

Tapas and Appetizers

Beef Empanadas	<i>Light Puff Pastry Turnover, Filled with Fresh Ground Sirloin, Herbs, and Spices Served with a Spicy Chimichurri Sauce</i>	8.25
Imported Cheese and Mediterranean Olive Platter	<i>Manchego & Asiago Cheeses, with Fresh Seasonal Berries and Spanish, Greek and Moroccan Olives</i>	9.95
Bruschetta	<i>Fresh Mozzarella and Marinated Tomatoes on Toasted Rounds with Balsamic Demi Glace</i>	5.95
Stuffed Dates	<i>Medjool Dates Stuffed with Gorgonzola Cheese and Wrapped with Bacon</i>	6.95
Prosciutto Wrapped Asparagus	<i>Grilled Asparagus Wrapped with Prosciutto and Topped with Pequillo Pepper Sauce</i>	5.25
Calamari Fritti alla Romana	<i>Fried Calamari Served with a Zesty Marinara Sauce</i>	9.95
Sarita's Flat Bread	<i>A Crispy Flat Bread Topped with Sautéed Onions, Baby Bellas, Applewood-Smoked Bacon, Fresh Spinach, Grated Parmesan and Sour Cream. A MERCHE! Exclusive!</i>	12.25
Jumbo Lump Crab Cake	<i>A Rich Flaky Crab Cake Served with a Creole Mustard Beurre Blanc</i>	12.95
Wasabi Potato Spring Rolls	<i>Crispy Spring Rolls Stuffed with Wasabi Mashed Potatoes Served with a Thai Sweet and Spicy Sauce</i>	5.25
Sweet Eggplant Marinara	<i>Pan-Sautéed Eggplant Rounds Served with Marinara Sauce and Topped with Melted Parmesan and Asiago Cheeses</i>	6.25
Patatas Bravas	<i>Fried Potatoes, Chorizo and Our Zesty Marinara Sauce</i>	5.25
Fried Eggplant Sticks	<i>Fried Eggplant Dusted with Parmesan Cheese and Served with Creole Mustard Sauce</i>	6.95
Shrimp de Jonghe alla Merche!	<i>Jumbo Shrimp Sautéed in Butter and Fresh Garlic, Topped with Breadcrumbs, Parmesan and Asiago Cheeses and Drizzled with Aged Balsamic Vinegar, then Fire-Roasted in Our Wood Burning Oven</i>	11.25
Parmesan Crusted Asparagus	<i>Fresh Asparagus, Lightly Breaded and Topped with Lump Crab Meat in a Light Lemon-Butter Sauce</i>	11.95

Soups

Creamy Tomato Basil	<i>Served with Toasted Pizza Croutons and Fresh Basil</i>	6.25
Roasted Cream of Poblano	<i>Garnished with Lump-Crab Meat and Fresh Green Onions. A MERCHE! Exclusive!</i>	7.25
Roasted Butternut Squash	<i>Topped with Applewood-Smoked Bacon Crisps and a Dollop of Fresh Sour Cream</i>	6.25
Vegetable Soup	<i>Chicken Broth with Fresh Seasonal Vegetables and Herbs</i>	5.95

Salads

[ADD: Herb Grilled Chicken Breast 5 / Three Jumbo Shrimp 6]

Vancouver Style Ahi Tuna Salad	<i>Sliced Steak Tomato, Feta Cheese, Red Onions and Kalamata Olives Topped with Ahi Tuna and a Balsamic Vinaigrette and Garnished with Chives. A MERCHE! Exclusive!</i>	14.95
Salad Merche!	<i>Bosc Pears, Baby Spinach, Tomatoes, Pecans, and Gorgonzola Cheese Topped with a Sherry Balsamic Vinaigrette</i>	7.25
Salad Nicoise	<i>A Spring Mix Served With Calamari Fritti, Olives, Feta Cheese, Green Beans, and Egg with a Tomato Basil Vinaigrette</i>	9.95
Composed Caesar Salad	<i>Two Romaine Hearts, Grilled Baguettes, Fried Anchovies, and Crispy Prosciutto with our Caesar Dressing</i>	7.45
"Just a Salad"	<i>Mixed Greens, Tomatoes, and Cucumbers with a Sherry Balsamic Vinaigrette</i>	5.95
Grilled Asian Tuna	<i>Peppercorn Crusted Tuna Served With Mixed Greens, Cucumbers and Grape Tomatoes, Drenched in a Buttermilk Wasabi Dressing with a Hint of Lime juice</i>	14.95
Classic Chopped Caesar	<i>Chopped Romaine Hearts with Parmesan Cheese and Croutons</i>	5.95

\$2.00 SPLIT CHARGE ON ALL MAIN COURSES | PARTIES OF 8 OR MORE WILL BE ASSESSED A 18% GRATUITY

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.
WINE AND VARIOUS FOOD CONTAINS SULPHITES. WE ARE NOT RESPONSIBLE FOR AN INDIVIDUAL'S ALLERGIC REACTION TO OUR FOOD.

MERCHE!

