

# SHAREABLES

**CHILI SHRIMP CEVICHE | 21**  
*Harissa Agua Chile, Cucumber, Tomatoes, Red Onion, White Corn Tostada*

**TRUFFLE FRIES(V) | 19**  
*Black Truffle Oil, Parmigiano Reggiano, Herb Aioli*

**ICED SHRIMP COCKTAIL | 22**  
*Poached Tiger Shrimp, Chiles and Lemon, Classic Cocktail, Fresh Horseradish*

**WAGYU MEATBALLS | 19**  
*Wagyu Beef Meatballs, Calabrian Chili Tomato Sauce, Provolone, Whipped Ricotta, Garlic Bread*

**SWEET + SPICY CALAMARI | 19**  
*Chile Hoisin Sauce, Creamy Ponzu, Toasted Cashew Sesame Crunch*

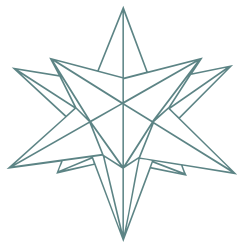
**TUNA TARTARE | 22**  
*Avocado, Cucumber, Crème Fraîche, Sweet Ponzu, Sesame, Ginger, Crispy Wonton*

**OYSTERS ON THE HALF SHELL | 26**  
*Half Dozen Oysters, Classic Cocktail, Champagne Mignonette, Fresh Horseradish*

**MISO SEABASS WRAPS | 26**  
*Gem Lettuce, Togarashi, Spicy Creamy Sauce, Pickled Red Onions, Red Chili, Wonton Crunch*

**TOMATO+ BURRATA (V) | 19**  
*Fresh Burrata Cheese, Marinated Tomatoes, Basil, Pistachio, Balsamic Crema, Crispy Garlic Bread*

**CHILE HONEY CHICKEN WINGS | 19**  
*Grilled, Sweet + Spicy Honey, Lemon, Sesame Rosemary Gremolata, Yogurt Ranch*



## GRAND SHELLFISH PLATEAUS

Jumbo Shrimp Cocktail, King Crab, Half Lobster, Oysters on the Half Shell, Classic Cocktail Sauce, Champagne Mignonette, Creamy Ponzu Sauce

**LE PETITE GRAND | 94**      **GRAND PLATEAU | 179**

# SALADS

Chicken | 9 • Tenderloin Tips | 13 • Salmon | 13 • Grilled Shrimp | 13

**BIRMINGHAM SALAD | 28**  
*Chopped Romaine, Blackened Shrimp, Calamari, Avocado, Gorgonzola, Grape Tomatoes, Cucumbers, Roasted Red Peppers, Red Onion, Hard Boiled Egg, Dijon Vinaigrette*

**SHAVED BRUSSELS (V) | 17**  
*Baby Arugula, Asian Pear, Smoked Gouda, Sunflower Seeds, Creamy Dill Vinaigrette*

**MEDITERRANEAN CHOP (V) | 16**  
*Roasted Beets, Cucumber, Tomato, Chickpeas, Red Cabbage, Feta Cheese, Romaine, Lemon Thyme Vinaigrette, Toasted Almond, Garlic Breadcrumbs*

**KALE CAESAR | 17**  
*Baby Kale, Arugula, Black Pepper, Caesar Dressing, Garlic Breadcrumb*

# STONE OVEN FLATBREADS

**CLASSIC MARGHERITA (V) | 22**  
*San Marzano Tomatoes, Fresh Mozzarella, Pulled Basil Leaves*

**TRUFFLE + BURRATA (V) | 24**  
*Black Truffle Cream, Spinach, Arugula, Burrata Cheese, Grated Parmigiano, Crispy Shallots*

**SPICY SALUMI | 23**  
*Beef Salami Milano, Spicy Tomato Sauce, Mozzarella, Ricotta, Garlic Butter*

# STEAKS

We proudly curate the highest-quality steaks, including halal-certified beef, hand-cut onsite, char broiled, finished with herb butter, and beef jus

