

HOUSE SALAD

Iceberg and romaine with cucumbers, tomatoes, egg and croutons.

SOUP OF THE DAY

Made with love, preparation changes daily.

GREEN GODDESS SALAD

a true classic....crisp iceberg and romaine, applewood bacon, egg and flat bread croutons tossed in our house made Green Goddess.

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, chefs 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

Bob Sr.'s favorite fish, 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, 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 or soup, southern green beans, Merrick's corn pudding, Libby's stewed tomatoes, baked potato, crispy fries or vegetables of the day