

The Luciano family welcomes you to Merlino's,
a North Conway landmark since 1967.



Merlino's favorites!
Look for the mark
and taste the difference.



MERLINO'S STEAK HOUSE

MerlinoSteakHouse.com

We buy locally grown vegetables and meats whenever possible.

All Our Soups Are Homemade

Appetizers

GARLIC BREAD

Made from our bagette French bread. 3.75
• add cheese .95

FRIED MOZZARELLA

With a marinara sauce for dipping. 8.50

WINGS

6 Buffalo, teriyaki or BBQ.
Bone-In breaded 9. Bone-In bare 4.50

NACHOS

With Jack & Cheddar cheeses, black olives,
jalapenos, diced tomatoes, scallions.
Served with salsa, sour cream & guacamole. 10.50
• With chili, Chicken or BBQ Pulled Pork. 12.50

STUFFED MUSHROOMS

With our homemade sausage stuffing. 9.

MUSSELS

Whole blue mussels scampi style or
tossed in our house marinara sauce. 12.

PEPPERONI PANINI PIZZA 5.95

MARYLAND CRAB CAKES

Two cakes served with a crème fraiche. 12.

BOWL OF ONION RINGS 7.95

FRIED COCONUT SHRIMP

Served with an orange ginger sweet
and sour sauce. 11.

SPINACH & ARTICHOKE DIP

Served hot with parmesan dipping chips. 9.

BRUSCHETTA

Grilled rosemary focaccia bread bed of
baby lettuces topped with tomato salsa,
fresh mozzarella, basil, Bermuda onions,
drizzled with a fresh basil oil &
balsamic vinegar. 9.

COMBO PLATTER

Mozzarella cheese, Buffalo Wings,
Fried Ravioli and Potato Wedges. 12.50

SHRIMP COCKTAIL

3 Jumbo Shrimp 10.50

POTATO WEDGES 6.95

PUB STYLE POTATO CHIPS

With warm cheddar or bacon horseradish dip. 5.95

SOFT PRETZEL STICKS & DIP 5.95

POT STICKERS

4 Chicken Teriyaki or pork. 5.95

6 FRESH OYSTERS ON THE HALF SHELL 12.

Soups & Salads

FRENCH ONION SOUP

Homemade with crouton and melted
provolone cheese. 6.

MEXICAN SALAD

Fresh greens, diced tomato, black
olive, onion and our Angus steak
house chili finished with shredded
Jack & Cheddar cheeses served with
house made nacho chips. 12.

STEAK HOUSE CHILI

Freshly ground Chef's Signature Beef,
the freshest produce, a recipe that's
been fine tuned over the last four
decades, just the right amount of
heat & don't forget the beer. 6.50

SOUP DU JOUR 4.75

CHOWDA DU JOUR 7.

CAESAR

Crisp romaine lettuce with a tangy
Caesar dressing, croutons and
parmesan cheese. 7.

- With Buffalo chicken 12.
- With Chef's Signature beef 16.
- With Salmon 16.

THE LOCAL SALAD

Spring Mix tossed with dried
cherries, toasted pecans,
fresh blueberries and crumbled
feta cheese with a strawberry
vinaigrette. 9.

BEVERAGES



- Pepsi
- Diet Pepsi
- Aquafina
- Mug Root Beer
- Sobe
- Mountain Dew
- Cranberry Juice

- Unsweetened Lipton Brew Tea
- Unsweetened Lipton Green Tea
- Pink Lemonade Brisk
- Raspberry Brisk Ice Tea
- Tropicana Twister Soda
- Schweppes
- Sierra Mist



Burgers

Our burgers are 8 ozs of Chef's Signature Ground Angus.
Burgers served with lettuce, tomato and french fries
substitute with onion rings for 2.25 or sweet potato fries 1.25

TUCKERMANS

Bacon, caramelized onion with smoky
BBQ sauce topped with Cheddar cheese. 14.50

ATTITASH

Ham, Swiss cheese & honey mustard. 13.99

WILDCAT

Black & Bleu cheeseburger, Blue Cheese,
cracked black pepper, and hot sauce. 12.99

KEARSARGE

Roasted peppers, Cheddar cheese,
Bermuda onion and garlic mayo. 12.99

PATTY MELT

Onions and swiss on grilled rye. 12.99

NORTHEAST FAMILY FARMS PASTURE RAISED BURGER

8 oz. locally raised natural burger. 13.50

*BYOB 10.99

Build your own burger, cheese, onion,
mushroom, roasted peppers. .95 each
• Bacon & chili 1.50 each

Lunch Menu

(served Daily til 4pm)

Sandwiches served with french fries
substitute with onion rings for 2.25 or sweet potato fries 1.25

GRILLED CHICKEN BREAST

Marinated, 6oz breast char grilled topped with Bermuda onion, lettuce and tomato. 9.99

- Brushetta 11.99
- Cordon bleu 12.99
- Buffalo 11.99

FRESH CUT SIRLOIN TIPS

8 oz. of certified Angus Beef sirloin pan-seared & glazed teriyaki style. 14.99

FRENCH DIP

Our slow roasted beef dipped in au jus, with American cheese served on a French roll. 11.50

HADDOCK MELT

Crispy battered fillet of haddock with melted Swiss cheese. Served with lettuce, tomato, cole slaw and tartar sauce on the side. 12.99

TURKEY

Shaved Turkey with bacon, cheddar, honey mustard, lettuce and tomato. 12.99

CLASSIC RUEBEN

Corned beef with kosher-kraut, Russian dressing and melted Swiss cheese. 11.99

- Make it turkey if you prefer

FRIED or BROILED SCALLOP PLATTER

With homemade Coleslaw. 16.99

LOBSTER ROLL

Direct from the coast of Maine. Market



STEAK SANDWICH

Charbroiled Sirloin topped with Bermuda onion and a side of horseradish. 13.99

PRIME RIB SANDWICH

Prime rib of beef served open faced. 14.99

MERLINO'S CLUB BURGER

Mouthwatering B.L.T. Cheeseburger. 13.99

DELI WRAP OR SANDWICH BOARD

Your choice...