**FILET MIGNON | 57**

8 oz Center Cut Filet, Cripsy Yukon Potatoes

**COWBOY RIBEYE | MP**

24 oz, 38 Day Dry-Aged, Bone-In Ribeye

**TOMAHAWK RIBEYE | MP**

32 oz, 38 Day Dry-Aged, Bone-In Ribeye

**NEW YORK STRIP | 58**

12 oz Center Cut New York Strip, Cripsy Yukon Potatoes

**BONE-IN FILET | MP**

14 oz, 21 Day Dry-Aged, Linz Heritage Angus

**SURF + TURF | 78**

8 oz New York Strip, Cold Water Lobster Tail, Cripsy Yukon Potatoes, Grilled Asparagus

# PASTA

**SPICY RIGATONI PALOMINO | 38**

Pink Bolognese, San Marzano Tomatoes, Crunchy Garlic Bread, Parmigiano

**SEAFOOD LINGUINE | 39**

Mussels, Shrimp, Scallops, Calamari, Cioppino Sauce

**LOBSTER MAC + CHEESE | 48**

Whole Maine Lobster Tail, Cavatappi, White American, Cheddar, Fontina Cheese, Crunchy Garlic Breadcrumbs

# SEAFOOD

**MISO ROASTED SEABASS | 48**

Grilled Baby Bok Choy, Yellow Rice, Black Garlic Molasses

**PAN ROASTED SALMON | 39**

Panna Limone, Smashed Yukon Potatoes, Grilled Asparagus, Broccolini

**MEDITERRANEAN BRANZINO | 44**

Rapini Pesto, Roasted Brussels Sprouts, Confit Baby Potatoes, Smoked Almond Gremolata

# MERRILL STREET SPECIALTIES

**GRILLED LAMB CHOPS | 65**

Saffron Rice, Roasted Eggplant, Roasted Red Pepper Jus, Parsley Salad

**OSSO BUCCO SHORT RIB | 48**

Tender Beef Short Rib, Saffron Risotto, Asparagus, Lemon Gremolata, Crispy Onion Rings

**EGGPLANT PARMIGIANA | 36**

Layered Crispy Eggplant, Smoked Gouda, Fresh Mozzarella, San Marzano Tomatoes, Basil

**NEW YORK STEAK + BOLOGNESE | 59**

8oz New York Strip, Classic Bolognese, Rigatoni Mezzi, Whipped Ricotta, Parmigiano

**CHICKEN PARMIGIANA | 38**

San Marzano Tomatoes, Basil, Fresh Mozzarella, Spaghettini

**220 BURGER | 26**

Custom House Grind, Brioche Bun, Onion Jam, Lettuce, Special Sauce, Pickle, White Cheddar and American Cheese, Truffle Fries

# SIDES *for the* TABLE

**BILLIONAIRE FRIED RICE | 21**

Brown Rice, Vegetables, Shrimp, Wagyu Beef, Black Garlic, Creamy Ponzu, Scallions

**CRISPY BRUSSELS SPROUTS | 16**

Sumac Honey, Lemon

**GRILLED ASPARAGUS | 17**

Toasted Garlic Chili Crisp, Detroit Style Garlic Sauce

**MASHED POTATOES | 16**

Sour Cream, Butter, Chives

**STONE CREEK WILD MUSHROOMS | 17**

Garlic Roasted, Butter, Herbs

(v) = vegetarian. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness. Ask your server about menu items that are cooked to order or served raw. Parties of 5 or more are subject to a 20% service charge.

