



106 Decatur Street at Columbia Avenue, Cape May, NJ 609-884-8363 www.merioninn.com

SAMPLE MENU – EARLY SPRING 2009

Dinner and Cocktails served Thursday through Sunday from 5:00 pm; Live Piano Music from 5:30 pm
Last reservation: 9:00 pm Thursday, Friday and Sunday; 10:00 pm on Saturday
Café Menu available 8:30-10 pm Sunday through Friday; 9:30-11 pm Saturday

APPETIZERS

- SHRIMP COCKTAIL** with a trio of dipping sauces ... 10.95
- AHI TUNA** sesame-crust, served rare and chilled with soba noodle salad, wasabi aioli & pickled ginger 9.95
- CRAB CAKE APPETIZER** choose pan-seared Maryland crab cake or fried Merion deviled crab cake ... 10.95
- FRIED CAPE MAY SALTS** local oysters, breaded and deep-fried, served with chipotle-lime rémoulade ... 9.95
- MERION CLAMS CASINO** with minced topneck clams, spinach, onions, peppers and bacon ... 9.95
- PETITE MERION DEVEILED CRAB CAKES** bite-sized & fried 'til crispy, served with our rémoulade sauce ... 9.95
- RICOTTA, SPINACH, PANCETTA & ROASTED GARLIC TORTELLONI WITH SMOKED TOMATO SAUCE...** 9.95
- TURKISH FETA CHEESE AND ARTICHOKE PASTRY "CIGARS" WITH SUNDRIED TOMATO PESTO...** 7.95
- SPINACH, ARTICHOKE AND CHEESE DIP** with red and white freshly-made tortilla chips... 8.95
- HOT APPETIZER SAMPLER FOR TWO** fried Cape May Salts (local oysters), Merion clams casino, petite Merion deviled crab cakes, feta cheese & artichoke pastry "cigars" and spinach, artichoke & cheese dip... 23.95

SOUPS & SALADS

- JERSEY SHORE CLAM CHOWDER ...** 5.95 **CHEF'S SOUP OF THE DAY ...** 5.95
- FRENCH ONION SOUP WITH GARLIC CROUTONS AND MELTED CHEESE ...** 6.95
- FARMERS' MARKET SALAD** changes weekly, using seasonal ingredients, grown locally when available... 6.95
- APPLES, SPICED WALNUTS, GORGONZOLA & FIELD GREENS** with apple cider vinaigrette ... 7.95
- CAESAR SALAD WITH SHAVED PARMESAN AND GARLIC CROUTONS ...** 6.95
- WEDGE OF ICEBERG LETTUCE** with Merion blue cheese dressing, cherry tomatoes & crumbled bacon ... 6.95
- TOSSED GARDEN SALAD** mixed greens topped with fresh vegetables and homemade croutons ... 3.95

ADDITIONAL SIDES

Most entrées are served with two sides (fresh vegetable of the day, Merion potato cup, mashed potatoes, French fries or Merion cole slaw). The following additional sides are available for 5.00 each (serves 2):
Grilled Jersey Asparagus with noisette butter, **Fresh Spinach** (steamed or sautéed with garlic butter);
Merion Creamed Spinach

MERION INN CLASSICS

Generations of Cape May locals and visitors have returned again and again for these traditional Delaware-Chesapeake regional specialties. Find out why!

MERION CRAB IMPERIAL jumbo lump crabmeat in a creamy, delicate sauce ... 27.95

MERION STUFFED FLOUNDER fillet stuffed with crab imperial... 28.95

MERION DEVEILED CRAB CAKES lump crabmeat folded into a seasoned roux with peppers and pimento, fried 'til crispy and served with chipotle-lime rémoulade ...25.95

MERION STUFFED LOBSTER TAIL chunks of lobster tail blended with Merion crab imperial, returned to the shell and broiled ... 43.95

PLAIN 12-14 oz. LOBSTER TAIL with drawn butter ... 43.95

MERION SURF AND TURF 6 oz. filet mignon with 8 oz. Merion stuffed lobster tail ... 45.95

WITH PLAIN 8 oz. LOBSTER TAIL with drawn butter ... 45.95

WITH 9 oz FILET MIGNON and PLAIN or STUFFED 8 oz. LOBSTER TAIL ... 53.95

MORE FISH & SHELLFISH

HORSERADISH-ENCRUSTED ATLANTIC SALMON with smoked salmon-chive cream sauce ... 22.95

GINGER SOY-GLAZED YELLOWFIN TUNA WITH WASABI MASHED POTATOES AND ASIAN SLAW ... 23.95
grilled to medium-rare unless otherwise requested

MARYLAND CRAB CAKES prepared Chesapeake Bay-style with roasted red pepper beurre blanc ... 25.95

