



MERITAGE

RESTAURANT

Executive Chef: Steven J. Scaia

STARTERS

Classic Caesar Salad with Parmesan Reggiano, Focaccia Croutons & Creamy Caesar Dressing	\$7
Tossed Asian Salad with Sweet Carrots, Cucumbers, Cilantro & Hoisin Ginger Vinaigrette	\$8
Housemade Chips with Classic Onion Dip	\$8
Calamari Fritto with Spicy Cocktail & Lemon Cream Sauce	\$11
Dungeness Crab Dip	\$13
Black Angus Sliders with Meritage Sauce 3/6/9	\$11/16/19
Eastside Salmon Sliders with Avocado Mayo 3/6/9	\$13/17/22
Soup de Jour	
Cup	\$5
Bowl	\$7

PASTA

Rigatoni with Italian Sausage, Spinach, Tomato & Shaved Parmesan	\$16
Cavatappi with Pear Tomatoes, Basil, Garlic & Portobello Mushrooms tossed in Extra Virgin Olive Oil	\$17
Vegan Pasta Bake with "Sausage," Soy Mozzarella & Organic Tomato Sauce	\$17

ENTREES *your choice of side*

Marriott Burger Cheddar, Bacon, Lettuce & Tomato on a Sesame Seed Bun	\$11
Dungeness Crabcake with Lemon Cream Sauce served on a bed of Wilted Greens	\$27
8 oz. Tender Filet Mignon	\$30
12 oz. Corn Fed Beef NY Style with Garlic Herb Butter	\$30

CHEF'S SELECTIONS *Meritage Chefs creations appropriately named:*

Chef Matt's Meatloaf Mouth Watering Homemade Meatloaf with Sun-dried Cranberry Demi-glaze & Potato Croquettes topped with Fennel Slaw	\$22
Chef Steve's Herb Roasted Airline Breast of Chicken with Sweet Potato Succotash & Red Wine Glace	\$26
Chef Akshay's Paella Seafood Paella with Littleneck Clams, Mussels, Shrimp & Salmon with Saffron Rice & Kaffir Lime Essence	\$30

SIDES *(additional, \$5 each)*

Roasted Fingerling Potatoes	Sea Salt Baked Potato	Vegetables <i>(seasonal)</i>
Whipped Potatoes	Napa Buttermilk Slaw	Brown Rice

See, Hear, Touch, Taste, & Feel...
combining local flavor with culinary excellence.

EXPERIENCEMERITAGE.COM

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