

## Starters

<b>Chicken Quesadilla</b>	8.99
whole wheat tortilla, chicken, bacon, cheese, sour cream, pico de gallo, shredded lettuce	
<b>Battered Artichoke Hearts</b>	10.99
lightly breaded, sprinkled with parmesan cheese, chipotle ranch	
<b>Buttermilk Fried Calamari</b>	9.99
buttermilk seasoned calamari, classic marinara	
<b>Maryland Crab Cakes</b>	10.99
lump crab meat, country ham remoulade, sherry mustard	
<b>Tomato &amp; Brie Bruschetta</b>	6.99
grilled Tuscan bruschetta, tomato basil pesto, sliced brie	
<b>Spinach &amp; Artichoke Dip</b>	7.99
creamy spinach & artichoke dip, parmesan, sour cream	
<b>Charleston She Crab Bisque</b>	6oz \$4.99, 10oz \$6.99
<b>Soup Du Jour</b>	6oz \$4.99, 10oz \$6.99

## Salads

Add chicken \$5 shrimp \$7, salmon \$7 or Scallops \$5 to any salad

<b>Warm Goat Cheese &amp; Spinach Salad</b>	7.99
Granny Smith apples, spiced walnuts, dried cranberries, and shaved shallots, balsamic herb vinaigrette	
<b>Bibb Wedge Salad</b>	7.99
delicate bibb lettuce, crisp bacon, crumbled bleu cheese, cherry tomato and red onion, bleu cheese vinaigrette	
<b>Spinach Salad</b>	7.99
spinach, crumbled bleu cheese, spiced walnuts, strawberry mango salsa, strawberry balsamic vinaigrette	
<b>Caesar Salad</b>	5.99
hearts of romaine, pecorino romano cheese, focaccia croutons & house made caesar dressing	
<b>Southwest Chicken Salad</b>	9.99
blackened chicken, mesclun mix, avocado black bean relish, tortilla strips, chipotle-mango vinaigrette, chipotle sour cream	
<b>Crab Cake Salad</b>	13.99
two of our Mere Bulles crab cakes on baby spinach tossed with mandarin oranges, bleu cheese crumbles, bacon, diced tomatoes & mandarin orange vinaigrette	

## BEEF

<b>Seared Filet Mignon</b>	27.99
8 oz filet over mashed potatoes, grilled asparagus, parmesan creamed corn and bleu cheese butter	
6 oz	22.99
oscar style add 6.00	
<b>Rack of Lamb</b>	29.99
8 oz Dijon encrusted New Zealand Lamb, mint risotto and grilled asparagus	
<b>Encrusted New York Strip</b>	32.99
16 oz cut encrusted with black peppercorns and ground coffee beans served with haricot verts & roasted parmesan red potatoes	
<b>Bone-In Ribeye</b>	34.99
22oz well marbled cut with haricot verts & roasted parmesan red potatoes	
<b>12 oz. Prime Rib</b>	22.99
roasted parmesan red potatoes, grilled asparagus, and horseradish cream	

## Sandwiches Served with house chips unless noted

<b>Rib Rolls</b>	12.99
shaved prime rib, jack & cheddar cheese, horseradish cream sauce, au jus	
<b>Mahi-Mahi Sandwich</b>	10.99
grilled mahi-mahi, avocado relish, lettuce, tomato	
<b>Salmon BLT</b>	10.99
grilled salmon filet, chipotle aioli, bacon, lettuce, tomato	
<b>Chicken Salad Melt with Havarti</b>	8.99
tender chicken salad, English muffin, havarti cheese	
<b>Vegetarian Burger</b>	9.99
julienne vegetables, black beans, white and portabello mushrooms on Tuscan toast with mesclun mix, tomato basil vinaigrette, pesto mayonnaise & havarti cheese Served with the daily vegetable.	
<b>Fish Tacos</b>	11.99
blackened grouper, cilantro, pico, shredded lettuce, mixed cheese, sauteed peppers & chipotle sour cream. Served w/black beans and wild rice	

<b>Tortilla Club Sandwich</b>	10.99
wheat tortilla, grilled chicken, jack & cheddar cheeses, guac, lettuce, pico, bacon & chipotle mayo	

<b>Brentwood's Bacon Bleu Burger</b>	11.99
grilled 8 oz. burger, bleu cheese, hickory bacon, tomato, onions, lettuce, mayonnaise, dijon mustard & french fries	

## SEAFOOD & CHICKEN

<b>Phyllo Wrapped Sea Bass</b>	24.99
stuffed with shellfish, brie, and spinach, wrapped in buttered phyllo, and served with an artichoke and tomato beurre blanc	
<b>Seared Jumbo Scallops</b>	18.99
saffron rice, julienne garden vegetables and lemon lobster beurre blanc	
<b>Shrimp &amp; Grits</b>	18.99
buttermilk & goat cheese grits with creamed country ham and fresh spinach	
<b>Shrimp Pignoli Pasta</b>	18.99
shrimp, artichoke hearts, pine nuts, feta cheese, parmesan cheese, crushed red pepper & diced tomatoes tossed with penne pasta in extra virgin olive oil and spinach pesto	
<b>Herb Crusted Salmon</b>	19.99
served with wild rice pilaf and haricot verts with lemon hollandaise	
<b>Asian Ahi Tuna</b>	17.99
blackened Ahi Tuna seared and served with a sesame ginger sauce, jasmine rice & mixed julienne vegetables	
<b>Chicken Fettuccine</b>	16.99
with smoked bacon and wild mushroom alfredo sauce	
<b>Herb Stuffed Chicken</b>	17.99
Stuffed with spinach, shitake mushrooms & feta cheese. With haricot verts, wild rice pilaf and white wine beurre blanc	

-Add a 4 oz Cold Water Lobster Tail \$14.99-

-Add 2 jumbo scallops \$8-

15% driver gratuity may be added to orders of \$50 or more

## Dinner Catered Hors D' Oeuvres Sampling

All Items are charged Per Person Served (10 minimum) and all orders Must Include a Minimum of four Choices.

<b>Jumbo Seared Scallop</b> with Lemon Lobster Buerre Blanc	\$6.95
<b>House Made Meatballs</b> with Sour Cream Sauce	\$3.75
<b>Chorizo and Chicken Quesadillas</b> Picco de Gallo and Cilantro Lime Sour Cream	\$3.50
<b>Sesame Chicken Strips</b> Ginger Dipping Sauce	\$3.25
<b>Rib Rolls</b> with horseradish cream	\$4.95
<b>Quartered Club Sandwiches</b>	\$3.75
<b>Stuffed Jumbo Mushroom Caps</b> your Choice of Seafood, Vegetable or Ham	\$3.95
<b>Artichoke and Goat Cheese Croquettes</b> Red Pepper Dip	\$3.75
<b>Tandoori Chicken, Teriyaki Beef or Chili Lime Salmon Satay</b> , with Appropriate Sauces	\$3.95
<b>Quartered Reuben Sandwiches</b>	\$4.25
<b>Miniature Crab Cakes</b> Remoulade Dip	\$3.95
<b>Petit Black Forest Ham and Swiss Cheese Croissants</b>	\$3.95
<b>Vegetarian Egg Rolls</b> , Spicy Mustard	\$3.75
<b>Spinach and Feta Cheese in Phyllo Dough</b>	\$3.75
<b>Whole Baked Brie</b> , with Caramelized Apples and Pecans, Served with Raisin Bread Croutons	\$3.75
<b>Pork Pot Stickers</b> , Hoisin Glaze	\$3.75
<b>Mini Beef Wellingtons</b>	\$3.75
<b>Barbecue Pulled Pork</b> , on Silver Dollar Rolls	\$4.25
<b>Shrimp and Andouille Sausage Kabob</b>	\$3.95
<b>Chicken &amp; Spinach Crepes</b> with marinara sauce & parmesan cheese	\$4.25
<b>Scallop and Artichoke Kabob</b>	\$4.75
<b>Various Sushi And Maki Rolls</b> with Pickled Ginger, Soy and Wasabi	\$4.50
<b>Poached Gulf Shrimp</b> , Cocktail Sauce and Lemon	\$6.25
<b>Black Forest Ham Wrapped Asparagus</b>	\$3.75
<b>Fresh Sliced Tri Colored Tomatoes</b> with Buffalo Mozzarella, Balsamic and Basil	\$3.75
<b>House Smoked Salmon</b> with Lemon Cream Cheese, Red Onion Relish, Chopped Eggs and Miniature Bagels	\$4.25
<b>Assorted Fresh Fruits &amp; Berries</b> with Creamy Orange Dipping Sauce	\$4.25
<b>Garden Fresh Vegetable Crudites</b> Served with Chef's Selection of two Fresh Dips	\$3.50
<b>Imported and Domestic Cheese Assortment</b> with Crackers and Grape Clusters	\$5.95
<b>Cold Poached Salmon Roulade</b> with Remoulade	\$3.95
<b>South of the Border</b> , Guacamole, Salsa Verde, Chips and Spinach Artichoke Dip	\$3.75

## Desserts:

Carrot Cake	7.00
Chocolate Decadence	6.99
Key Lime Pie	7.00
Lucia Bella Cheesecake	7.49
Crème Brulee (foil container)	5.00

We specialize in private dining rooms for your every event. We can provide private dining and party space for up to 300 guests. We are happy to cater your home or business lunch and dinner. We excel at Wedding Receptions, Rehearsal dinners and all special occasions. Our packages are available on line at [www.merebulles.com](http://www.merebulles.com) Please call Bonnie Carden at 467-1945 for more information or to make reservations.

Mere Bulles is happy to accommodate many dietary needs, substitutions, and guest special requests.

Your feedback is always appreciated at [info@merebulles.com](mailto:info@merebulles.com)

### PLEASE NOTE:

All delivery items are packaged with dressings and protein portions on the side. Disposable cutlery accompanies each order. Complimentary rolls & butter are available upon request.

Prices subject to change 8/2009



# DINNER DELIVERY MENU

## 724-1002

*Free Home & Hotel Delivery*

FAX: 615-467-2504

Delivery Hours: 4:30 PM - 7:30 PM M-F  
4:30 PM - 7:30 PM Sat.

Delivery Area: 3 miles from the restaurant

Location:

5201 Maryland Way, Brentwood TN 37027

Restaurant Front Door Phone:

615-467-1945

Hours of Operation:

Monday – Friday: 11:00 AM – 9:30 PM

Saturday: 4:30 PM - 9:30 PM

Sunday Buffet Brunch 10:00 AM – 2:00 PM

Saturday Lunch & Sunday Dinner by banquet/party reservation only

Management:

Steven Smithing, Owner/Operator

Christopher Smnithing, General Manager

Josh Werle, Executive Chef

Pam Kemp, Dining Room Manager

Bonnie Carden, Special Event Coordinator