

# THE MERCURY

*Celebrating 22 Years*  
*Executive Chef~Partner*  
*Chris Ward*

## Dinner Menu

### Appetizers

<b>Lobster Taco</b>	28
<i>With Yellow Tomato Salsa and Mango Relish</i>	
<b>Flatbread of the Day</b>	21
<b>Jumbo Lump Crab Dip</b>	22
<b>*Caviar Egg</b>	26
<i>With Vodka Cream</i>	
<b>*Crisped Foie Gras</b>	28
<i>With Foie Gras Flan and Wild Mushroom Ragout</i>	
<b>Sashimi of Yellowtail</b>	22
<i>With Jalapeño &amp; Ponzu Sauce</i>	
<b>*Pan Seared Shrimp</b>	23
<i>With Jalapeno Cheese Grits and Tequila Cilantro Lime Sauce</i>	
<b>*Traditional Shrimp Cocktail</b>	23
<b>Sliders (3)</b>	21
<i>With Pomme Frites</i>	
<b>Tagliolini Gratinati al Benton's Ham</b>	23
<b>Pearl Couscous Carbonara</b>	21
<i>With Soft Poached Egg and Black Truffle Vinaigrette</i>	
<b>*Traditional Steak Tartare or Tuna Tartare</b>	24
<i>With Butter Fries</i>	

### Salads

<b>Wedge of Baby Iceberg</b>	18
<i>Roquefort, 1000 Island, or Green Goddess dressing</i>	
<b>*Heirloom Tomato Salad</b>	18
<i>With Mozzarella Cheese and Applewood Bacon Vinaigrette</i>	
<b>*Bibb and Crab Salad</b>	24
<i>With Seasonal Tomatoes and Champagne Vinaigrette</i>	
<b>*Marinated Pear and Gorgonzola Salad</b>	17
<i>With Candied Pecans and Arugula</i>	
<b>*Warm Goat Cheese and Beet Salad</b>	18
<i>With Verjus Vinaigrette</i>	
<b>Kalamata Bread Salad</b>	19
<i>With Artichoke Hearts, Kalamata Olive Bread, Tomatoes, and Feta</i>	
<b>*Compressed Watermelon</b>	19
<i>With Roquefort Cheese and Benton's Ham</i>	

**\* Denotes Gluten Friendly Options**

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### Entrées

<b>Black Cod</b>	40
<i>With Blonde Miso, Asparagus, Bok Choy, and Pickled Ginger</i>	
<b>*Crisped Salmon</b>	35
<i>With Cannellini Bean Ragout and Roasted Vegetables</i>	
<b>*Pan Roasted Halibut</b>	44
<i>With Artichoke Cocktail, Roasted Vegetables and Truffle Sauce</i>	
<b>*Pepper Crusted Tuna "Mignon"</b>	39
<i>With Cranberry-Corn Galette &amp; Braised Chanterelle Mushrooms</i>	
<b>*Braised Domestic Lamb Shank</b>	36
<i>With Soft Polenta and Roasted Vegetables</i>	
<b>Veal Milanaise</b>	39
<i>With Arugula, Artichoke, and Asparagus Salad with Spaetzle</i>	
<b>*Cracklin' Chicken</b>	32
<i>With Potato Purée and Vegetable Nage</i>	
<b>Niman Ranch Pork Chop</b>	39
<i>With Fettucine and Braised Lentils</i>	
<b>Pan Seared Duck Breast &amp; Duck Confit</b>	38
<i>With Spinach Ravioli and Carrots</i>	
<b>*Wild Mushroom Risotto</b>	31
<i>With White Truffle Oil</i>	

### Primal Cuts

<b>*Veal Chop</b>	53	<b>Chicken Fried Filet</b>	43
<b>*Double Lamb Rib Chop</b>	56	<b>Steak Diane w/side</b>	45
<b>*16 oz. Ribeye</b>	56	<b>*9 oz. Center Cut Filet</b>	51
<b>*16 oz. NY Strip</b>	58	<b>*Beef Tournedos of the Day</b>	Mkt

### Sides

<b>Macaroni and Cheese</b>	14	<b>*Twice Baked Mashers</b>	17
<b>*Potato Purée</b>	12	<b>Cream Spinach</b>	13
<b>*Pommes Frites w/Butter</b>	11	<b>Portabella Fries</b>	15
<b>*Steamed Asparagus</b>	12	<b>Onion Rings</b>	14
<b>*Sautéed Mushrooms</b>	12	<b>*Maine Lobster Tail 4 oz.</b>	25
<b>*Crispy Brussels Sprouts</b>	11	<b>*Oscar Topping</b>	15
<b>Gnocchi w/Wild Mushrooms</b>	13	<b>*Dynamite Topping</b>	15

### Sauces

- \*Green Peppercorn Sauce**
- \*Béarnaise Sauce**
- \*Chimichurri Sauce**
- \*Bordelaise Sauce**
- \*Serrano-Limone Sauce**

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