

APPETIZERS

Cherry Clams	Sautéed with Fennel Root, Spinach, Garlic, Fresh Tomatoes in a Wine Butter Sauce	11.95
Sarita's Flat Bread	Topped with Sautéed Onions, Baby Bellas, Applewood-Smoked Bacon, Fresh Spinach, Grated Parmesan and Sour Cream	8.95
Jumbo Lump Crab Cake	Served with a Creole Mustard Beurre Blanc Sauce	10.95
Calamari Fritti alla Romana	Fried Calamari Served with Marinara Dipping Sauce	7.95
Wood-Fired Grilled Quail	Served with Cous-Cous and a Blackberry Ginger Glaze	9.95
Fried Eggplant Sticks	Fried Eggplant Served with Parmesan and Creole Mustard Sauce	4.95
Shrimp de Jonge alla Merche!	Jumbo Shrimp Sautéed in Butter and Garlic Topped with Breadcrumbs and Drizzled with Aged Balsamic Vinegar, Fire Roasted in a Wood Burning Oven with Parmesan and Asiago Cheese	10.95
Butternut Squash Ravioli	Butternut Squash Ravioli with Lobster, Sage and Browned Butter	13.95
Merche! Salmon Salad	Smoked Salmon on a Grilled Baguette with Onions, Capers and Topped with a Dollop of Spicy Egg Salad	8.95

TAPAS

Imported Cheese Platter	Manchego and Asiago Cheese	4.95
Prosciutto, Serrano and Salami Platter	Cured Meats and Salami with Pesto Mustard	6.95
Stuffed Cherry Pepper Poppers	Gorgonzola Stuffed Peppers with a Picadillia Pepper Sauce	3.95
Mixed Olives	Spanish, Greek and Moroccan Olives	2.95
Bruschetta	Fresh Mozzarella, Marinated Tomato on Toasted Rounds	3.95
Stuffed Dates	Medjool Dates Stuffed with Bacon and Gorgonzola Cheese	4.95
Patatas Bravas	Fried Potatoes, Chorizo and Marinara Sauce	3.95
Wasabi Potato Spring Rolls	Stuffed and Fried Spring Rolls with Thai Sweet and Spicy Sauce	4.95
Grilled Prosciutto Wrapped Asparagus	With Piquillo Pepper Sauce	3.95
Sweet Eggplant Marinara	Pan Sautéed Eggplant Rounds served with Marinara Sauce and melted Parmesan and Asiago Cheese	4.95

SOUPS

Tomato Basil	Served with Toasted Pizza Croutons and Fresh Basil	5.95
Roasted Cream of Poblano	Served with Lump Crabmeat and Fresh Green Onions	6.95
Roasted Butternut Squash	Topped with Applewood-Smoked Bacon Crisps	5.95
Forest Mushroom	Rich Mushroom Soup with Beef Stock, Rosemary, and Cream	6.95

SALADS

Salad Merche!	Bosc Pears, Baby Spinach, Tomatoes, Pecans, Gorgonzola Topped with a Sherry Balsamic Vinaigrette	6.95
Salad Nicoise	With Calamari Fritti, Olives, Feta Cheese, Spring Mix, Green Beans, Egg and Tomato Basil Vinaigrette	8.95
Caesar Salad	With Romaine Hearts, Grilled Baguettes, Fried Anchovies and Crispy Prosciutto	6.95
"Just a Salad"	Mixed Greens, Tomato and Cucumber with a Choice of One of Our Homemade Salad Dressings	5.95

MERCHE!