Ham, Turkey, Roastbeef, Corned Beef, Chicken or Tuna Salad. 8.99

- Make it a 1/2 sandwich with a cup of soup. 7.99

STEAK & CHEESE SUB

Onions, peppers and mushrooms. 13.99

Dinner Entrees

Dinner Entrees are served with Choice of 2:
Salad, Vegetable, or Potato.



* PRIME RIB

We're carving a reputation with Chef's Signature Angus Beef products, seasoned and slow roasted to perfection in our special ovens.

* MT. WASHINGTON

12oz. 31.

* MT. CRANMORE

8oz 22.50

- Our chef can cut thicker if you'd like ~ ask your server!

Ribs & Pork

PULLED PORK SANDWICH

All natural heritage breed pork, "like pork used to taste" Served with french fries. 12.99

BBQ ST. LOUIS STYLE SPARE RIBS

- 1/2 Rack 14.99
- Full 1lb. Rack 19.99

Served with french fries and coleslaw

GRILLED N.E. FAMILY FARM PORTERHOUSE PORKCHOP

With chipotle cilantro butter. 19.99

Fish, Poultry, Lobster

STATLER CHICKEN BREAST

Pan seared and roasted Frenched chicken breast with our house herb chicken gravy. 18.99

FRESH BAKED HADDOCK PROVENCAL

Seasoned Bread Crumbs, Mozzarella Cheese, Lemon and Tomatoes. 21.50

BAKED STUFFED SHRIMP

Four butterflied jumbo shrimp with our zesty shrimp & crab seafood stuffing. 24.50

SEAFOOD MACARONI & CHEESE

Our version of lazy mans obster, scallops & baby Maine shrimp with home made macaroni and cheese. 24.99

SCALLOPS NANTUCKET

With a creamy parmesan sauce tossed with pasta. 24.99

FRESH MAINE LOBSTER

- 1lb. Boiled • Twin 1lb. Boiled
- 1lb. Baked Stuffed Market Price

Chef's Signature Angus Beef

* T-BONE

Charbroiled sirloin & tenderloin from our mouth-watering 20oz signature cut. 32.99

* CENTER CUT N.Y. SIRLOIN

"Cut to order" 12 oz 25.50

* CENTER CUT DELMONICO

"Cut to order" 12oz. 26.99

* FRESH CUT SIRLOIN TIPS

10 oz. of Chef's Signature Beef sirloin pan-seared chops & glazed teriyaki style or Hunter Style. 19.99

* CHAR BROILED LAMB CHOPS

Two 6 oz. chops herb roasted with a rosemary mint aujus. 24.99

* FILET MIGNON

9 oz. Chef's Signature Angus Beef filet with a red wine wild mushroom demi glaze. 29.99

- Or Make It An Oscar with Shrimp or Lobster. 33.99

YANKEE POT ROAST

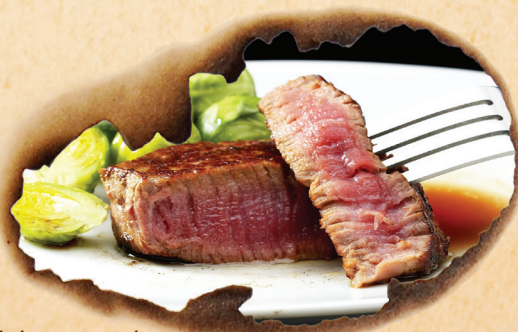
With all the fixins. 17.50

NORTHEAST FAMILY FARMS TOP SIRLOIN

8 oz. all natural locally raised Top Sirloin lightly seasoned house marinade served with bell pepper maitre'd butter. 19.99

* TOP SIRLOIN

Lightly seasoned house marinade, served with bell pepper maitre'd butter. 8oz 18.50 12oz 23.99



RARE = Warm Red
MEDIUM RARE = Hot Red
MEDIUM = Pink
MEDIUM WELL = Slight Pink
WELL DONE = Not Responsible

Surf & Turf

* HANDCUT SLOW ROASTED PRIME RIB:

- Baked Stuffed Shrimp. 26.99
- 1lb. Baked Stuffed Lobster. Market
- Maryland Crab Cakes. 24.99
- 1lb. boiled lobster. Market
- Broiled Sea Scallops. 28.99

Italian Fare

ITALIAN FARE INCLUDES:
House or Caesar Salad

PASTA

Choice of ziti, or linguini with Alfredo or Aunt Flo Zeoli's Marinara and meatballs. 14.99

SHRIMP SCAMPI

In white wine, butter and garlic, served over linguini. 21.99

HOME-MADE LILY'S RAVIOLI

Changes daily ask your server what we've cooked up today. 17.99

BAKED LASAGNA

Homemade with imported ricotta, mozzarella, provolone & parmesan cheeses. 17.50

CHICKEN MARSALA

Sautéed with mushrooms and marsala wine sauce. 18.99

* CHICKEN AND BROCCOLI ALFREDO

Over penne pasta in our made to order parmesan cream sauce. 18.99



No separate checks for parties of six or more. 9% room and meal tax will be added.

All major credit cards accepted. No personal checks please.

Please fill out a comment card! • Quality service is customarily acknowledged by a 15-20% gratuity.

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness.