



3 COURSE PRIX FIXE MENU

\$29.00 if seated between 5:00 and 5:30 *Beverages, tax and gratuity not included*
(available after 5:30 for \$35 as part of Cape May Stage Dinner/Show package)

Appetizers

Romaine "Wedge" Salad

applewood-smoked bacon, marinated cherry tomatoes, blue cheese dressing

Garden Salad

mixed greens with cherry tomatoes, cucumbers, red onion, carrots, herb vinaigrette

New England Clam Chowder

local clams with potatoes, bacon and cream

Soup of the Day

Merion Clams Casino

Entrées

Bucatini Bolognese

ground beef and pork ragu, grana Padano cheese

Grilled Salmon

apricot-soy glaze, coconut pecan rice, sautéed spinach

Flounder or Chicken Francaise

fresh vegetable, Merion potato cup, lemon caper beurre blanc

Pan-Roasted Local Swordfish

baby artichokes, fingerling potatoes, puttanesca vinaigrette

Grilled Royal Trumpet Mushrooms

green lentils, garlic spinach, roasted heirloom carrots, herb vinaigrette

Carnivores and pescatarians: if you wish, add a 4 oz. portion of grilled salmon or chicken breast

Desserts

Key Lime Pie

Chocolate Pots de Crème with Whipped Cream,

Cheesecake with Sour Cream Glaze

Ice Cream or Sorbet