CRAB CAKE DUET can't decide between Merion Deviled Crab Cakes (see Merion Inn Classics) and Maryland Crab Cakes? Try one of each! ... 25.95

FLOUNDER FRANCHESE WITH ARTICHOKE HEARTS served with lemon-caper beurre blanc ... 23.95

NO FRILLS SEAFOOD prepared simply - - - and served with a lemon wedge or two, and cocktail or tartar sauce on the side. For those who see no need to "gild the lily" (broiled or freshly breaded to order and deep-fried—some seafood may be grilled or blackened as well) **FLOUNDER 21.95 SALMON 20.95**

TUNA 21.95 SHRIMP 19.95 SCALLOPS 21.95 SHRIMP & SCALLOPS 20.95

SEAFOOD SAMPLER 25.95 flounder, shrimp, scallops with petite deviled crab cakes on fried samplers and clams casino on broiled samplers

Early Bird and Night Owl Prix Fixe Menu

Offered to guests seated before 5:30 p.m. or after 8:30 p.m. (after 9:30 on Saturdays) excluding Easter, Mother's Day, Thanksgiving, New Year's Eve & Last Day ½ Price Blowout

\$16.95 – any two courses; \$18.95 all three courses

STEAKS & PRIME RIB

GRILLED FLATIRON STEAK ... 18.95 (our chef recommends this steak *au poivre* style--see preparations below)

BLACK ANGUS PRIME RIB OF BEEF AU JUS KING CUT (14 oz.) ... 28.95 QUEEN CUT (12 oz.) ... 25.95

FILET MIGNON (9 oz.)... 32.95 **PETITE FILET MIGNON** (6 oz.)... 23.95 (blackened filet imperial is the owner's favorite preparation— see below)

STEAK & CAKE 6 oz. filet with a Maryland or Merion deviled crab cake ... 33.95 (with 9 oz. filet, add 8.00)

PREPARATIONS FOR STEAK AND PRIME RIB: each of our steak and prime rib entrées may be prepared simply grilled, or in the styles described below:

Blackened - coated with Cajun spices, char-grilled and or pan-fried, as appropriate (add 1.00)

Imperial - topped with Merion crab imperial - well worth the splurge! (add 9.00)

Au Poivre – with black peppercorns, Dijon mustard, Cognac and cream (add 3.00)

Roquefort Portobello Cap- served with Portobello mushroom stuffed with caramelized onion, bacon & Roquefort cheese, with a Cabernet demi-glace (add 4.00) **Cabernet demi-glace only** (add 1.50)

Maryland – with a Maryland crab cake and red pepper cream sauce (add 10.00)

CHICKEN, PASTA & VEGGIES

ROAST BISTRO CHICKEN semi-boneless ½ chicken with crispy herbed bread pudding & Dijon pan gravy
17.95

CHICKEN FRANCHISE WITH ARTICHOKE HEARTS with lemon-caper beurre blanc ... 19.95

RICOTTA, SPINACH, PANCETTA & ROASTED GARLIC TORTELLONI WITH SMOKED TOMATO SAUCE 18.95

GRILLED ASPARAGUS, ROASTED TOMATOES, PORTOBELLO MUSHROOMS & ISRAELI COUSCOUS
with garlic, roasted red peppers & herbs, sprinkled with feta cheese (optional) & pignoli nuts 18.95
WITH CHICKEN BREAST ... 20.95 **WITH SHRIMP** ... 24.95

\$15 EXPRESS DINNERS

Eating light or on the run? Our new express dinners feature a smaller-portioned entrée or a sandwich, chef's choice of side, a small tossed green or farmer's market salad, and a mini-dessert, served all at once!
(not available on Easter or Mother's Day)

TERIYAKI AND GINGER-GLAZED GRILLED SALMON FILLET WITH ASIAN SLAW & WASABI MASHED

DEEP-FRIED CAPE MAY SALTS (LOCAL OYSTERS) WITH CHIPOTLE-LIME RÉMOULADE SAUCE

RICOTTA, SPINACH, PANCETTA & ROASTED GARLIC TORTELLONI WITH SMOKED TOMATO SAUCE

ROAST CHICKEN BREAST WITH HERBED BREAD PUDDING, MASHED POTATOES & GRAVY

SLOW-SMOKED BARBECUED BEEF BRISKET WITH MASHED POTATOES

SANDWICHES (on a toasted brioche roll with french fries and cole slaw, small salad & mini-dessert):

GRILLED TERIYAKI SALMON, FRIED OYSTER PO-BOY, SLOW-SMOKED BARBECUED BEEF BRISKET, HAMBURGER, CHEESEBURGER, VEGGIE BURGER, OR MARYLAND OR MERION CRABCAKE (ADD \$1)