

## Large Plates

### CHICKEN ORICHIETTI

*Orichietti Pasta, Sauteed Chicken, Italian Sausage, Spinach, Plum Tomatoes*  
*Marinara Sauce.....23.*

### POTATO CRUSTED SALMON

*Baby Fingerling Potatoes, Wilted Spinach*  
*BBQ Butter Sauce.....24*

### MARINATED SKIRT STEAK

*Brown Sugar & Soy Marinade, Horse Radish*  
*Potato Puree, Wilted Spinach.....26*

### SESAME GINGERED TUNA

*Black China Rice & Wilted Spinach,*  
*Soy Ginger Vinaigrette.....26*

### CERTIFIED ANGUS RIBEYE

*Twice Baked Goat Cheese & Chive, Caramelized Mushrooms & Onions, Broccolini.....36*

### BABY "T-BONE" OF LAMB

*Grilled Lamb Chops, Asparagus, Purple Potato Puree, Red Wine Reduction.....38*

### PAN SEARED MONK FISH

*Baby Bok Choy, Asian Thai Rice, Lobster Beurre Blanc Sauce.....29*

### CENTER CUT PORK CHOP

*Potato Puree, Sautéed Snow Peas*  
*Maple Glaze.....26*

### MUSCOVY DUCK BREAST

*Caramelized Peach Stuffed w/ Duck Confit & Goat Cheese, Thai Rice.....28*

## Small Plates

### SPRING SALAD

*Arugula, Baby Field Greens, Radicchio, Goat Cheese, Pecans, Sun Dried Dates*  
*Pomegranate / White Wine Vinaigrette..... 10.*

### MERITAGE SALAD

*Shaved Parmesan & Balsamic Vinaigrette*  
*Sun Dried Tomatoes ..... 7.*

### THAI CALAMARI SALAD

*Soy Ginger Vinaigrette, Baby Greens, Water Cress, Napa Cabbage & Crispy Wontons. . 14.*

### PASTA BOLOGNESE

*Traditional Meat Sauce Served Over*  
*Imported Pasta..... 11*

### COCONUT CURRIED MUSSELS

*Prince Edward Isle Mussels Steamed with a Coconut Curry Sauce ..... 14.*

### SEAFOOD RISSOTO

*Shrimp, Scallops, Crab & Lobster Broth,*  
*Parmesan Crisp ..... 14.*

### CRISPY DUCK & MANGO SPRING ROLL

*Meritage Tapas, Reflections of the Season*  
*..... 10.*

### SOUP OF THE DAY

*Chef's Thoughts.....P/A*