

MERCER

ONE THIRTEEN

STARTERS

Soup of the day – Ask your server

Fried Oysters - \$13

Four Delaware oysters topped with seasoned breadcrumbs served with a white wine butter sauce.

Tuna Carpaccio - \$20

Thinly sliced tuna on a bed of mashed potatoes topped with spring mix and garlic aioli.

Tempura Shrimp - \$11

Four jumbo shrimp lightly battered with tempura breading served with a mango Thai dipping sauce.

Crab Cake - \$16

5 oz. lump blue crab meat with Old Bay Seasoning and a citrus Dijon dipping sauce.

Bacon-Wrapped Scallops - \$15

Three grilled sea scallops wrapped in applewood-smoked bacon served over a petite salad with balsamic glaze drizzled on top.

SALADS

Steak Salad - \$18

Grilled filet medallions served with goat cheese and beefsteak tomatoes over a mixed green salad drizzled with balsamic vinaigrette.

House Salad - \$7

Spring mix, red and yellow grape tomatoes, shaved red onions, cucumbers and your choice of dressing.

Steak Caesar - \$19

Grilled hearts of romaine and shaved parmesan reggiano with grilled filet medallions.

Roasted Beet Salad - \$10

Roasted red beets and spring mix topped off with a gorgonzola cheese crostini and house Italian.

Wild Caught Salmon Salad - \$13

6 oz. of seared salmon fillet served on top of a spring mix salad, red and yellow grape tomatoes.

SANDWICHES – (served with fries)

Chicken with Pesto - \$11

Grilled chicken breast brushed with pesto mayo and topped with beefsteak tomatoes, arugula, basil, fresh mozzarella di bufala, served on a focaccia bun.

Wild Caught Tuna Sandwich - \$17

Seared ahi tuna fillet with arugula, greenhouse tomatoes, served on a hamburger bun with house remoulade on the side.

Kobe Wagyu Burger - \$13

½ -pound American Wagyu burger plated with lettuce, tomatoes, and onions on hamburger bun. Add your choice of cheese for \$1.

Whiskey Burger - \$14

½ -pound American Wagyu burger topped with bacon, grilled onions and bourbon-BBQ sauce on a hamburger bun. Add your choice of cheese for \$1.

Po' boy - \$15

Fried shrimp breaded in Cajun panko breadcrumbs, served with romaine lettuce and beefsteak tomatoes on a po'boy steak roll. Side of house remoulade.

SHARABLE ENTREES

Salmon, Thyme Crusted - \$19

Oven-roasted salmon with a thyme, basil and ginger crust, brushed with spicy lemon butter. Served with grilled squash and carrots and potato croquettes.

Halibut, Almond Crusted - \$22

Pan-seared halibut crusted with crushed almond and panko breading and a spicy Kung Pao sauce. Served with a side of long grain garden rice.

Grilled Halibut - \$21

Grilled halibut glazed with Jamaican rum butter, served with grilled asparagus and julienne vegetables.

Whitefish, Parmesan Crusted - \$19

Parmesan, panko and pepper crusted whitefish, oven-roasted and plated with grilled asparagus and jalapeno-mashed potatoes.

Sautéed Scallops with Shrimp Risotto - \$25

Sea scallops sautéed to perfection and served with a creamy shrimp risotto in a light balsamic glaze.

NY Strip Steak (sliced) – Market Price

16 oz. USDA prime NY steak, grilled and served with a mushroom port demi-glaze.

Filet Mignon – Market Price

8 oz. of USDA prime filet mignon, grilled and brushed with cilantro butter.

Filet Medallions, Blue Cheese Crusted - \$25

Grilled medallions, topped with melted blue cheese, soy-ginger sauce and garnished with pickled ginger.

Sliced Pork Chops - \$20

Two 8 oz. pork chops served with homemade applesauce and sauerkraut.

Roasted Half Chicken, Italian-Style - \$17

Bone-in chicken, roasted in a white wine garlic sauce served with red and yellow poblano peppers.

SIDES (\$7): Potato Croquettes, Jalapeno Mashed Potatoes, Garden Rice, Asparagus, Fries, Sautéed Spinach, Steamed Spinach



MERCER COCKTAILS - \$12

- The Mercer** – Absolut Citron, Matcha Green Tea, lemongrass simple syrup and a fresh squeezed lemon, shaken and poured into a tall glass and garnished with a lemongrass straw
- Hummingbird Martini** – Bombay Sapphire, St. Germain, lemon juice, old fashion bitters and egg whites, shaken into a chilled martini glass
- Dragonfruit Mojito** – 4Rebels Dragonfruit vodka, lime juice, agave nectar, muddled strawberries and fresh mint, shaken and poured into a sangria glass
- Blackberry Old Fashioned** – Gentleman Jack, agave nectar, muddled blackberries, fresh grapefruit and grapefruit bitters, shaken and poured over ice into a rocks glass
- Aranciata Mojito** – Bacardi Superior, Bacardi O, muddled fresh orange, mint leaves, lime juice and agave nectar, shaken and poured over ice and topped with San Pellegrino
- Hubbard Mule** – 4Rebels Premium vodka, lime juice and tarragon leaves, shaken and poured into a sangria glass. Topped with Ginger Ale, splash of Campari and garnished with fresh tarragon
- Ruby** – Belvedere Pink Grapefruit vodka, fresh squeezed grapefruit, agave nectar and sauvignon blanc, shaken and poured into a martini glass. Rimmed with pink Himalaya salt
- Bleu Noir** – Grey Goose Cherry Noir, agave nectar, blueberry juice and Grand Marnier, shaken into a martini glass and garnished with an edible flower

WINES

CHAMPAGNE

MOET – France
\$15 / \$225

PINOT GRIGIO

TORRESELLA – Delle Venezie
\$8 / \$28

RIESLING

SEA GLASS – Santa Barbara
\$8 / \$28

SAUVIGNON BLANC

MARKHAM – California
\$9 / \$32

KIM CRAWFORD – New Zealand
\$11 / \$39

CHATEAU de SANCERRE –France
\$52

CHARDONNAY

FOLIE A DEUX – Russian River
\$8 / \$28

SONOMA CUTRER– Russian River
\$10 / \$35

FAR NIENTE – Napa Valley
\$65

PINOT NOIR

HOB NOB – France
\$9 / \$32

NAPA CELLARS – Napa Valley
\$11 / \$39

MERLOT

RUTHERFORD HILL – Napa
\$14 / \$49

MALBEC

DONA PAULA – Mendoza
\$8 / \$28

THE SHOW – Argentina
\$9 / \$32

CABERNET SAUVIGNON

HOGUE – Washington State
\$8 / \$28

FIRST PRESS – Napa Valley
\$11 / \$39

SILVER OAK – Alexander Valley
\$110

INTERESTING BLENDS

CLINE CASHMERE – California
\$10 / \$38

BOTTLED BEER

DOMESTIC

- Bud Light.....\$5
- Miller Lite.....\$5
- Coors Light.....\$5
- 312.....\$5

SPECIALTY

- Summer Shandy.....\$6
- Blue Moon.....\$6
- Firestone IPA.....\$7
- Goose Island Matilda...\$9

IMPORT

- Heineken.....\$6
- Corona.....\$6
- Stella.....\$6

