





MERLINO'S STEAK HOUSE

MerlinosSteakHouse.com

We buy locally grown vegetables and meats whenever possible.



Appetizers

Merlino's favorites!

Look for the mark

and taste the difference.

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 breaded or bare. Buffalo, teriyaki or BBQ. 6.95

NACHOS

With Jack & Cheddar cheeses, black olives, jalapenos, diced tomatoes, scallions. Served with salsa, sour cream & guacamole. 12.

• With chili, Chicken or BBQ Pulled Pork. 15.

STUFFED MUSHROOMS

With our homemade sausage stuffing. 12.

MARYLAND CRAB CAKES

Two cakes served with a crème fraiche. 12.

SPINACH & ARTICHOKE DIP

Served hot with parmesan dipping chips. 9.

COMBO PLATTER

Mozzarella cheese, Buffalo Wings, Fried Ravioli and Potato Wedges. 13.50

SHRIMP COCKTAIL

3 Jumbo Shrimp 10.50

POTATO WEDGES 6.95

SOFT PRETZEL STICKS & DIP 5.95

POT STICKERS

4 pork with soy sauce. 6.95

6 FRESH OYSTERS ON THE HALF SHELL 14

BOWL OF ONION RINGS 7.95

Soups & Salads

FRENCH ONION SOUP

Homemade with crouton and melted provolone cheese. 7.

NEW ENGLAND CLAM CHOWDA 7.50

SOUP DU JOUR 5.

M 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. 7.50

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'S FAVORITE Spring Mix tossed with dried cherries, toasted pecans, fresh blueberries and crumbled

feta cheese with a strawberry vinagrette. II.

BEVERAGES







- Diet Pepsi
- Aquafina Mug Root Beer
- Sobe
- Mountain Dew
- Cranberry Juice
- Unsweetened Lipton Green Tea Pink Lemonade Brisk
- Raspberry Brisk Ice Tea
- Tropicana Twister Soda
- Schweppes
- Sierra Mist

Lunch Menu

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. 10.50

• Buffalo II.99

OR MAKE IT A QUASADILLA 12.99 with chicken, cheese & jalapeno's.

HADDOCK MELT

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

CLASSIC RUEBEN

Corned beef with kosher-kraut, Russian dressing and melted Swiss cheese. 12.99

Make it turkey if you prefer

PRIME RIB SANDWICH

Prime rib of beef served open faced. 16.99

STEAK & CHEESE SUB

Onions, peppers and mushrooms. 13.99

M LOBSTER ROLL

Direct from the coast of Maine. Market

FRENCH DIP

Our slow roasted beef dipped in au jus, with American cheese served on a French roll. 12.





Our burgers are 8 oz 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

Burgers

* BYOB 10.99

Build your own burger, cheese, onion, mushroom, roasted peppers. .95 each

• Bacon & chili 1.50 each

* TUCKERMANS

Bacon, onion rings with smokey BBQ sauce topped with Cheddar cheese. 14.50

* WILDCAT

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

* KEARSARGE

Cheddar cheese, Bermuda onion and garlic mayo. 12.99

* PATTY MELT

Onions and swiss on grilled rye. 12.99

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. 34.

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

M*MT. CRANMORE

8oz 24.

Ribs & Pork

PULLED PORK SANDWICH

All natural heritage breed pork, "like pork used to taste"
Served with french fries. 13.99

BBQ ST. LOUIS STYLE SPARE RIBS

• ½ Rack 15.99

• Full Ilb. Rack 21. Served with french fries and coleslaw

Market Price

Fish, Poultry, Lobster

* FRESH BAKED HADDOCK PROVENCAL

Seasoned bread crumbs, mozzarella cheese, lemon, butter, white wine and tomatoes. 21.50

* BAKED STUFFED SHRIMP

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

* FRESH MAINE LOBSTER

• Ilb. Boiled • Twin Ilb. Boiled



Chef's Signature Angus Beef

* CENTER CUT DELMONICO

"Cut to order" 12oz. 28.

*FRESH CUT SIRLOIN TIPS

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

Surf & Turf

HANDCUT SLOW ROASTED PRIME RIB:

- Baked Stuffed Shrimp. 28.99
 - Maryland Crab Cakes. 26.99
 - Ilb. boiled lobster. Market

* FILET MIGNON

IO oz Chef's Signature Angus Beef filet with a red wine wild mushroom demi glaze. 32.99

 Or Make It An Oscar with Shrimp or Lobster. 35.99

YANKEE POT ROASTWith all the fixins. 17.50



Lightly seasoned house marinade, served with bell pepper maitre'd butter. 8oz 19.99



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

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

Italian Fare

ITALIAN FARE INLUDES: House or Caesar Salad

PASTA

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



HOME-MADE LILY'S RAVIOLI

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

SHRIMP SCAMPI

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

CHICKEN PARMASEAN

With mozzarella and provolone. 18.99

*CHICKEN AND BROCCOLI ALFREDO

Over penne pasta in our made to order parmesan cream sauce. 19.99

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.