Pizza | Cooked in our Brick Oven

Pizza Margherita	<i>Topped with Olive Oil, Marinara, Roma Tomatoes, Buffalo Mozzarella and Fresh Basil</i>	12.95
Pizza Merche!	<i>Rotisserie Chicken, Caramelized Onions, Mozzarella and Our House BBQ Sauce, Topped with Fresh Cilantro</i>	13.95
Pizza Viva Caliente!	<i>Rotisserie Chicken, Chipotle Mayonnaise, Caramelized Onions, Jalapenos, and Lime Cilantro Sauce with a Splash of Tequila</i>	13.95
Italian Sausage Pizza	<i>Topped with Italian Sausage, Marinara, Sautéed Onions, Peppers and Mozzarella Cheese</i>	13.95
White Pizza	<i>Fresh Garlic, Extra Virgin Olive Oil, Mozzarella, Parmesan, and Goat Cheeses</i>	12.95
Pepperoni Pizza	<i>Topped with Italian Pepperoni, Marinara, and Mozzarella Cheese</i>	13.95

Pasta

[ADD: Herb Grilled Chicken Breast 5 / Three Jumbo Shrimp 6]

Wild Mushroom Ravioli in a Morel Cream Sauce	<i>Homemade Ravioli Stuffed with an Assortment of Wild Mushrooms in a Rich Port Wine and Morel Mushroom Cream Sauce</i>	15.25
Rigatoni alla Buterra	<i>Rigatoni with Italian Sausage, Tomatoes, Green Peas, Cream and Parmesan Cheese</i>	14.95
Gnocchi with a Merche! Pink Pesto Sauce	<i>Potato Gnocchi Served with Our Unique MERCHE! Pomodoro Parmesan Cream Pesto Sauce</i>	12.95
Penne Fra Diavolo alla Estillo Roberto	<i>Penne al Dente Tossed in a Delightful San Marzano Tomato Based Sauce with Basil, Garlic, Red Chili Pepper and a Hint of Cumin, Oregano and Smoked Paprika with Kalamata Olives and Wood-Fired, Grilled Shrimp. A MERCHE! Exclusive!</i>	16.95
Fettuccine Alfredo	<i>Fresh Fettuccini Pasta Tossed in a Perfectly Seasoned Creamy Alfredo Sauce</i>	12.95
Penne Primavera Vegetables	<i>Penne Pasta, Assorted Vegetables, Garlic Confit, Chiffonade Basil, Coarse Ground Sea Salt, Cracked Black Pepper, Served with Our Unique MERCHE! Pomodoro Parmesan Cream Pesto Sauce</i>	13.95

Entree's

[ADD: Oscar Style Crab Meat Sauce 9 / Three Jumbo Shrimp 6]

Wood-Fired Filet Mignon	<i>Certified Angus 8 oz. Beef Filet, Lean and Tender, Aged to Perfection and Hand-Cut to Order. Served with Hash Browns and Creamed Spinach</i>	36.95
Wood-Fired Ribeye	<i>Certified Angus, Marinated 14 oz. Ribeye, Richly Marbled and Full of Flavor! Served with Garlic Mashed Potatoes and Sautéed Mushrooms</i>	36.95
Veal Scallopini	<i>Our Version of the Classic! Topped with a Lemon and Wine Sauce with Capers, Roman Artichokes and Roasted Garlic Mashed Potatoes</i>	25.95
Wood-Fired Colossal Pork Chop alla Jim	<i>Masive 28 oz. Bone-In, Prime cut Pork Chop, Rubbed with Our Own Special Seasonings, Smoked, Broiled and then Finished Off on the Grill. Carved Tableside and Served with Roasted Red Potatoes and Roasted Shallots</i>	28.95
Chicken Piccata	<i>Pan-seared Sliced Chicken Breast Served in a Light Butter Sauce with Grape Tomatoes, Capers and Pine Nuts, Over Tender Steamed Broccoli</i>	15.95
Rotisserie Chicken Merche!	<i>Roasted Chicken Slowly Turned Over Our Wood-Fired Rotisserie for 3 Hours! Served with Roasted Red Potatoes</i>	14.25
Mole Poblano alla Isabella	<i>Rotisserie Chicken Drenched in a Delicious, Complex Pasilla Chocolate Chili Sauce. Served with Saffron Rice, Avocado, Sour Cream and Flour Tortillas. A MERCHE! Specialty!</i>	15.95
Wood-Fired Ahi Tuna Steak	<i>Seared 8 oz. Ahi Tuna Steak, Wrapped with Applewood Smoked Bacon. Served with a Veal Demi Glace Reduction Sauce and French Green Beans</i>	22.95
Buttered Snapper	<i>Succulent Red Snapper Filet, Topped with Jumbo Lump Crab Meat and Served in a White Wine and Butter Sauce with Shallots, Capers and Cherry Tomatoes</i>	26.95
Grilled Atlantic Salmon	<i>Grilled Salmon with Artichoke Hearts, Capers and Sun-Dried Tomatoes Presented with a Pan Fried Risotto Cake and Topped with White Wine Citrus Butter</i>	22.95
Cedar Plank Salmon	<i>Atlantic Salmon Fillet Cooked on Cedar Plank with a Dill and Soy Brown Sugar Glaze. Served with Jasmine Rice and Asparagus</i>	22.95
Chicken Marsala	<i>Chicken Scallopini Topped with Mushrooms and Marsala Wine Sauce. Served with Whipped Potatoes and French Green Beans</i>	15.95
Chicken Romano	<i>Romano-Crusted Chicken Breast, Topped with Capers, Grape Tomatoes, Over Whipped Potatoes and Mixed Vegetables</i>	15.95
Beef Tenderloin Medallions	<i>Grilled Tenderloin Medallions Served with Garlic Mashed Potatoes and Topped with Asparagus and Bianco Sauce</i>	24.95

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