

Meritage

restaurant & bar

897 S. Coast Highway 101
Suite F-104
Encinitas, CA 92024

Book an Event:
Phone: 619.741.7916
Fax: 619.741.6577

NewEvent@EMEvents.com
www.EMEvents.com



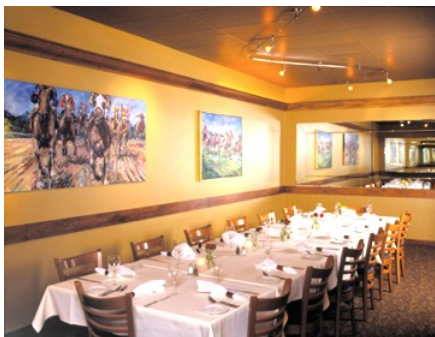
- ◆ Open 7 days
- ◆ Lunch:
 - ◆ Mon-Fri 11:30am-3:00pm
 - ◆ Sat-Sun 12:00pm-3:00pm
- ◆ Dinner:
 - ◆ Sun-Tues 5:00pm-9:00pm
 - ◆ Wed-Thurs 5:00pm-9:30pm
 - ◆ Fri-Sat 5:00pm-10:00pm
- ◆ Private Dining Room for up to 30 guests
- ◆ Main Dining Room Buyout available for 50 to 100 guests
- ◆ Onsite and Street Self-Parking
- ◆ Dress Code: Business Casual
- ◆ Wine Lover's Mondays & Wednesdays
 - ◆ Almost all bottles of wine are 50% off

Susan Sbicca has worked in the food industry since 1978. Starting as a deli clerk, she worked into management, and in 1984 was hired by J. Bildner and Sons in Boston. Susan worked in the Boston area for six years, cooking and catering for parties as large as 1,000 before returning home to San Diego.

Since then, she has been successfully creating innovative menus that combine the essence of southwestern and Mexican cuisine, with the Asian and Mediterranean influences that we've long enjoyed in this geographical melting pot.

Dan Sbicca has been involved in the Del Mar dining scene for the past 10 years. His vision was to create a "neighborhood" restaurant and bar. Dan believes there is more to life than chain restaurants. "I wanted a place where people felt at home. Susan and I hope that you feel like you have had dinner at our house when you dine at Meritage."

Group Accommodations



Our private room is rectangular in shape. Upon entering through the French doors, the room has two opposing mirrored walls. The other walls are adorned with paintings known as the Painted Ladies Series.

Number of guests accommodated: 26 spaciouly / 30 maximum

With AV – 20 spaciouly / 25 maximum

Monday, Wednesday, Friday:
*\$1200.00 Food & Beverage Minimum,
plus Tax and 20% Service Charge*

Tuesday & Thursday:
*\$1,000.00 Food & Beverage Minimum,
plus Tax and 20% Service Charge*



The Main Dining Room of Meritage is also available for buyout for groups of 50 to 100 guests.

Please call for Main Dining Room Buyout Minimums.

Group Menus

MENU SELECTION ONE

SOUP OR SALAD

Choice of

Seasonal Soup of the Day or Lobster-Shrimp Bisque

Mixed Farm Green Salad

with Grape Tomatoes and Bean Sprouts

Caesar

Hearts of Romaine, Shaved Parmesan, and Ciabatta Croutons

ENTRÉES

Choice of

Char Broiled Flat Iron Steak

*Red Wine Demi, Truffled Mashed Potatoes,
Seasonal Vegetables, Horseradish Sauce*

Seafood Paella

*Shrimp, New Zealand Green Lip Mussels,
Scallops, Fish, Prosciutto, Tomato Saffron Sauce*

Grilled Chicken Breast

*Hearts of Palm, Oil Cured Olives,
Garlic, Tomato Cream, Pesto Drizzle*

Roasted Vegetable Parmesan

*Eggplant, Seasonal Squash, Roasted Peppers,
Mushrooms, Tomatoes, Linguine, Grana Parmesan*

