

BEGINNING

*** OYSTERS ON HALF SHELL** (½ doz) ... \$9
Seasonal oysters served with cocktail sauce

CRAB CAKE ... \$12
*Crisp fried Dungeness crab cake with crawfish,
pancetta and roasted corn succotash.*

PORTABELLA MUSHROOM NAPOLEAN ... \$7
*Roasted red peppers, oven roasted tomatoes,
boursin cheese, grilled onions and field greens.
Drizzled with a balsamic reduction..*

SHRIMP COCKTAIL ... \$12
*Jumbo shrimp poached in white wine court boullion
with traditional Cocktail sauce and fresh lemon
(low fat)*

FRENCH ONION SOUP ... \$5
*Caramelized Onions in a beef stock with a crouton and
Swiss cheese melted on top*

CRAB BISQUE ... \$7
*Full bodied brandy cream
garnished with crème fraiche and Dungeness crab*

EARTH

ICEBERG LETTUCE WEDGE ... \$5
*With Maytag bleu cheese dressing, beefsteak tomatoes,
and applewood smoked bacon*

CLASSIC CAESAR SALAD ... \$5
*Romaine lettuce and radicchio.
Served with roasted garlic croutons, shaved parmiggiano
reggiano and Caesar dressing*

SALMON NICOISE SALAD ... \$18
*Haricot Verte, Red Onion, Red Potatoes, Tomato wedge,
Hard-boiled egg, Kalamata olives, tossed in a roasted
garlic vinaigrette (low-cholesterol)*

SHRIMP LOUIS ... \$19
*Jumbo Shrimp, tomato, egg, black olives, cucumbers and
Bibb Lettuce with a creamy Louis Dressing*



MERITAGE

♦ Steakhouse ♦

FIRE

*** BONE IN RIBEYE**
20 oz Tender cut ribeye with “bone-on”
(Carbohydrate conscious)
\$36

*** HICKORY SMOKED PRIME RIB**
14 oz Hickory smoked and slow roasted,
served with au jus and horseradish sauce
(Carbohydrate conscious)
\$25

*** FILET MIGNON**
10 oz Generously cut and tender
(Carbohydrate conscious)
\$33

*** TOP SIRLOIN**
12 oz Baseball Cut
(Carbohydrate conscious)
\$25

*** NEW YORK STRIP STEAK**
14 oz Full flavor classic cut
(Carbohydrate conscious)
\$27

*** PORK CHOP**
Thick cut, Cajun Rubbed, Served with homemade
apple- sauce and prickly pear BBQ sauce
\$23

*** COLORADO LAMB CHOPS**
Herb and bell pepper coated, served with a Riata
\$26

WATER

*** SALMON FILET**
Marinated in white wine, olive oil and fresh herbs,
and grilled to perfection
(low fat)
\$22

*** AHI TUNA**
Grilled and served with a ponzu drizzle
and wasabi vinaigrette
(low fat)
\$25

DOVER SOLE
Spinach and boursin roulade, pan seared, with lemon-butter pan jus
\$25

SKY

FREE RANGE CHICKEN BREAST
Pan seared and served with a Rosemary peach glaze
(low cholesterol)
\$21

DUCK CASSOULET
Slow cooked Classic Confit Duck Leg, White Bean,
and Smoked Sausage casserole
\$23

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs
may increase your risk of food borne illness, especially if you have certain medical conditions.

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Parties of six (6) people or more are subject to an eighteen percent (18%) gratuity

SIDES

GARLIC MASHED POTATOES ... \$6

JUMBO BAKED POTATO ... \$6

SAUTÉED ASPARAGUS ... \$6

SAUTÉED WILD MUSHROOMS ... \$6

SPINACH AU GRATIN ... \$6

WILD RICE PILAF ... \$6

STEAMED SPINACH ... \$6
(low fat)

STEAMED BROCCOLI ... \$6
(low cholesterol)

STEAK CHART

BLACK AND BLUE

*Cold, red center, charred outside,
juices running*

RARE

Cool, red center, juices running

MEDIUM RARE

Warm dark pink, juices running

MEDIUM

Hot pink center, juices running

MEDIUM WELL

*Hot light pink to brown center,
no juices*

WELL DONE

Hot dark center, no juices

ADDITIONS

AU POIVRE ... add \$3

*Peppercorn crusted and served with bleu cheese
peppercorn sauce*

DIANE ... add \$3

*Sauteéd in butter with a mushroom sauce
and burgundy wine. Flamed with brandy*

OSCAR ... add \$6

*Served with crabmeat, asparagus
and bearnaise sauce*