PIZZA Cooked in our Wood-Fired Oven

Pizza Margherita	Topped with Olive Oil, Light Marinara, Roma Tomatoes, Buffalo Mozzarella and Fresh Basil	9.95
Pizza Merche!	Rotisserie Chicken, Caramelized Onions, Mozzarella and House BBQ Sauce and Served with Fresh Cilantro	10.95
Pizza Viva Caliente!	Rotisserie Chicken, Chipotle Mayonnaise, Caramelized Onions, Jalapenos, Lime Cilantro Sauce with a Splash of Tequila	10.95
Italian Sausage Pizza	Topped with Italian Sausage, Marinara, Sautéed Onions and Peppers and Mozzarella Cheese	10.95

PASTA

Fettuccine Alfredo alla Merche!	Homemade Classic-Style Fettuccine Served with Parmesan Butter Sauce Add Chicken - 3.50 Add Shrimp - 4.50	12.95
Wild Mushroom Ravioli in a Morel Cream Sauce	Homemade Ravioli Stuffed with an Assortment of Wild Mushrooms in a Rich Port Morel Cream Sauce	14.95
Ravioli alla Putanesca di Mare	Seafood Stuffed Homemade Ravioli Served in a Flavorful Tomato Based Sauce	15.95
Rigatoni alla Buterra	Rigatoni with Italian Sausage, Tomatoes, Peas, Cream and Parmesan Cheese	12.95
Gnocchi with a Merche! Pink Pesto Sauce	Potato Gnocchi Served with a <i>MERCHE!</i> "Original" Pomodoro Parmesan Cream Pesto Sauce	12.95
Penne Fra Diavolo alla Estillo Roberto	A Delightful San Marzano Tomato Based Sauce with Basil, Garlic, Red Chili Pepper and a Hint of Cumin, Oregano and Smoked Paprika Weaved with Tossed Penne al Dente, Kalamata Olives and Wood-Fired Grilled Shrimp. A <i>MERCHE!</i> Exclusive.	14.95

ENTREES

Wood-Fired Filet Mignon	Certified Angus 8 oz. Beef Filet, Wood-Fired and Served with Hash Browns, Creamed Spinach and Onion Rings	19.95
Wood-Fired Bone In Ribeye	Certified Angus Bone In 20 oz. Ribeye, Wood-Fired and Served with Garlic Mashers and Sautéed Mushrooms	27.95
Veal Scaloppini	Served with Lemon Wedges, Pinot Grigio, Crispy Capers, and Roman Artichokes	25.95
Smoked Buffalo with Morel Mushrooms	Exquisitely Tasteful and Lean 8 oz. Bison Steak Smoked and Grilled on our Wood-Fire Pit and Served with a Wild Mushroom Sauce, Grilled Squash, Peppers and Zucchini	21.95
Wood-Fired Colossal Pork Chop alla Jim	Massive 28 oz. Bone in Prime Pork Chop Rubbed with Our Own Special Seasonings, Smoked, Broiled and then Finished on a Wood-Fired Pit, Carved Tableside and Served with New Roasted Potatoes and Caramelized Cippolini Onions. A <i>MERCHE!</i> Special.	24.95
Rotisserie Chicken Merche!	3-hour Rotisserie Chicken served with Roasted New Potatoes	10.95
Mole Poblano alla Isabella	Rotisserie Chicken Drenched in a Delicious Complex Pasilla Chocolate Chili Sauce served with Saffron Rice, Avocado, Sour Cream and Flour Tortillas. A <i>MERCHE!</i> Special	15.95
Wood-Fired Ahi Tuna Steak	Seared with Applewood-Smoked Bacon Served with a Veal Demi Glace Reduction Sauce	21.95
Buttered Snapper	Snapper Filet Topped with Lump Crab Meat and Served in a Wine Butter Sauce with Shallots, Capers and Cherry Tomatoes	21.95
Risotto al Frutti di Mare al Estillo Roberto	Creamy Arborio Rice with Shrimp, Clams, and Calamari Drizzled with a Tomato Chicken Butter Broth and Aged Parmesan Cheese	20.95
Grilled Ahi Tuna Salad	Five Peppercorn Crusted Seared Tuna with Fall Greens, Grape Tomatoes, Green Olives, Cucumbers, Sunflower Seeds and Wasabi Buttermilk Dressing	14.95

MERCHE!