DESSERT

Choice of

Giandua Fudge Brownie

with Espresso Gelato

Seasonal Berry Cheesecake

Seasonal Fruit Sorbet *with Berries*

COFFEE AND TEA

\$37.75 PER PERSON,
PLUS BEVERAGES, TAX AND 20% SERVICE CHARGE

MENU ITEMS, PREPARATIONS AND PRICES SUBJECT TO CHANGE

MENU SELECTION TWO

PASSED APPETIZERS

Avocado-Jack Cheese Quesadilla

with Basil Pesto, Pine Nuts and Habanero-Papaya Salsa

Chicken Goat Cheese Spring Rolls

*Shiitake Mushrooms, Arugula, Pea Sprouts,
Almonds, Currants, Plum Dipping Sauce*

Louisiana Blue Crab Cakes

with Chive-Chipotle Rémolade

SOUP OR SALAD

Choice of

Seasonal Soup of the Day or Lobster-Shrimp Bisque

Mixed Farm Green Salad

with Grape Tomatoes and Bean Sprouts

Caesar

Hearts of Romaine, Shaved Parmesan, and Ciabatta Croutons

ENTRÉES

Choice of

Char Broiled Flat Iron Steak

*Red Wine Demi, Truffled Mashed Potatoes,
Seasonal Vegetables, Horseradish Sauce*

Seafood Paella

*Shrimp, New Zealand Green Lip Mussels,
Scallops, Fish, Prosciutto, Tomato Saffron Sauce*

Grilled Chicken Breast

Hearts of Palm, Oil Cured Olives, Garlic, Tomato Cream, Pesto Drizzle

Roasted Vegetable Parmesan

*Eggplant, Seasonal Squash, Roasted Peppers, Mushrooms,
Tomatoes, Linguine, Grana Parmesan*

Maple Roasted Pork Prime Rib

Sweet Potatoes, Bourbon Chantilly Sauce

DESSERT

Choice of

Giandua Fudge Brownie

with Espresso Gelato

Seasonal Berry Cheesecake

Seasonal Fruit Sorbet *with Berries*

COFFEE AND TEA

\$42.75 PER PERSON,
PLUS BEVERAGES, TAX AND 20% SERVICE CHARGE

MENU ITEMS, PREPARATIONS AND PRICES SUBJECT TO CHANGE

Group Menus

MENU SELECTION THREE

PASSED APPETIZERS

Avocado-Jack Cheese Quesadilla

with Basil Pesto, Pine Nuts and Habanero-Papaya Salsa

Chicken Goat Cheese Spring Rolls

*Shiitake Mushrooms, Arugula, Pea Sprouts,
Almonds, Currants, Plum Dipping Sauce*

Louisiana Blue Crab Cakes

with Chive-Chipotle Rémolade

SOUP OR SALAD

Choice of

Seasonal Soup of the Day or Lobster-Shrimp Bisque

Mixed Farm Green Salad with Grape Tomatoes and Bean Sprouts

Caesar

Hearts of Romaine, Shaved Parmesan, and Ciabatta Croutons

ENTRÉES

Choice of

Char Broiled Flat Iron Steak

*Red Wine Demi, Truffled Mashed Potatoes,
Seasonal Vegetables, Horseradish Sauce*

Seafood Paella

*Shrimp, New Zealand Green Lip Mussels,
Scallops, Fish, Proscuitto, Tomato Saffron Sauce*

Grilled Chicken Breast

Hearts of Palm, Oil Cured Olives, Garlic, Tomato Cream, Pesto Drizzle

Roasted Vegetable Parmesan

*Eggplant, Seasonal Squash, Roasted Peppers,
Mushrooms, Tomatoes, Linguine, Grana Parmesan*

Maple Roasted Pork Prime Rib

Sweet Potatoes, Bourbon Chantilly Sauce

Natural Pan Roasted Salmon

Grilled Seasonal Vegetables and Mustard Cream Sauce

DESSERT

Choice of

Giandua Fudge Brownie

with Espresso Gelato

Seasonal Berry Cheesecake

Seasonal Fruit Sorbet with Berries

COFFEE AND TEA

\$48.75 PER PERSON,

PLUS BEVERAGES, TAX & 20% SERVICE CHARGE

MENU ITEMS, PREPARATIONS AND PRICES SUBJECT TO CHANGE

MENU SELECTION FOUR

PASSED APPETIZERS

Avocado-Jack Cheese Quesadilla

with Basil Pesto, Pine Nuts and Habanero-Papaya Salsa

Shiitake Grilled Chicken Spring Rolls

*with Point Reyes Blue Cheese, Arugula,
Almonds, Currants, Spicy Lemon Plum Sauce*

Louisiana Blue Crab Cakes Grill-Fired Rosemary Beef Skewers

*with Chive-Chipotle Rémolade
with Horseradish Sauce*

SOUP OR SALAD

Choice of

Seasonal Soup of the Day or Lobster-Shrimp Bisque

Mixed Farm Green Salad with Grape Tomatoes and Bean Sprouts

Caesar Hearts of Romaine, Shaved Parmesan, and Ciabatta Croutons

Bosc Pear Salad

Mixed Greens, Goat Cheese, Spicy Walnuts, Plum Vinaigrette

ENTRÉES

Choice of

Char Broiled Flat Iron Steak

*Red Wine Demi, Truffled Mashed Potatoes,
Seasonal Vegetables, Horseradish Sauce*

Seafood Paella

*Shrimp, New Zealand Green Lip Mussels,
Scallops, Fish, Proscuitto, Tomato Saffron Sauce*

Grilled Ahi Tuna (Rare)

Wasabi Butter, Mashed Potatoes, Grilled Asparagus

Grilled Chicken Breast

Hearts of Palm, Oil Cured Olives, Garlic, Tomato Cream, Pesto Drizzle

Maple Roasted Pork Prime Rib

Sweet Potatoes, Bourbon Chantilly Sauce

Natural Pan Roasted Salmon

Grilled Seasonal Vegetables and Mustard Cream Sauce

Roasted Vegetable Parmesan

*Eggplant, Seasonal Squash, Roasted Peppers,
Mushrooms, Tomatoes, Linguine, Grana Parmesan*

DESSERT

Choice of

Giandua Fudge Brownie

with Espresso Gelato

Seasonal Berry Cheesecake

Seasonal Fruit Sorbet with Berries

Bourbon Pecan Bread Pudding with Toasted Pecans and Caramel Gelato

COFFEE AND TEA

\$54.75 PER PERSON,

PLUS BEVERAGES, TAX & 20% SERVICE CHARGE

MENU ITEMS, PREPARATIONS AND PRICES SUBJECT TO CHANGE

Event Information

Booking Information

Meritage is happy to go over the details of your event. Once the event information (date, time, and number of guests) has been determined, Meritage will fax/email their confirmation letter to the guest to be signed. When the guest agrees, the room will be put on hold and a \$200 non-refundable deposit will be charged to a credit card.

Menus

Meritage requires a set menu for events with 18 or more guests.

Cancellations

In the event of a cancellation, Meritage requires a minimum of twenty-four (24) hours.

EME Rewards

EME Appreciation Program not offered.

In addition, earn **EME Points** equal to 1% Cash-Back* for all events EME books for you with our Approved Venues and Services.

See the Rewards page on the EME website for more details.

** EME respects the guidelines of our client corporations. For companies that do not allow cash rewards, EME is glad to provide the equivalent value in the gift certificates of your choice.*

Parking

Meritage is located in the Lumberyard Shopping Center. Guests may park in the Shopping Center parking lot or street parking is also available.

Map & Directions



From the North heading southbound I-5:

- ◆ Take I-5 South until the Encinitas Boulevard exit.
- ◆ Exit onto Encinitas Boulevard and turn right onto Encinitas Boulevard.
- ◆ Continue on Encinitas Boulevard until South Coast Highway 101.
- ◆ Turn left onto South Coast Highway 101. Meritage is ½ mile down on the left (across from the H Street) at 897 South Coast Highway.

From the South heading northbound I-5:

- ◆ Take I-5 North until the Encinitas Boulevard exit.
- ◆ Exit onto Encinitas Boulevard and turn left onto Encinitas Boulevard.
- ◆ Continue on Encinitas Boulevard until South Coast Highway 101.
- ◆ Turn left onto South Coast Highway 101. Meritage is ½ mile down on the left (across from the H Street) at 897 South Coast Highway.

Regular Dinner Menu*

DINNER STARTERS

Proscuitto-Wrapped Sea Scallops \$11.00
Roasted Shallots, Pomegranate Balsamic Drizzle

Wine-Steamed Little Neck Clams \$8.00
Garlic Herb Broth

Chicken Goat Cheese Spring Rolls \$8.00
*Currants, Shiitake Mushrooms, Arugula,
Pea Sprouts, Almonds, Plum Vinaigrette*

Blackened Sautéed Jumbo Prawns \$10.00
Wilted Spinach, Brie

Maryland Blue Crab Fritters \$9.00
Buttermilk Tarragon Sauce

Oven-Dried Roma Tomato Foccacia \$9.00
Truffle Pecorino Cheese, Garlic, Herbs

Wild Mushroom Ravioli \$8.00
*Organic Rainbow Chard, Sage-Mushroom Broth, Shaved Ricotta
Salata, Hazelnuts*

Cheese Plate \$Market Price

SOUPS AND SALADS

Soup of the Day Cup \$2.75 Bowl \$4.25

Lobster Shrimp Bisque Cup \$3.25 Bowl \$5.25

Bosc Pear, Butterleaf, Raddichio Salad \$8.00
*Mountain Gorgonzola, Pinot Pomegrate Vinaigrette,
Spiced Almonds*

Grilled Caesar Salad \$7.00
*Grilled Hearts of Romaine, Crumbled Egg, Grape Tomatoes,
Anchovies, Grana Parmesan*

Arugula & Avocado Salad \$8.00
*Parmesan, Shaved Red Onion,
Lemon-Pepper Vinaigrette*

Truffle Organic Farm Greens \$8.00
*Grape Tomatoes, French Feta, Raisins,
Pine Nuts, Shaved Red Onion*

*MENU ITEMS & PRICES SUBJECT TO CHANGE

ENTRÉES

Add Soup or Spring Greens \$2.00

Add Lobster-Shrimp Bisque \$2.50

Stuffed Organic Chicken Breast \$19.00
Apples, Brie, Sweet Onions, Port Wine Cider Sauce, Thyme

Seared Prawns Tagliatelle \$23.00
*Dried Heirloom Tomatoes, Spinach, Cured Olives,
Garlic, Creamy Herb Marinara*

Grilled Flat Iron Steak \$22.00
Roasted Porcini Mushrooms, Scalloped Truffle Cheese Potatoes, Pancetta Demi

Slow Roasted Duck Breast \$23.00
*Winter Fruit Chutney, Orange-Spiced Cognac Sauce,
Chestnut Sage Risotto, Pecans*

Potato-Wrapped King Salmon \$22.00
Caper Berry-Mustard Glaze, Garlic-Braised Kale, Tarragon

Seafood Jambalaya \$19.00
Cajun Rice, Shrimp, Clams, Scallops, Fresh Seafood, Andouille Sausage

Bourbon Marinated Pork Prime Rib \$22.00
Dijon Mustard Demi, Mashed Sweet Potatoes, Creole Pecan Butter

Rosemary-Horseradish Crusted Filet Mignon
6 Oz \$25.00 8 Oz \$29.00
Red Wine Demi, Mashed Potatoes, Local Organic Vegetables

Roasted Stuffed Acorn Squash Steak \$17.00
Mixed Winter Vegetables, Pecorino Ricotta, Wild Rice Medley

Simply Grilled Fish \$Market Price
Wine Herb Sauce

DESSERTS

Giandua Fudge Brownie with Cappuccino Gelato \$6.00
Chocolate Bread Pudding with Bourbon-Caramel Sauce \$6.00

Blackberry Peach Crisp with Vanilla Bean Gelato \$6.00

Tahitian Vanilla Crème Brûlée \$6.00

Lemon Meringue Tart \$6.00
Hazelnut Crust and Blackberries

Warm Apple Tart \$6.00
with Walnut Filling, Caramel Sauce And Vanilla Bean Gelato

Mascarpone Cheesecake \$6.00
Strawberries, Grand Marnier Drizzle

Seasonal Sorbet with Fresh Berries \$6.00

Chocolate-Banana Sundae \$6.00
*Crumbled Chocolate Brownie, Banana Gelato, Roasted Peanuts,
Chocolate Sauce and Whipped Cream*

*MENU ITEMS & PRICES SUBJECT TO CHANGE