



HOUSE SALAD

Iceberg, romaine and spring mix with tomatoes, cucumber, sliced red onion and croutons.

ICEBERG WEDGE

Bleu cheese crumbles & applewood bacon topped with our famous bleu cheese dressing.

ENTREES

FILET MIGNON

8 oz., cut in house, tender as a mother's love, topped with toasted onions.

ANGUS RIBEYE

14 oz., aged and cut in house, topped with marsala cremini mushrooms.

NEW YORK STRIP

16 oz., a Merrick favorite, chef's herb butter, aged Angus and cut in house.

ITALIAN CHICKEN PASTA

Parmesan sauteed chicken breast, fresh spinach, bruschetta and our famous chardonnay sauce, tossed with angel hair pasta.

WALLEYE PIKE

8 to 10oz. crispy fried or lightly seasoned and broiled, with house made tartar sauce.

PECAN CRUSTED PORK TENDERLOIN

Sautéed tenderloin topped with Maker's Mark apple chutney and maple chipotle butter.

SOUTHERN FRIED CHICKEN

We're famous for it!

FRESH FISH OF THE DAY

Preparation changes daily.

FRESH CANADIAN SALMON

Delicately broiled, served with dill hollandaise.

MEDITERRANEAN CHICKEN

"Cooking Light" grilled tender breast with grilled squash, red onion and fresh bruschetta, topped with a balsamic drizzle.

CENTER CUT PORK CHOP

10oz., heavenly marbled and selected for Merrick, with a hickory bacon, red onion and cranberry compote, and a hint of Woodford Reserve.

ENTREES ARE SERVED WITH CHOICE OF TWO

choice of salad, southern green beans, Merrick's corn pudding, stewed tomatoes, baked potato, crispy fries or vegetable of the day