

Mother's Day at The Merion Inn – 3:30 to 8 pm

“A la carte” pricing is Entrée with sides only; “Three Course Prix Fixe” includes Appetizer, Entrée and Dessert
(Express Dinners and Early Diner Prix Fixe not available on Mother's Day)

EXECUTIVE CHEF GREG BAUDERMANN

Appetizers

Tomato Basil Soup ♦♦♦ New England Clam Chowder ♦♦♦ French Onion Soup with Melted Cheese
Prosciutto with Melon and Baby Arugula strawberries, grana padano cheese, balsamic vinaigrette
Romaine “Wedge” crumbled applewood-smoked bacon, marinated cherry tomatoes, blue cheese dressing
Garden Salad cherry tomatoes, cucumbers, red onion, carrots, herb vinaigrette
Crispy Frogs Legs tossed in spicy garlic sauce, with ramp green goddess dressing, pea shoots
Merion Clams Casino topped with bacon

Entrées

Grilled Scottish Salmon

apricot-soy glaze, coconut pecan rice, sautéed spinach
À la carte 28 Three course prix fixe 38

Pan-Seared Cape May Scallops

risotto with peas and asparagus, saffron-braised leeks
À la carte 35 Three course prix fixe 45

Pan-Roasted Local Swordfish

baby artichokes, fingerling potatoes, puttanesca butter
À la carte 28 Three course prix fixe 38

Maryland-Style Crab Cakes

chipotle rémoulade, spiced carrot slaw, choice of sides
À la carte 34 Three course prix fixe 44

Lamb Osso Bucco

goat's milk ricotta gnocchi, arugula
À la carte 33 Three course prix fixe 43

Chicken Roulade

stuffed with chicken thigh sausage, asparagus, potato purée, roast chicken jus lié
À la carte 29 Three course prix fixe 39

Chicken Francaise

with lemon caper beurre blanc, fresh vegetable, mashed potatoes
À la carte 26 Three course prix fixe 36

Filet Oscar

grilled 6 oz. filet mignon, jumbo lump crab meat, béarnaise sauce, grilled asparagus, whipped potatoes
À la carte 42 Three course prix fixe 52

Prime Rib of Beef Au Jus (*quantity limited*) choice of vegetables

Queen cut (12 oz.) À la carte 36 Three course prix fixe 46

King cut (16 oz.) À la carte 48 Three course prix fixe 58

Grilled Royal Trumpet Mushrooms green lentils, garlic spinach, roasted carrots, herb vinaigrette
À la carte 20 Three course prix fixe 30

Desserts

Key Lime Pie ♦♦♦ London Cheesecake ♦♦♦ House-Made Biscotti

Warm Chocolate Torte with Raspberry Crème Anglaise

Strawberry Shortcake with Whipped Cream in a Mini-Trifle Bowl

Citrus Almond Torte with Lemon Curd and Fresh Berries

Chocolate Pots de Crème with Whipped Cream

Ice Cream or Sorbet with a Lemon Shortbread Cookie

Children's Menu (12 and under) **13** (\$35 for 6 oz. filet mignon kids' meal)

includes beverage, choice of chicken fingers, pasta (butter or plain), grilled chicken, fried flounder, hamburger or cheeseburger and two sides, with a junior chocolate sundae for dessert