

# Meritage

## Lunch

### Lighter Fare

Daily Soup Inspired Daily	\$6
Colorado Wild Mushroom Bisque With Sage Pizzelle	\$6
Grilled Flatbread Portobello, Heirloom Tomato, Haystack Mountain Goat Cheese, Caramelized Onion and Grilled Artichoke	\$10
Wedge of Organic Iceberg Point Reyes Farmstead Cheese, Tomato, Red Onion, Apple wood Smoked Bacon and Blue Cheese Dressing	\$8
Add Grilled Chicken \$4    Grilled Prawns \$5    Grilled Steak \$7	
Simple Organic Baby Greens Shaved Cucumber, Radish, Carrots, Croutons and Red Wine Shallot Vinaigrette	\$6
Caesar Salad Whole Romaine Hearts with Nero Pecorino, Croutons, Grapes and a Garlic Dressing	\$7
Salmon Nicoise Salad Grilled Romaine Hearts, Baby Greens, Egg, Olives, Capers, Green Beans, Baby Potatoes Tossed with a Red Wine Shallot Vinaigrette	\$13
Jumbo Prawn Remoulade Charred Celery and Romaine Hearts	\$13
<b>Sandwiches</b>	
<i>All Sandwiches are Served with a Small Side: Choice of French fries, Chips, Side Salad or Side of Fruit</i> Grilled Chicken Club	\$10
Lemon Basil Aioli, Fried Egg, Swiss Cheese, Avocado, Tomato, Bacon and Red Leaf Lettuce on a Ciabatta	
Crab Cake Po Boy Roasted Crab Cakes, Saffron Aioli, Tomato Oil and Shaved Fennel Slaw on Commmeal Dusted Hoagie	\$13
Grilled Half Pound Angus Burger Red Leaf Lettuce, Pickled Vegetables, Onions and Choice of Cheese and Two Toppings	\$11

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### Sandwiches

*All Sandwiches are Served with a Small Side: Choice of French Fries, Chips, Side Salad or Side of Fruit*

#### Rib-eye Steak Pizzaiola

\$15

Roasted Rib-eye, Artichokes, Olives, Onion, Peppers, Tomato, Basil and Marsala on a Toasted Baguette

#### Deli Style Reuben

\$9

Hot Corned Beef, Sauerkraut, 1000 Island Dressing and Gruyere Cheese on Toasted Dark Rye

### Entrée's

#### Grilled Salmon

\$15

Grilled Artichokes and Hearts of Palm Relish, Goat Cheese Polenta, Citrus Butter and Curried Caramel Popcorn

#### Zinfandel & Peppercorn Roasted Colorado Bone-In Chicken Breast

\$14

Parsnip, Potato Puree, Caramelized Brussels Sprouts, Mushrooms, Baby Onions and Pan Jus

#### "Mac & Cheese" Rigatoni Pasta Casserole

\$13

Mascarpone, Spinach and Artichoke Fondue, Shaved Ricotta Salata and Truffle Oil

#### Fish and Chips

\$12

Saffron Aioli, Fennel Slaw and French Fries

### Desserts

#### Frangelico Crème Brulee

\$7

#### "Textures in Chocolate"

\$8

Chocolate Panna Cotta, Warm Rollo Cupcake and Frozen Mousse

#### Vanilla Bean Cheesecake

\$8

With Drunken Cherries

#### Gingerbread Pudding

\$7

With Cranberry Gelato and Apple Paper