



3 Course Prix Fixe Menu

\$25.00 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

Garden Salad

cherry tomatoes, cucumbers, red onion, mixed greens,
Parmesan-Reggiano cheese, balsamic vinaigrette

Baby Arugula Salad with Peaches and Fresh Berries

black pepper yogurt, maple lemon vinaigrette

Caesar Salad

chopped romaine, house croutons, grated Parmesan
whole anchovies (*optional*)

Jersey Shore Clam Chowder

Chef's Soup of the Day

Merion Clams Casino

Entrées

Grilled Salmon

apricot-soy glaze, coconut pecan rice, sautéed spinach

Pan-Roasted Swordfish

Jersey corn salad, bacon-scallion smashed Yukon gold potatoes, piquillo pepper sauce

Local Littleneck Clams with Bucatini Pasta

habanero-tomato broth, and garlic focaccia to soak up the sauce!

Roast Porchetta (pork loin wrapped in pork belly)

cherry-mostarda sauce, roast fingerling potatoes

Grilled Chicken Breast Paillard

mashed potatoes, grilled asparagus, sundried tomato pesto

Roasted Portobello Mushroom Cap with Ratatouille

watermelon and piquillo pepper salad, sprinkled with feta cheese (*optional – vegan without the cheese*)
(carnivores and pescatarians – if you wish, add a mid-sized portion of grilled salmon or chicken breast)

Desserts

Key Lime Pie with Graham Cracker Crust and Whipped Cream

Warm Apple Bread Pudding with Caramel Rum Sauce and Vanilla Ice Cream

Chocolate Pots de Crème with Whipped Cream

Ice Cream or Sorbet