

MERTENS

PRIME

STARTERS

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

{NOT} FRENCH ONION SOUP – 12
Dashi broth, onion, crouton, Emmental 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

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

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*		39
FILET MIGNON*	HAND CUT TO 2 OR 3 INCHES	54

CHATEAUBRIAND FOR TWO

APPROXIMATELY 25 OZ. TWO SAUCES INCLUDED
~ CARVED TABLE-SIDE ~
120 / 129
FRENCH-CUT* / CENTER-CUT*

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

CURRIED CAULIFLOWER GRATIN– 8
Cauliflower “milk”, cumin, coriander, 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 .

SIDES AND SAUCES

SAUCES

HERB-GARLIC BUTTER– 3

POIVRE– 6

BERNAISE* – 5

HORSERADISH– 4

GARLIC CHIMICHURRI– 5

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.



FRENCH HOUSE WINE CARAFES

RED | WHITE | SPARKLING | ROSE

All of these wines are served chilled

\$7.5

\$14.5

\$28

8oz

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

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, bernaïse

DIJON 10/15/22

Spicy Dijon-cream, ham, bacon, curds

BISCAYNE* 8/12/17

Fried shrimp, lemon-cream, garlic-herbs

BISTRO MAIN COURSES

RATATOUILLE STUFFED PEPPER – 19

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

STEAMED MUSSELS*– 23

PEI mussels. White wine broth. Frites.

HOUSEMADE PASTA AUX JAMBON ET TRUFFLE– 33

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

BEEF STROGANOFF*– 39

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

DUCK A L'ORANGE*– 49

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

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