

# DINNER MENU – Spring

Dinner & Cocktails from 5:00 p.m. *(closed Wednesdays)*

Outdoor dining and limited indoor dining

EXECUTIVE CHEF GLENN TURNER

## STARTERS

**Shrimp Cocktail 15**

**Cape May Scallops wrapped in Bacon 17**  
chive-horseradish cream, fig jam

**Fried Chesapeake Oysters 15**  
chipotle-lime rémoulade, fresh jalapeño

**Asparagus wrapped in Prosciutto 13**  
with citrus aioli

**Smoked Salmon Terrine 12**  
horseradish cream, fried capers,  
sliced red onions, toasted croustades

**Jumbo Lump Crab Cake 18**  
chipotle-lime rémoulade,  
corn & tomato salsa

**Gnocchi with Duck Confit and  
Grilled Asparagus 14**  
with toasted walnuts, spring onions  
shaved Grana Padano cheese

**Escargot sautéed with Crimini Mushrooms,  
and Brandied Cream Sauce 15**  
in a puff pastry shell

**Arugula-Radicchio Salad with  
Marinated Fresh Mozzarella 12**  
blistered cherry tomatoes, roasted red  
peppers, roasted garlic vinaigrette

**Caesar Salad 11**  
chopped romaine, house croutons,  
shaved Parmesan, anchovies (optional)

**Classic Wedge Salad 12**  
crumbled bacon, cherry tomatoes,  
Merion blue cheese dressing

**Garden Salad 9**  
mixed greens, veggies, choice of dressing

**French Onion Soup with Melted Gruyère  
and Provolone Cheeses 13**  
over toasted crouton

**New England Clam Chowder 10**

**Chef's Soup of the Day 9**

## EXPRESS DINNERS – \$23

Small portion entrée or sandwich, specified sides, small green salad & a mini-dessert--served all at once!  
(express dinners are not available on Saturday evenings after 6 pm)

**Grilled Salmon with Miso-Ginger Marinade (4 oz.)** Asian vegetables and purple sticky rice

**Grilled Chicken Breast (4 oz.)** fresh seasonal vegetable, mashed potatoes, herb pistou

**Boneless Beef Short Rib Sandwich** crispy fried shallots, horseradish cream and waffle fries

**Hamburger or Cheeseburger** cheddar, lettuce, tomato and red onion, waffle fries

**Roasted Delicata Squash stuffed with Tabbouleh and Veggies** served with babaganoush,  
blistered cherry tomatoes, roasted corn-tomato salsa, tomatillo drizzle

## ENTRÉES

**Pan-Seared Cape May Scallops with Bacon-Caramel Sauce 35**  
farro “risotto”, crispy Brussels sprouts with whole grain mustard vinaigrette

**Grilled Salmon with Ginger-White Miso Marinade 28**  
Asian vegetables, purple sticky rice

**Grilled Local Swordfish with Chili-Lime Glaze 29**  
quinoa pilaf, tomatillo salsa

**Maryland-Style Crab Cakes 38**  
chipotle-lime rémoulade, corn and tomato salsa, choice of sides

**Flounder Francaise 32**  
lemon-caper beurre blanc, choice of sides

**Chicken Francaise 28**  
lemon-caper beurre blanc, choice of sides

**Fettuccine Bolognese 23**  
with shaved Grana Padano

**Grilled Pork Chop “Al Pastor” with Pineapple-Guajillo Chile Sauce 29**  
with southwestern creamed corn with chorizo and poblano chiles, and roasted fingerling potatoes

**Boneless Beef Short Ribs 29**  
roasted carrots and onions, mashed potatoes and a rich red wine sauce

**Filet Mignon (6 oz.) 35**  
with Cabernet demi-glace and choice of sides

**Prime NY Strip Steak (12 oz.) 42**  
with Cabernet demi-glace and choice of sides

**Black Angus Prime Rib Au Jus (limited quantity)**  
choice of sides      Queen cut (12 oz.) 36      Whole Eye (16 oz.) 46

**Roasted Delicata Squash stuffed with Tabbouleh and Veggies 25**  
with babaganoush, blistered cherry tomatoes, roasted corn-tomato salsa, tomatillo drizzle  
*Pescatores and Carnivores*-add a 4 oz portion of grilled chicken breast (\$6),  
grilled shrimp (\$10), Cape May scallops (\$15), grilled salmon (\$7),

## “NO-FRILLS” SEAFOOD

*includes two sides, and cocktail or tartar sauce on request*

**Scallops 32** *pan-seared, fried, broiled or scampi-style*

**Gulf Shrimp 26** *pan-seared, fried, broiled or scampi-style*

**Shrimp and Scallops Combination 29** *pan-seared, fried, broiled or scampi-style*

**Flounder 29** *fried or broiled*

**Salmon 26** *grilled or broiled*

## MERION INN CLASSICS

Generations of Cape May locals and visitors have returned again and again for these Delaware-Chesapeake Bay regional specialties. Find out why!  
Merion Inn classics are served with choice of sides (see “included sides” below)

**Merion Crab Imperial 35**

**Merion Lobster Imperial 40**

lobster mixed with crab imperial, like stuffed lobster tail without the shell!

**Flounder Stuffed with Crab Imperial 40**

**Merion Stuffed Lobster Tail 50**

chunks of lobster tail mixed with crab imperial, broiled in the shell

**Plain Lobster Tail 49**

**Merion Surf and Turf 50**

4 oz.\* filet mignon with a 6 oz. Merion stuffed lobster tail

**Plain Surf and Turf 49**

4 oz.\*. filet mignon with a 6 oz. plain lobster tail

\*add \$7 for 6 oz. filet instead of 4 oz. filet with surf & turf

### ADDITIONAL PREPARATIONS FOR STEAKS AND SEAFOOD:

**Blackened** (add 2)    **Blue Cheese** (add 2)    **Lemon-Caper Beurre Blanc** (add 2)

**Au Poivre** green peppercorns, cognac, cream, Dijon mustard (add 3)

**Scampi-Style with 3 Shrimp** (add 13) garlic, white wine, herbs, extra virgin olive oil

### INCLUDED SIDES:

entrées specifying “choice of sides” include two of the following:  
fresh seasonal vegetable, coleslaw, Merion potato cup, mashed potatoes, waffle fries, rice pilaf

### À LA CARTE SIDES

**Grilled Asparagus 8**            **Green Beans 8** sautéed or steamed

**Sautéed Mushrooms 8** with sherry & garlic

**Asian Vegetables 8** sautéed snow peas, Napa cabbage, onions,  
red peppers, carrots with sesame oil and tamari

**Waffle Fries 6**            **Baked Potato 4** with sour cream

### KIDS MENU \$10

includes beverage

**Chicken Fingers** with waffle fries    **Hot Dog** with waffle fries

**Pasta** with butter or marinara sauce

## Desserts – \$9

(all desserts except ice cream are made on the premises; “*gf*” means gluten-free)

Crème Brulée *gf*

Nigella Lawson Cheesecake  
sour cream glaze

Warm Apple Crumble with Oatmeal Pecan Topping and Vanilla Ice Cream

Bananas Foster Bread Pudding with Caramel Sauce

Key Lime Pie with Graham Cracker Crust and Whipped Cream

Fudgy Chocolate Brownie with Chocolate Chips and Vanilla Ice Cream

Old Fashioned Strawberry Shortcake in a mini trifle bowl

Chocolate Pots de Crème with Whipped Cream (mini size in espresso cup \$5) *gf*

Fresh Berries with or without whipped cream *gf*



Cappuccino \$5; Espresso \$4 (single); \$5 (double)  
French Press Coffee - for two: \$7; for four: \$12

### Dessert Wines:

Nivolo Moscato D’Asti, Chiarlo (Italy) \$32 (half bottle)

Prosecco split (187 ml) \$10 bottle (750 ml) \$35

### Coffee Drinks – 9.00 each:

Irish Coffee (with Irish whiskey) ❖ Merion Coffee (with Bailey’s & Grand Marnier)

Mexican Coffee (with Kahlua) ❖ Nutty Irishman Coffee (with Bailey’s & Frangelica)

Italian Coffee (with Amaretto or Sambuca) ❖ Keoke Coffee (with brandy and dark Crème de Cacao)

Dutch Coffee (with white Crème de Menthe and Crème de Cacao)