

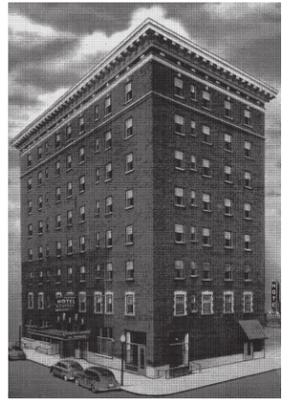
MERTENS

PRIME

BRIEF HISTORY OF MERTENS

New Hotel Mertens opened in early 1914. Later that year the hotel's founder, Charles Mehrstens, 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 Rapiadians 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.



APERITIFS TO START

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

After marrying Elizabeth Graener, she and Mr. Mehrstens gave birth to their daughter, Gertrude.

Charles sells his interest in the milling factory and makes his entry into hospitality, purchasing a controlling interest in the Hotel Atlantic & Pacific in White Cloud

After 14 successful years at the Atlantic & Pacific Mr. Mehrstens moved to Albion and took the reigns of a larger hotel property. After a year and a half in Albion, he continued his ascent in the Michigan hotelier market by making a similar hotel purchase in Detroit.

1905

The Dunham House

The Mehrstens final stop before settling in Grand Rapids was the five years spent in Manistee. After again selling his interest in his latest endeavor, Mr. Mehrstens purchases the The Dunham House in Manistee and oversees the property's success for 5-years.

Into the Milling Business

1883

After initially working in a shingles factory, the brothers open a milling business with a partner in Newaygo County.

Charles, along with his brother George, immigrate to the United States. After a quick stop in Kent County, Charles and George settle in Sand Lake.

1861

Immigrates to the U.S.

German-born

1857

Charles H. Mehrstens is born in Hanover, Germany on August the 9th. Mr. Mehrstens is born 7 years after Cesar Ritz. This generation ushered in the era of grand dame hotels throughout the world and many remain in use today.

FIRST COURSE

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

FRENCH HOUSE WINE CARAFES

RED | WHITE | SPARKLING | ROSE

All of these wines are served chilled

8oz	A big glass	\$7.5
17oz	A few glasses	\$14.5
34oz	More than a bottle	\$28

EGGS MAYONNAISE- 4

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

FRENCH ONION SOUP - 10

Veal broth, onion, crouton, Emmental gratiné

A STEAKHOUSE SALAD- 6/11

Baby lettuces, emmental batons, red onion, croutons, pickled pepper. Mertens house dressing.

SALADE PAYSANNE- 8/13

Baby lettuces, bacon lardons, ham batons, parsley, croutons, Emmental and blue cheese. Sherry vinaigrette.

CROQUE MADEMOISELLE- 19

Eight mini-croque madames. Choux, ham, Emmental, Mornay. Sunny-side up egg.

SHRIMP BEIGNETS- 14

New-Orleans style stuffed shrimp beignets. "Powdered sugar" dusting.

MERTENS BACON- 5/14.5

Brooklyn-style with minced garlic & herbs. By the piece or order of 3 slices.

OTHER SIDE FOR MORE

POUTINE

FRIES WITH TOPPINGS PILED HIGH.

MONTREAL 6/9/16

Traditional brown gravy & cheese curds

PARIS 8/16/21

Mornay, Emmental, herbed ham

NEW YORK* 12/21/29

Seared sirloin, poivre sauce, blue cheese

SAO PAULO* 10/19/27

Garlic chimichurri, sirloin, lemon

CALEDONIA 13/20/28

Local mushrooms, caramelized onion, gravy, curds

BENEDICT* 8/12/18

Herbed ham, fried egg, bernaïse

QUEBEC CITY* 10/16/23

Brown gravy, cheese curds, bacon, ham, fried egg

DIJON 14/19/28

Spicy Dijon-cream, ham, bacon, curds

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

MAIN COURSES

MERTENS STEAK COLLECTION

CUT		PRICE
COULOTTE, TOP SIRLOIN*	10 OZ.	33
NEW YORK STRIP*	CUT TO 1.5"	59
RIBEYE*	CUT TO 1.5"	59
PETIT FILET MIGNON*	HAND CUT TO	49
FILET MIGNON*	2 OR 3 INCHES	59

