

APPETIZERS

GROUPE FINGERS ~ a house favorite with our famous mustard sauce. 13

MAKER'S MARK SHRIMP ~ bacon wrapped shrimp, Maker's B-B-Q sauce, three cheese grits. 16

MERRICK'S CALAMARI ~ Asian slaw, banana pepper rings, sesame ginger vinaigrette. 16

ARTICHOKE & ROCK SHRIMP DIP ~ rich parmesan cheese, Lavosh flatbread and pita chips. 14

CHEF CANNON'S SOUP DU JOUR
Made with love daily. Cup 4 Bowl 6

FRIED BANANA PEPPERS ~ crispy fried, a Lexington tradition. 13

TRICK'S BEER CHEESE ~ Wisconsin cheddar, smoked jalapenos, Country Boy brew, Ritz crackers and pretzels. 11

LOBSTER, SHRIMP & CRAB NACHOS ~ goat cheese, smoked cheddar and fontina cheeses, grilled corn salsa, tortilla chips with chipotle sour cream. 20

FRIED GREEN TOMATOES ~ our country ham cream cheese salad, southern peach glaze drizzle. 16

AHI TUNA ~ sesame seared yellowfin tuna, ginger cucumber salad, firecracker drizzle and soy reduction. 17

SPRING COCKTAILS

KENTUCKY ICED TEA
Buffalo Trace, cranberry juice, lemonade, and sweet tea, served with a lemon wheel. Served over ice. 11

BOURBON SLUSH
Kentucky Bourbon blended with a variety of citrus juices and tea. We're famous for it! 10

WHITE PEACH SANGRIA
Peach infused Moscato with a splash of ginger ale, served with an orange and cherry. Served over ice. 11

PINEAPPLE MARTINI
House infused pineapple vodka, shaken and served UP. A patio favorite! 12

CUCUMBER MINT MULE
Ketel One cucumber infused, muddled fresh mint and cucumber, simple syrup, topped with gosling ginger beer. 10

HIBISCUS MARGARITA
Premium Tequila, Wild Hibiscus syrup, triple sec, lime juice, sour, and grapefruit. Served with an infused Hibiscus flower 12

ASHLEY'S RASPBERRY BLISS
Wheatly vodka, Chambord, lemonade, and a splash of sprite. Served over ice, and garnished with a raspberry 10

MERRICK'S BARREL PICK'S

Choose 3 from any of our Merrick Barrel picks for a flight to enjoy 22

WINE BY THE GLASS

White
The Palm, Rose, *Vin De Provence* 11
Sea glass, Pinot Grigio, *Santa Barbara* 9
Pine Ridge Chen in Blanc Viognier Grigio 10
Seven Daughters, Moscato, *Italy* 9
J. Lohr, Riesling, *C.A.* 10
Giesen, Sauvignon Blanc, *New Zealand* 9
Decoy, Sauvignon Blanc, *Sonoma County* 10
Bogle, Chardonnay, *C.A.* 9
Jackson Estate, Chardonnay, *Santa Maria* 10
Boen, Chardonnay, *C.A.* 13
Sonoma-Cutrer, Chardonnay, *Sonoma County* 15

Red
J. Lohr, Pinot Nair, *Falcons Perch* 11
La Crema, Pinot Nair, *Monterey* 12
Benton - Lane, Pinot Nair, *Willamette* 13
Coppola Claret, Red Blend, *C.A.* 11
Uppercut, Cabernet Sauvignon, *C.A.* 9
Juggernaut, Cabernet Sauvignon, *C.A.* 12
Black Stallion, Cabernet Sauvignon, *Napa* 17
Gascon, Malbec, *Argentina* 9
Bonterra, Red Zinfandel, *C.A.* 11
Bread & Butter, Merlot, *C.A.* 12
Frog's Leap, Red Zinfandel, *Napa Valley* 15

SALADS

HOUSE SALAD ~ iceberg, romaine and spring mix with tomatoes, cucumber, fresh egg and croutons. 8

GREEN GODDESS SALAD ~ a true classic...crisp iceberg and romaine, applewood bacon, egg and flat bread croutons. 12 | half substitute 6

BABY JEN SALAD ~ crisp romaine, smoked tomato ranch, fresh egg and pork belly bacon, garlic baby mushrooms and warm potato croutons. 13 | half substitute 7

ICEBURG WEDGE ~ blue cheese crumbles & applewood bacon with our famous bleu cheese dressing. 10 | half substitute 3

Top your salad with grilled or fried boneless chicken breast 8
fresh salmon or jumbo shrimp 9

ENTREES

FILET MIGNON ~ 8 oz. cut in house daily, tender as a mother's love, topped with toasted onions. 49

ANGUS RIBEYE ~ 14 oz. aged and cut in house, marsala cremini mushrooms. 48

NEW YORK STRIP ~ 16 oz. my favorite, chefs herb, aged Angus and cut in house. 47

WALLEYE PIKE ~ Dad's favorite fish, 8 to 10 oz. crispy fried or lightly seasoned and broiled, with house made tartar sauce. 33

MEDITERRANEAN CHICKEN ~ "COOKING LIGHT" grilled tender breast with grilled squash, red onion and fresh bruschetta, balsamic drizzle. 26 *Grilled Portobello also available.*

ITALIAN PASTA ~ parmesan sauteed chicken breast, fresh spinach, bruschetta and our famous chardonnay sauce, tossed with angel hair pasta. 29
Substitute grilled portobello 24 | or fresh grilled salmon 31

COLORADO LAMB CHOPS ~ Two 6oz. fresh loin chops, grilled, au jus, rosemary toast and mint jelly. 46

CENTER CUT PORK CHOP ~ 10oz., heavenly marbled and selected for Merrick, hickory bacon, red onion and cranberry compote with a hint of Woodford Reserve. 26

PECAN CRUSTED PORK TENDERLOIN ~ a house favorite, sautéed tenderloin, Maker's Mark apple chutney and maple chipotle butter. 29

SOUTHERN FRIED CHICKEN ~ white or dark, half a bird, Danny hand breads every piece with love, We're famous for it! 28

FRESH CANADIAN SALMON ~ Delicately broiled with dill hollandaise drizzle. 29

MERRICK'S KENTUCKY HOT BROWN ~ fresh turkey, country ham on toast points, under a blanket of Chef Patrick's mornay. Tomato slices, bacon and parmesan cheese. 24

MERRICK BURGER ~ 8 oz. fresh hand patted daily ground beef, with your choice of cheese and a side. 18

CHOICE OF TWO ~ southern green beans, Merrick's corn pudding, Libby's stewed tomatoes, baked potato, crispy fries and vegetables of the day

Substitute a house salad for side 3

We have been offering our guests the finest in traditional southern cuisine and personal service by our amazing staff for more than 43 years. Thank you for dining with us.