

JASON KALETA

~ MANAGING MEMBER ~
& RESTAURANT DIRECTOR

ANTHONY TANGORRA

PRIVATE EVENTS AT MERTENS

NHMEVENTS.COM