CHATEAUBRIAND FOR TWO

APPROXIMATELY 25 OZ. TWO SAUCES INCLUDED
 ~ CARVED TABLE-SIDE ~
 149
 CENTER-CUT*

~ PLEASE NOTE BEEF PRICES HAVE BEEN INCREASING RAPIDLY. ANY FURTHER CHANGES TO THESE PRICES WILL BE EXPLAINED BY OUR TEAM PRIOR TO TAKING YOUR ORDER. ~

Reuniting with his brother George, Charles and he purchase the Crathmore Hotel in downtown Grand Raids. The Crathmore is a fused-collection of three old hotels, the Kent, the Hansen and the American. The Crathmore has a prime location, on the corner of Ionia and Oakes, across from the ever-expanding Grand Rapids Union Station train depot

1910

The Crathmore Hotel

Mr. Mehrtens again splits from his brother and sells his interest in their business to him. Mr. Mehrtens uses the proceeds to purchase two dwellings next door to the Crathmore, at what is to become New Hotel Mertens at 35 Oakes St.

1911

New Hotel Mertens

Tom Luce

1913

Mr. Charles Marston Luce, also known as Tom, was born in Battle Creek, but was residing in Arizona in early to mid-1913 as the proprietor of a retail tannery business. He then returned to Michigan in September of 1913 year and married Gertrude Mehrtens. He immediately began working on the New Hotel Mertens project, as his father-in-law battled with a long-time illness,

Opening of NHM

1914

New Hotel Mertens opened on January 6, 1914 to great fanfare with many publications calling it the grandest hotel in Michigan. Tom Luce was the opening GM. Mr. Mehrtens died in-residence at his new property in August of that year.

The Gertrude & Tom Years

1915

With her mother's health also in decline, Gertrude Mehrtens Luce assumes ownership of New Hotel Mertens while Tom Luce continues as general manager and the public-facing presence of ownership.

1933

The Depression

With the onset of the Depression, Mr. and Mrs. Luce navigate the hotel through the turmoil. George Mehrtens and his wife, still owners of the Crathmore, file for bankruptcy.

RATATOUILLE STUFFED PEPPER - 19

Red bell pepper with white wine risotto & ratatouille. Gruyere gratinee. Salad.

STEAMED MUSSELS*- 23

PEI mussels. White wine broth. Frites.

HOUSE-MADE PASTA AUX JAMBON ET TRUFFE- 33

House-made creste de gallo pasta. Emmental cheese, herbed-ham and black truffle.

SEARED SKIN-ON SALMON*- 35

Classic bistro dish of dijon-mustard crusted salmon. Summer vegetables. Dijon-mornay sauce.

STEAK AU POIVRE- 44

Filet mignon tips. Pan sauce of cream, green peppercorns and brandy.

Mr. Luce's long and glorious reign leading the Mertens ends and he & Gertrude's son take over. The family sells the hotel soon after. The records conflict, but the best information we have is that the family sold the property in 1955

1955

New Ownership

To make way for Route 131, Union Depot was demolished in 1960 and the entire neighborhood south of Fulton suffered an immediate decline. After spending many decades as a troubled month-by-month occupancy hotel property, the Mertens (and what was later named Heartside Manor), was purchased in 2003 and slated for renovation; which occurred in 2011.

1960

US-131

SIDES & SAUCES

DEEP-FRIED BRUSSELS SPROUTS- 11
Crispy, caremlized sprouts with vinegar-honey glaze.

SEARED MUSHROOMS & PEARL ONIONS-10
Lemon, tarragon, chives, and chervil.

MAC N CHEESE- 12
House-made pasta. Mornay and cheeses from the Mertens' cheese cart.

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

SAUCES

HERB-GARLIC BUTTER- 3

POIVRE- 6

BEARNAISE* - 5

HORSERADISH- 4

GARLIC CHIMICHURRI- 5

The Future of New Hotel Mertens

At this current incarnation of the property our purpose that guides all of our team's actions is to "Honor our piece of Grand Rapids history one guest at a time". And as time goes on we hope to continue to be better able to tell the story of the German immigrant who came to Michigan as a teenager and built a tremendous legacy for himself, his family, his employees and his community.

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