

Mother's Day at The Merion Inn – Noon to 8 pm

"A la carte" pricing is Entrée with sides only; "Three Course Prix Fixe" includes Appetizer, Entrée and Dessert
(Express Dinners and \$25 and \$35 Prix Fixe not available on Mother's Day)

EXECUTIVE CHEF GREG BAUDERMANN

Appetizers

Butternut Squash Soup with Crème Fraiche

Jersey Shore Clam Chowder

Apple and Baby Kale Salad with Black Pepper Mascarpone fresh berries, maple lemon vinaigrette

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

Roasted Quail semi-boneless, with sweet Italian fennel sausage and focaccia stuffing, lingonberry bordelaise

Merion Clams Casino

Crispy Fried Whiting petite salad, ramp-Green Goddess dressing

("Some Like It Hot" – we can spice it up for you by tossing it in sesame-soy chili garlic sauce—let us know!)

Terrine of Salmon Rillettes and Smoked Trout baby greens, croutons

A few brunch Entrées... (served noon until 1:30 p.m.)

Eggs Benedict with Canadian Bacon and Hollandaise toasted English muffin, home fries and fresh fruit garnish

À la carte 15 Three Course Prix Fixe 25

Belgian Waffles with Warm Maple Syrup and Fresh Berries

(with link breakfast sausage or Canadian bacon- add \$3)

À la carte 12 Three Course Prix Fixe 22

Lobster Mac 'N Cheese salad garnish

À la carte 22 Three Course Prix Fixe 32

Entrées

Grilled Scottish Salmon apricot-soy glaze, coconut pecan rice, sautéed spinach

À la carte 28 Three course prix fixe 38

Chicken Francaise dipped in Parmesan batter, and sautéed, served with

lemon caper beurre blanc, grilled asparagus, mashed potatoes

À la carte 26 Three course prix fixe 36

Sautéed Shrimp and Scallops with Artisan Pasta lobster broth, roasted tomato, mascarpone

À la carte 32 Three course prix fixe 42

Hazelnut Crusted Softshell Crabs, artichokes, fregola, peas and carrots

À la carte 33 Three course prix fixe 43

Maryland Crab Cakes Old Bay-roasted pepper rémoulade, fennel-radish salad, choice of sides

À la carte 35 Three course prix fixe 45

Merion Lobster Imperial chunks of lobster tail and claw meat, blended with crab imperial,

broiled in a ramekin—like stuffed lobster tail without the shell! À la carte 38 Three course prix fixe 48

Braised Lamb Osso Bucco toasted orzo with vegetables, sesame yogurt tzatziki sauce

À la carte 32 Three course prix fixe 42

Grilled Filet Mignon and Jumbo Shrimp béarnaise sauce, grilled asparagus, potato purée

À la carte 40 Three course prix fixe 50

Classic Ratatouille, Sautéed Greens and Quinoa-Chickpea Pilaf (eat your vegetables -- make Mom happy :)

À la carte 19 Three course prix fixe 29

Desserts

Key Lime Pie with Whipped Cream

London Cheesecake with a Sour Cream Glaze and Fresh Blueberries

Strawberry Shortcake with Whipped Cream in a Mini-Trifle Bowl

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

Dark Chocolate Ganache-White Chocolate Raspberry Torte with Whipped Cream

Chocolate Pots de Crème with Whipped Cream

Ice Cream or Sorbet with a Lemon Shortbread Cookie

Children's Menu (12 and under) 13 (\$32 for 6 oz. filet mignon kids' meal)

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