



MERE BULLES

APPETIZERS

JUMBO LUMP CRAB CAKE 15 super lump crab meat, fresh lemon, roasted red peppers, lemon Dijon aioli, roasted red pepper aioli	TOMATO & BRIE BRUSCHETTA (MB) (V) 10 grilled Tuscan bruschetta, basil pesto, tomato, Parmesan cheese and sliced brie
THAI CHILI CALAMARI 10 lightly breaded, Thai chili sauce	STUFFED MUSHROOM CAPS (GF) 10 lobster crab butter, champagne, feta cheese, Parmesan cheese
BATTERED ARTICHOKE HEARTS (V) 10 Parmesan cheese and chipotle ranch	ROASTED CAULIFLOWER (V) 10 shallots, red peppers, spinach basil pesto, goat & Parmesan cheeses, balsamic
SEARED TUNA 12 avocado, cucumber, scallions, sesame ginger, chili oil, wasabi	

SOUPS & SALADS

CHARLESTON SHE-CRAB BISQUE (MB) 8 / 12	GOAT CHEESE & SPINACH SALAD (V) 11
NASHVILLE HOT CHICKEN 17	TRADITIONAL COBB 11
POWER SALMON CAESAR 18	SEASONAL SALAD 11
BLACK KALE SALAD (GF) (V) 11	ADD-ON: CHICKEN 6 / TWO JUMBO SCALLOPS 15 / SHRIMP 9 / SALMON 10 / 4 OZ. FILET 15 / CRAB CAKE 15

ENTREES

SEARED PLUM SALMON (MB) 29 pan seared salmon, soy plum sauce, toasted sesame seeds, cilantro lime rice, organic carrots & peas	SEARED SCALLOPS 32 sweet potatoes, organic carrots & peas and a citrus beurre blanc
GRILLED SALMON & CORN CAKES* 24 salmon medallions over jalapeño corn cakes, with cilantro dill crema, lemon aioli & fried Brussels sprouts with honey	JOYCE FARMS HALF ROASTED CHICKEN (GF) 25 caramelized onion mash, bacon drizzled haricot verts, lemon Parmesan cream sauce
SHRIMP & GRITS 25 sautéed shrimp, shallots, mushrooms, bacon, cajun cream sauce, fried grits, scallions, diced tomatoes	SUN-DRIED TOMATO CHICKEN 23 Italian crusted, sun-dried tomato lemon butter, Parmesan cheese, caramelized onion mash & asparagus
BLACKENED YELLOWFIN TUNA* 29 soy plum sauce, wasabi aioli, asian slaw, wonton, cilantro lime rice	QUINOA & ROASTED VEGETABLES (GF) (V) 19 organic carrots, shiitake mushrooms, broccoli, Brussels sprouts, seasonal squash, quinoa & black beans, topped with guacamole, chili oil, scallions & sliced almonds

STEAKS

ANGUS FILET MIGNON*

caramelized onion mash and bacon drizzled haricot verts

6 OZ. 33 / SUB 8 OZ. FOR \$5

STEAK FRITES

28

hanger steak, Parmesan truffle home fries, pepper pan sauce, roasted garlic butter

DINNER ONLY

ANGUS PRIME RIB*

caramelized onion mash and bacon drizzled haricot verts

12 OZ. 33 / 14 OZ. 37 / 16 OZ. 42

ANGUS RIBEYE* (MB)

caramelized onion mash and bacon drizzled haricot verts

16 OZ. 39

LAMB CHOPS (GF)

42

sweet potato medallions, seasonal root vegetables, mint chimichurri

ADD-ON SAUCES

BEARNAISE 3 / BLEU CHEESE BUTTER 3

LOBSTER BUTTER 3

SIDES

BACON DRIZZLED HARICOT VERTS (GF)

FRIED BRUSSELS SPROUTS (V)

SEASONAL ROOT VEGETABLES (V)

PARMESAN TRUFFLE HOME FRIES (V)

CILANTRO LIME RICE (GF) (V)

CARAMELIZED ONION MASH (GF) (V)

ORGANIC CARROTS & PEAS (GF) (V)

HOUSE MAC & CHEESE (V)

HANDHELDS served with house made chips unless noted

SALMON BLT

16

grilled salmon, bacon, lettuce, tomato, red onion, chipotle mayonnaise

FRIED CHICKEN SANDWICH

16

fried chicken, romaine, Caesar, bleu cheese, tomato, bacon, red onion, mayonnaise

RIB ROLLS (MB)

18

shaved prime rib, jack & cheddar cheeses, horseradish cream sauce with au jus.

FISH TACOS

16

blackened Mahi Mahi, with southwestern slaw, red onion, cilantro, queso fresco and aioli. Served with cilantro lime rice, black beans & pico.

BRENTWOOD'S BEST BURGER*

17

grilled 8 oz. burger, havarti cheese, bacon, lettuce, tomato, red onion, mayonnaise & Dijon mustard. Served with French fries.

Add egg 1

DESSERTS (V)

CARROT CAKE (MB)

9

CHOCOLATE DECADENCE (GF)

8

TRES LECHEs

9

CRÈME BRULEE (GF)

9

(MB) *Mere Bulles Signature item* (GF) *gluten free* (V) *vegetarian*

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs, may increase your risk of foodborne illness, especially if you have certain medical conditions.*