COCKTAILS

EMBER OLD FASHIONED | 18

Maker's Mark, Old Fashioned, Bitters, Orange Peel

FUZZY BUBBLES | 17

La French Vodka, Blood Orange, Elderflower Liqueur, Peach Purée, Champagne

OLD WOODWARD | 17

Luxardo Cherry Infused Bulleit Rye, Carpano Antica Vermouth, Angostura Bitters

‘NEATH THE STARS | 17

Don Julio Reposado, Lime, Mixed Berry, Serrano Chili

CORRIDOR AGED NEGRONI | 17

Clear Castle Gin, Campari, Carpano Antica, Cacao

WHAT WE DO IS SECRET | 18

Haku Vodka, Norden Pink Aquavit, Lemon, Lime, Pineapple, Dragonfruit

MILES A MINUTE | 17

Hornitos Tequila Blanco, Peach, Apricot, Lime, Dragon Fruit, Aperol

MERRILL | 16

Stoli, Vanilla, Pineapple

SEA OF HANDS | 17

Highclere Castle Gin, Pomegranate Liqueur, Strawberry Puree, Lemon Simple

Espresso Martini | 17

Cold Brew, Vanilla, Kahlua, XXI Martinis Espresso

220 MOCKTAILS

LILY MAY FLOWER | 14

Pink London Non-Alcoholic Spirit, Elderflower Syrup, Peach Purée, Blood Orange Soda

THIRSTY RITA | 14

Cherry, Lime, Orange Sec, Watermelon, Jalapeno

BUSSIN’ BLACKBERRY | 14

American Malt Non-Alcoholic Spirit, Fresh Blackberries, Peach Purée, Lemon

CAFE CRUSH | 14

Espresso, Spiced Cane Non-Alcoholic Spirit, Caramelized Sugar

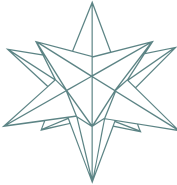
BUBBLY *By the* BOTTLE

|                                        |     |
|----------------------------------------|-----|
| Armand De Brignac Rosé “Ace of Spades” | 695 |
| Armand De Brignac Brut “Ace of Spades” | 395 |
| Dom Pérignon                           | 395 |
| Dom Pérignon Rosé                      | 450 |
| Veuve Clicquot ‘Yellow Label’          | 135 |
| Veuve Clicquot Rosé                    | 165 |
| Krug Grand Cuvee                       | 290 |
| Bubbly Bar                             | 85  |

(Serves 4, Mimosas Tableside, Fresh Berries)

BOTTLE SERVICE

|                             |       |
|-----------------------------|-------|
| La French, Titos, Ketel One | 295ea |
| Don Julio Reposado          | 295   |
| Don Julio Anejo             | 395   |
| Don Julio 1942              | 595   |
| Casamigos Reposado          | 295   |
| Casamigos Anejo             | 395   |
| Clase Azul Reposado         | 595   |
| Clase Azul Anejo            | 1295  |



WINES *By the* GLASS

WHITES

6 oz/9 oz

PINOT GRIGIO

Girlan • Alto Adige, Italy 14/18

SAUVIGNON BLANC

Whitehaven • Marlborough, New Zealand 16/20  
Boursicottes • Sancerre, France 18/25

CHARDONNAY

J Vineyards • Tri Appellation, California 15/20  
Quattro Theory • Napa Valley, California 21/30

ROSÉ

Château Minuty • Cotes de Provence, France 16/20

RIESLING

Château Grand Traverse • Old Mission Peninsula 15/20

MOSCATO D’ASTI

Ceretto ‘Santo Stefano’ • Piedmont, Italy 14/18

ALBARIÑO

Martin Codax • Rias Baixas 14/18

CHAMPAGNE

MOËT & CHANDON BRUT ‘IMPERIAL’ (split) 32  
Epernay, France

MOËT & CHANDON BRUT ROSÉ (split) 32  
Epernay, France

VEUVE CLICQUOT BRUT ‘YELLOW LABEL’ 32  
Reims, France

REDS

6 oz/9 oz

PINOT NOIR

MacMurray Ranch • Central Coast, California 16/20  
Outlier • Lake County, California 19/26

MERLOT

Hahn • California 14/18

SUPER TUSCAN

Argiano Non Confunditur • Tuscany, Italy 16/20

BORDEAUX

Château Odilon • Haut-Medoc, France 24/35

CABERNET SAUVIGNON

Iron and Sand • Paso Robles 16/20  
Napa Quilt By Belle Glos • Napa Valley 22/30  
Caymus • Napa Valley 40/59

SPARKLING

PROSECCO

Avissi • Veneto, Italy 14

SPARKLING BRUT

Chandon • California (split) 19

SPARKLING BRUT ROSÉ

Chandon • California (split) 19