



## **3 Course Prix Fixe Menu**

**\$25.00** if seated between 5:00 and 5:30 (Thursday through Sunday)

**\$35.00** if seated after 5:30 (Thursday, Friday and Sunday; not available on Saturday)

*Beverages, tax and gratuity not included*

### **Appetizers**

**Apple and Kale Salad with Black Pepper Mascarpone**

fresh berries, maple lemon vinaigrette

**Caesar Salad**

crispy romaine, shaved Parmesan, house croutons, anchovy-garlic dressing

**Garden Salad**

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

**Jersey Shore Clam Chowder**

**Chef's Soup of the Day**

**Merion Clams Casino**

### **Entrées**

**Grilled Scottish Salmon**

apricot-soy glaze, coconut pecan rice, sautéed spinach

**Local Monkfish with Braised Leeks**

fillet poached in olive oil, served with fennel-radish salad and red wine sauce

**Grilled Pork Chop (10 oz.) with Brussels Sprouts and Bacon**

roasted potatoes, black truffle butter

**Bucatini Pasta with Prosciutto and Wild Mushrooms**

with sundried tomatoes and pignoli nuts

**Grilled Chicken Breast Paillard**

mashed potatoes, grilled asparagus, sundried tomato pesto

**Sautéed Spaghetti Squash, Braised Swiss Chard, Marinated Gigante Beans**

with black and green olives and dried cherries

(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 Banana Bread Pudding with Caramel Sauce and Vanilla Ice Cream**

**Chocolate Pots de Crème with Whipped Cream**

**Cheesecake**

**Ice Cream or Sorbet**