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

SAMPLE MENU – FALL/WINTER 2011

Dinner and Cocktails served Thursday through Sunday from 5:00 pm, except that we open early at 3:00 on Saturday, December 3, 10 and 17, and we are open every night between December 22 and January 3; Live Piano Music every night we are open, usually beginning at 5:30 pm (earlier on Thanksgiving and Christmas)
Last reservation: 9:00 pm Thursday, Friday & Sunday; 10:00 pm on Saturday; Café Menu available after hours
Special Holiday Menus/Hours: Thanksgiving Noon-8 pm; Christmas Eve 5-10 pm, Christmas Day 3-8 pm; New Year's Eve Seatings at 4:30/5 pm (a la carte/kid friendly), 7:00 pm, 9:30 pm

APPETIZERS

AHI TUNA sesame-crusted, served rare and chilled with soba noodle salad, wasabi aioli & pickled ginger 9.95

SHRIMP COCKTAIL with a trio of dipping sauces ... 11.95

HOUSE-SMOKED SALMON WITH CUCUMBER-DILL SALAD AND HORSERADISH CREAM served with pumpernickel toast points ... 9.95

MERION CLAMS CASINO chopped topnecks, with spinach & sautéed mirepoix, topped with bacon...9.95

CRAB CAKE APPETIZER choose pan-seared Maryland crab cake or fried Merion deviled crab cake ... 11.95

FRIED CHESAPEAKE OYSTERS served with chipotle-lime rémoulade and sliced jalapeños ... 11.95

FETA CHEESE AND ARTICHOKE PASTRY "CIGARS" with sundried tomato-olive pesto dipping sauce... 9.95

GRILLED PORTOBELLO MUSHROOM WITH SHAVED MANCHEGO CHEESE sliced hot off the grill, served over fresh wilted spinach, drizzled with a mild sherry vinaigrette, topped with crispy fried shallots...12.95

SOUPS & SALADS

JERSEY SHORE CLAM CHOWDER ... bowl 5.95 **CHEF'S SOUP OF THE DAY** ... bowl 5.95

FRENCH ONION SOUP WITH GARLIC CROUTONS AND MELTED CHEESE ... 7.95

FARMERS' MARKET SALAD changes weekly, using seasonal ingredients, grown locally when available... 7.95

APPLE, WALNUT AND GORGONZOLA SALAD with greens & apple cider vinaigrette ... 7.95

CAESAR SALAD WITH GARLIC CROUTONS AND SHAVED PARMESAN ... 7.95

WEDGE OF ICEBERG LETTUCE with Merion blue cheese dressing, cherry tomatoes & crumbled bacon ... 7.95

GARDEN SALAD mixed salad greens topped with grape tomatoes, sliced cucumbers, julienne carrots, red onion and homemade garlic croutons with your choice of house-made dressings... 5.95

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 ... 26.95
MERION LOBSTER IMPERIAL chunks of lobster blended with crab imperial ... 32.95
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 ...26.95
MERION STUFFED LOBSTER TAIL chunks of lobster tail blended with Merion crab imperial, returned to the shell and broiled ... 39.95
PLAIN 12-14 oz. LOBSTER TAIL with drawn butter ... 39.95
MERION SURF AND TURF 6 oz. filet mignon with 1/2 Merion stuffed lobster tail ... 47.95
WITH PLAIN 1/2 LOBSTER TAIL with drawn butter ... 47.95

MORE FISH & SHELLFISH

- HORSERADISH-ENCRUSTED ATLANTIC SALMON** with smoked salmon-chive cream sauce ... 25.95
GINGER SOY-GLAZED YELLOWFIN TUNA WITH WASABI MASHED POTATOES AND ASIAN SLAW ... 26.95
grilled to medium-rare unless otherwise requested
MARYLAND CRAB CAKES prepared Chesapeake Bay-style with roasted red pepper beurre blanc ... 26.95
CRAB CAKE DUET can't decide between Merion Deviled Crab Cakes (see Merion Inn Classics) and Maryland Crab Cakes? Try one of each! ... 26.95
FLOUNDER FRANCHESE WITH ARTICHOKE HEARTS served with lemon-caper beurre blanc ... 25.95
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 23.95 SALMON 23.95 TUNA 24.95 SHRIMP 24.95 SCALLOPS 24.95 SHRIMP & SCALLOPS 24.95 SEAFOOD SAMPLER 29.95** flounder, shrimp, scallops with small deviled crab cake on fried samplers and Merion clams casino on broiled samplers

SIZZLING STEAKS

- FILET MIGNON** (6 oz.) 29.95 **NEW YORK STRIP STEAK** (12 oz.) 29.95
STEAK & CAKE 6 oz. filet & Maryland or Merion deviled crab cake .. 40.95

PREPARATIONS FOR STEAK AND PRIME RIB:

- Blackened** - coated with Cajun spices, char-grilled and or pan-fried, as appropriate (add 1.00)
Imperial – a cream sauce with jumbo lump crab meat folded in- worth the splurge! (add 11.00)
Au Poivre – with black peppercorns, Dijon mustard, Cognac and cream (add 3.00)
Maryland – with a Maryland crab cake and red pepper cream sauce (add 11.00)
Roquefort Cheese & Cabernet Demi-Glace (add 4.00)
Cabernet Demi-Glace only (add 1.50) **Roquefort Cheese only** (add 3.00)
Horseradish Cream Sauce (chilled) great with prime rib! (add 1.00)

CHICKEN, PASTA & VEGGIES

ROAST BISTRO CHICKEN ½ chicken with crispy herbed bread pudding & Dijon pan gravy 19.95

CHICKEN FRANCHESE WITH ARTICHOKE HEARTS with lemon-caper beurre blanc ... 20.95

GRILLED ASPARAGUS, ROASTED TOMATOES, PORTOBELLO MUSHROOMS & ISRAELI COUSCOUS 19.95
with garlic, roasted red peppers, Kalamata olives, sprinkled with feta cheese (optional) & pignoli nuts,
drizzled with a balsamic reduction **WITH CHICKEN BREAST** ... 21.95 **WITH SHRIMP** ... 26.95

\$16.95 EXPRESS DINNERS

(add \$2 on Saturday evenings if seated before 9:00 pm)

Eating light or on the run? Our express dinners feature a smaller-portioned entrée or a sandwich, chef's choice of side, a small green or farmer's market salad or cole slaw, and a mini-dessert, served all at once! (not available on Thanksgiving, Christmas Eve, Christmas Day, New Year's Eve or our last day ½ price blowout)

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

FRIED CHESAPEAKE OYSTERS WITH CHIPOTLE-LIME RÉMOULADE SAUCE

GRILLED PORTOBELLO MUSHROOM WITH SHAVED MANCHEGO CHEESE served over fresh wilted spinach,
drizzled with sherry vinaigrette, topped with crispy fried shallots

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

SLOW-SMOKED BARBECUED PULLED PORK WITH MASHED POTATOES

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

**GRILLED SALMON, FRIED OYSTER PO-BOY, SLOW-SMOKED BARBECUED PULLED PORK,
HAMBURGER, CHEESEBURGER, PORTOBELLO MUSHROOM & MANCHEGO CHEESE,
OR MARYLAND OR MERION CRABCAKE (ADD \$1)**

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 7.00 each (serves 2):

Grilled Jersey Asparagus with *noisette butter*, **Fresh Spinach** (steamed or sautéed with garlic butter);
Merion Creamed Spinach

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 Thanksgiving, Christmas Eve, Christmas Day, New Year's Eve & Last Day ½ Price Blowout

\$16.95 – Entrée plus either Appetizer or Dessert; \$18.95 all three courses

Appetizer- Jersey Shore Clam Chowder, Soup of the Day or Garden Salad with choice of dressing

Entrée- 6 entrée choices will be offered, including grilled salmon, grilled skirt steak, roast ½ chicken

Dessert- choose from 2 freshly baked desserts from our pastry chef (changes weekly), or ice cream or sorbet

LATE NIGHT CAFÉ MENU

All of our Appetizers, Soups and Salads, Express Dinners and Desserts are available for at least 1/2 hour beyond our last reservation time

DESSERTS - \$7

(ALL DESSERTS ARE MADE ON THE PREMISES; SELECTIONS CHANGE PERIODICALLY)

CRÈME BRÛLÉE

CHOCOLATE POTS DE CRÈME

thick, rich pudding-like French dessert, served with whipped cream

WARM APPLE-CINNAMON BREAD PUDDING WITH CARAMEL SAUCE AND AND BLISS* CINNAMON-CLOVE ORGANIC ICE CREAM

(*made at their shop in Carpenter Square Mall, Cape May)

FROZEN LEMON MERINGUE CAKE

alternate layers of meringue, lemon curd and lemon ice cream, drizzled with raspberry sauce

PROFITEROLES

filled with Espresso Chocolate Crunch ice cream, topped with hot fudge and whipped cream

FLOURLESS CHOCOLATE ALMOND AND RASPBERRY TORTE WITH WHIPPED CREAM

OLD FASHIONED STRAWBERRY SHORTCAKE

fresh-baked almond shortcakes with sliced strawberries and real whipped cream

ICE CREAM PARFAIT

strawberry, chocolate, raspberry or crème de menthe (or your choice of liqueur-add 2.00)

KIDS MENU - \$8.95

(for children 12 and under – price includes 2 sides and a beverage)

CHICKEN FINGERS

GRILLED CHICKEN BREAST

HAMBURGER (PLAIN OR WITH CHEESE)

VEGGIE BURGER

SEASHELL PASTA (MARINARA, BUTTER OR PLAIN)

FILET OF FLOUNDER (FRIED OR BROILED)

JOIN US FOR THE HOLIDAYS!

Have your holiday party with us! Special menus and hours on **Thanksgiving, Christmas, Christmas Eve and New Year's Eve**. George Mesterhazy on piano playing everything from Christmas Carols to Cole Porter! For reservations or information, call 609-884-8363 or visit our website at www.merioninn.com.