MERTENS

PRIME

STARTERS

EGGS MAYONNAISE- 4

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

{NOT} FRENCH ONION SOUP - 12

Dashi broth, onion, crouton, Emmantal gratinee

A STEAKHOUSE SALAD- 6/11

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

ALSATIAN BRETZEL - 17

Housemade Uber rye pretzel. Smothering of emmental & bacon lardons. Dijon mustard.

CROQUE MADEMOISELLE- 19

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

OYSTERS ROCKEFELLER* - 11/22

House-shucked oysters. Butter, fine herbs, bacon lardons, crumb gratinée.

SHRIMP BEIGNETS- 11

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

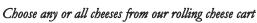
MERTENS BACON- 5/14.5

Brooklyn-style with Mertens minced garlic and herbs.

THE MERTENS CHEESE CART



<u>30z</u>. 13



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

BRIEF HISTORY OF MERTENS

New Hotel Mertens opened in early 1914. Later that year the hotel's founder, Charles Mehrtens, 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 Rapidians 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 All of these wines are served chilled

\$7.5

\$14.5

\$28

17oz

34oz



FRESH OYSTERS*

\$18 PER HALF-DOZEN OR \$28 PER DOZEN

SHRIMP COCKTAIL

\$19

HOUSE COCKTAIL SAUCE

POUTINE FRIES WITH TOPPINGS PILED HIGH.

MONTREAL 4.5/9/16

Traditional brown gravy & cheese curds

NEW YORK* 9/17/24

Seared sirloin, poivre sauce, blue cheese

PHILLY* 6/9/17 Sliced ribeye, grilled onion, house whiz, peppers

CALEDONIA 12/19/27

Local mushrooms, carmelized onion, gravy, curds

QUEBEC CITY* 9/16/24 Brown gravy, cheese curds, bacon, ham, fried egg

STEAMED MUSSELS*- 23 PEI mussels. White wine broth. Frites.

BEEF STROGANOFF*- 39

RATATOUILLE STUFFED PEPPER - 19

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

PARIS 8/12/19 Mornay, Emmental, herbed ham

SAO PAULO* 8/12/19 Garlic chimichurri, sirloin, lemon

BENEDICT* 8/12/19

Herbed ham, fried egg, bernaise

DIJON 10/15/22

Spicy Dijon-cream, ham, bacon, curds

BISCAYNE* 8/12/17

Fried shrimp, lemon-cream, garlic-herbs

MERTENS STEAK COLLECTION

CUT		PRICE
COULOTTE TOP SIRLOIN*	10 OZ. HAND-CUT	28
NEW YORK STRIP*	CUT TO 1.5"	55
RIBEYE*	CUT TO 1.5"	58
PETIT FILET MIGNON*	HAND CUT TO	39
FILET MIGNON*	2 OR 3 INCHES	54

APPROXIMATELY 25 OZ. TWO SAUCES INCLUDED ~ CARVED TABLE-SIDE ~ 120 / 129

FRENCH-CUT* / CENTER-CUT*



DUCK A L'ORANGE*- 49

Two-way. A dry-seared breast accompanied by a crispy leg confit. Slow reduction of orange, honey & Grand Marnier.

Filet mignon & sirloin tips. Local chestnut mushrooms & cream. Housemade sagnarelli pasta.

HOUSEMADE PASTA AUX JAMBON ET TRUFFLE- 33 House-made creste de gallo pasta. Emmental cheese, herbed-ham and black truffle.

BISTRO MAIN COURSES

SIDES AND SAUCES

ANDOUILLE TWICE-BAKED POTATO- 9 Dried tapenade & chive-speckled creme fraiche. Andouille, cheddar and butter. .

CURRIED CAULIFLOWER GRATIN- 8

Cauliflower "milk", cumin, corriander, chili pepper. Emmental.

SAUTEED MICHIGAN MUSHROOMS- 12 Thyme, lemon and garlic oil. From Pebble Creek Mushrooms in Caledonia, MI

SAUTEED SPINACH- 6 Fresh baby spinach. Olive oil.

MAC N CHEESE- 10

Housemade pasta. Emmental, aged-cheddar. Crouton.

BELGIAN POMMES FRITES(FOR 2)- 8 Brined russets. Blanched & deep fried.

ONION RINGS (FOR 2)- 10 Hand-cut and hand-dipped to-order.

SAUCES

HERB-GARLIC BUTTER- 3

POIVRE- 6

BERNAISE* - 5

HORSERADISH- 4

GARLIC CHIMICHURRI- 5