

# Meritage

## Seasonal Starters

<b>Grilled Flatbread Portabella</b>	<b>\$10</b>
Seasonal Tomato, Haystack Mountain Goat Cheese, Caramelized Onions & Artichokes	
<b>Beef Carpaccio</b>	<b>\$15</b>
Nero Pecorino, Arugula, Shaved Vidalia Onion, Capers, Red Wine Shallot Vinaigrette & Alder	
<b>Dungeness Crab Cakes</b>	<b>\$11</b>
Charred Green Tomato Relish, Lemon Basil Aioli	
<b>Cast Iron Seared Foie Gras</b>	<b>\$17</b>
Spiced Apple Crepe, Walnut Preserves	
<b>Maine Lobster Potato Aioli</b>	<b>\$12</b>
Baby Greens, Black Garlic Brushetta	
<b>Roasted Garlic and Sunchoke Soup</b>	<b>\$6</b>
Black Garlic Oil and Artichoke	
<b>Simple Organic Baby Greens</b>	<b>\$6</b>
Shaved Cucumber, Radish, Carrots, Croutons with Red Wine Shallot Vinaigrette	
<b>Whole Romaine Hearts</b>	<b>\$7</b>
Nero Pecorino, Croutons with Grapes & Sweet Garlic Dressing	
<b>Wedge of Organic Iceberg</b>	<b>\$8</b>
Chilled Iceberg, "Moody Blues" Cheese, Tomato, Red Onion, Smoked Bacon and Blue Cheese Dressing	
<b>Tomato and Sweet Pepper Caprese</b>	<b>\$9</b>
Mozzarella, Roasted Sweet Pepper, Arugula, Extra Virgin Olive Oil	
Aged Balsamic Vinegar and Brushetta	

## Chef's Creations

<b>Cedar Paper Grilled Salmon</b>	<b>\$27</b>
Arugula, Tomato & Caper Berry Salad with Candied Pumpkin Seed Vinaigrette	
<b>Roasted Chilean Sea Bass</b>	<b>\$32</b>
Smoked Jalapeno Lobster Fondue, Pepper Coulis, Vegetable and Fingerling Potato	
<b>16 Spiced Chicken</b>	<b>\$25</b>
Blackberry Licorice Reduction, Green Onion Mashed Potatoes, and Glazed Carrots	
<b>Wild Raspberry Ale Brined Pork Rib Chop</b>	<b>\$26</b>
Organic White Mascarpone Grits, House Made Raspberry BBQ and Green Tomato Relish	

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## Chef's Creations

Smoked Bison Tenderloin	\$35
Roasted Anaheim Pepper and Chorizo Hash, Wild Berry Gastrique	
Grilled Colorado Lamb Chops	\$34
Rosemary & Citrus Sea Salt Crusted Chops, Pancetta & White Bean Ragout, Black Garlic Jam	
Slow Cooked Bison Short Rib	\$28
Piquillo Pepper Potato Puree, Blackberry Reduction	
Crisp Vegetable Spring Roll	\$26
Fried Garden Vegetable Rolls, Tomato Caper Berry Salad, Spiced Sweet and Sour Sauce	
Diver Scallops a la Plancha	\$31
Basil, Tomato, Italian Pepper, Wine, Olives, Citrus, Butter and Black Garlic Pesto Noodles	
Australian Lobster Tail	Market
Roasted or Steamed, Drawn Plugra Butter, Potato Puree and Roasted Jumbo Asparagus	
"Land and Sea"	Market
Roasted Full Australian Lobster Tail, Drawn Plugra Butter, Beef Tenderloin, Roasted Colorado Mushrooms, Potato Puree and Jumbo Asparagus	

## Omni Steaks

Filet Of Beef	\$28
Steak Delmonico	\$32
Cowboy Cut Ribeye Steak	\$38
Petite Beef Shoulder "Chateaubriand" Style	\$24
With Bordelaise and Béarnaise	

## Meritage Signature Sides \$6

Asparagus - Steamed or Roasted with Marcona Almond Brown Butter	
Black Garlic Roasted Colorado Mushrooms	
Broccoli Rabe with Crushed Red Pepper, Garlic, Lemon and Salt	
Organic White Grits with Mascarpone	Mashed Yukon Gold Potatoes
House Made Steak Cut Fried Onions	Roasted Fingerling Potatoes
Nightly Grilled Vegetable Plate	Braised Sweet and Sour Beets