

APPETIZERS

GROUPER FINGERS | 15
a house favorite, served with our famous mustard sauce.

MAKER’S MARK SHRIMP | 16
bacon wrapped shrimp, Maker's BBQ sauce, and three cheese grits.

MERRICK’S CALAMARI | 17
Asian slaw, banana pepper rings, and sesame ginger vinaigrette.

ARTICHOKE & ROCK SHRIMP DIP | 15
rich parmesan cheese, Lavosh flatbread and pita chips.

MARYLAND CRAB CAKES | 21
garlic crumb dusted served over arugula with feta crumble, smoked paprika and mustard sauce drizzle.

FRIED BANANA PEPPERS | 14
crispy fried, a Lexington tradition, served with cocktail sauce.

TRICK’S BEER CHEESE | 14
Wisconsin cheddar, smoked jalapenos, Country Boy brew, Ritz crackers and pretzels.

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

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

BEEF TENDERLOIN SKEWERS | 20
two beef tenderloin skewers over homemade cheese grits, topped with a port reduction, bearnaise, and toasted onions.

WINTER COCKTAILS

FRENCH 75 | 14
Tanqueray, simple syrup, lemon juice and sparkling white wine.

THE NEW FASHIONED | 16
Woodford Reserve Bourbon, demerara simple syrup, soda, bitters, luxardo cherry and orange zest.

WHITE PEACH SANGRIA | 13
Peach puree, Moscato, ginger ale and peaches.

THE ROSEMARY CRAN-TINI | 13
Citron Vodka, housemade cranberry and rosemary syrup and apple blossom bitters.

WINTER IN MANHATTAN | 14
Benchmark Bourbon, walnut bitters, crème de cacao, sweet vermouh and luxardo garnish.

BLUE CHRISTMAS | 13
Pinnacle whipped cream vodka, Blue Caracao, fresh lemon juice and simple syrup.

HOUSE SALAD | 8
iceberg, romaine and spring mix with tomatoes, cucumber, sliced red onion and croutons.

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

LEMON BASIL GARDEN SALAD | 12
mixed greens, toasted almonds, dried blueberries, bitter sweet red onions, feta cheese crumbles, and Chef’s lemon basil vinaigrette.

ICEBERG WEDGE | 9
bleu cheese crumbles & applewood bacon topped with our famous bleu cheese dressing.

Top your salad with grilled or fried boneless chicken breast | 9 shrimp | 9 or fresh salmon | 13

ENTREES

FILET MIGNON 8 oz. | 52
cut in house daily, tender as a mother’s love, topped with toasted onions.

ANGUS RIBEYE 14 oz. | 51
aged and cut in house, marsala cremini mushrooms.

NEW YORK STRIP 16 oz. | 51
a Merrick Inn favorite, Chef’s herb butter, aged angus cut in house.

WALLEYE PIKE | 33
8 to 10 oz. crispy fried or lightly seasoned and broiled, with house made tartar sauce.

MEDITERRANEAN CHICKEN | 29
“COOKING LIGHT” grilled tender breast with grilled squash, red onion and fresh bruschetta, balsamic drizzle. *(Substitute grilled portobello 22)*

ITALIAN PASTA | 29
parmesan breaded chicken breast, fresh spinach, bruschetta and our famous chardonnay sauce, tossed with angel hair pasta. *(Substitute grilled portobello 22 or fresh grilled salmon 34)*

LAMB CHOPS | 51
2-6 oz. lamb chops locally sourced from Freedom Run Farm, grilled with a crispy polenta cake and mint julep gastrique.

CENTER CUT PORK CHOP 10 oz. | 31
heavenly marbled and selected for the Merrick, hickory bacon, red onion and cranberry compote with a hint of Woodford Reserve.

PECAN CRUSTED PORK TENDERLOIN | 36
a house favorite, sautéed tenderloin, Maker’s Mark apple chutney and maple chipotle butter.

SOUTHERN FRIED CHICKEN | 29
white or dark, half a bird, we hand bread every piece with love, we’re famous for it! *(Additional charge for all breasts.)*

FRESH CANADIAN SALMON | 36
delicately broiled with dill hollandaise drizzle.

MERRICK’S KENTUCKY HOT BROWN | 27
fresh turkey and country ham on toast points, under a blanket of Chef Patrick’s mornay sauce, tomato slices, bacon and parmesan cheese.

MERRICK BURGER 8 oz. | 19
fresh ground beef, hand patted daily with your choice of cheese and a side.

CHOICE OF TWO

southern green beans, Merrick's corn pudding, stewed tomatoes, baked potato, crispy fries, and vegetables of the day. *(Substitute a house salad for side 4).*

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

WINE BY THE GLASS

White La Crema, Rosè, *Monterey*..... 12
Silver Gate, Pinot Grigio, C.A. 9
Pine Ridge Chenin Blanc Viognier Grigio..... 12
Vietti, Moscato d’asti, *Italy*..... 9
J. Lohr, Riesling, C.A. 10
Giesen, Sauvignon Blanc, *New Zealand*..... 9
Decoy, Sauvignon Blanc, *Sonoma County*..... 13
Bogle, Chardonnay, C.A. 9
Raeburn, Chardonnay, Russian River Valley... 12
Jackson Estate, Chardonnay, *Santa Maria*..... 13
Sonoma-Cutrer, Chardonnay, *Sonoma County*. 16

Red J. Lohr, Pinot Noir, *Falcons Perch*..... 11
La Crema, Pinot Noir, *Monterey*..... 13
Benton - Lane, Pinot Noir, *Willamette*..... 15
Freakshow, Red Blend, Lodi..... 13
Oberon, Cabernet Sauvignon, Napa Valley..... 18
De Loach, Cabernet Sauvignon, C.A. 11
Juggernaut, Cabernet Sauvignon, C.A. 15
Kermit Lynch, Cotes Du Rhone Rouge, Fr..... 12
Gascon, Malbec, *Argentina* 9
Bonterra, Red Zinfandel, C.A. 13
Bread & Butter, Merlot, C.A. 12