



THANKSGIVING DAY 2018 AT THE MERION INN

EXECUTIVE CHEF GREG BAUDERMANN

APPETIZERS (included in price of full course dinner—see below)

Roasted Red and Golden Beets with Crumbled Goat Cheese
Caesar Salad with house croutons, shaved Parmesan and whole anchovies (optional)
Pear and Arugula Salad with Roquefort Cheese and Pine Nuts maple-lemon dressing
Jersey Shore Clam Chowder New England-style
Pumpkin Bisque with toasted pumpkin seeds and a dollop of crème fraîche
Mediterranean Seafood Salad with shrimp, mussels and calamari
Sliced French Garlic Sausage over Lentils with cherry mostarda

DINNER ENTRÉES

(Entrée price includes 2 sides if not specified; 3-course dinner price includes an Appetizer and a Dessert)

Roast Turkey with All the Trimmings!

traditional sausage and bread stuffing, mashed potatoes, candied sweet potatoes, green beans, creamed pearl onions, giblet gravy, whole berry cranberry sauce

Entrée only - **28** 3-course dinner (with appetizer and dessert) - **39**

Roast Turkey Express Lunch – 19 [served Noon-1:00 pm only]

a smaller portion of roast turkey with stuffing, mashed potatoes, green beans and cranberry sauce, with a small salad and dessert, served all at once

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

Entrée only - **28** 3-course dinner - **39**

Pan-Seared Cape May Scallops celery root purée, arugula and pignoli pesto, blistered cherry tomatoes

Entrée only - **33** 3-course dinner - **44**

Merion Lobster Imperial fresh vegetable, Merion potato cup Entrée only - **38** 3-course dinner - **49**

Grilled Pork Chop with Pumpkin and Mushroom Risotto lingonberry demi-glace

Entrée only - **28** 3-course dinner - **39**

Filet Mignon with Bearnaise Sauce mashed potatoes, fresh vegetable

Entrée only - **33** 3-course dinner - **44**

New York Strip Steak with red wine demi-glace and two sides

Entrée only (12 oz.)- **40** 3-course dinner - **51**

Roasted Portobello Mushrooms with Pumpkin and Mushroom Risotto

Entrée only - **20** (with chicken (4 oz. – add \$4, with shrimp 4 oz. – add \$9) 3-course dinner - **31**

Entrées (other than seasonal vegetables) are served with two side dishes unless otherwise specified (extra side-\$2 each).

HOMEMADE DESSERTS (included in price of full course dinner—see above)

Pumpkin Torte with Ginger Snap Crust and Whipped Cream

Key Lime Pie with Whipped Cream

Warm Apple-Cinnamon Bread Pudding with Caramel Sauce and Ice Cream

Chocolate and White Chocolate-Raspberry Ganache Torte with Whipped Cream

Almond Citrus Torte with Lemon Curd and Fresh Berries

Ice Cream or Sorbet

KIDS' MENU \$15 (12 and under) Choice of Turkey, Chicken Fingers, Hamburger, Cheeseburger,

Mac 'n Cheese or Pasta (marinara, butter or plain)

Includes 2 sides, a beverage and a Chocolate Brownie Sundae for dessert.