



## DINNER MENU – EARLY SPRING 2018

Open Thursday through Sunday serving Dinner & Cocktails from 5:00 p.m.  
Live Piano Music Thursday through Sunday from 5:30 p.m.; Jazz Trio Thursdays from 8 p.m.

Join us for Easter! Regular menu and Easter Specials Noon to 8 p.m.

EXECUTIVE CHEF GREG BAUDERMANN

### STARTERS

#### APPETIZERS

- JUMBO SHRIMP COCKTAIL 15**  
dipping sauce trio
- MERION CLAMS CASINO 10**  
chopped top necks, sautéed mirepoix,  
crispy bacon
- FRIED CHESAPEAKE BAY OYSTERS 14**  
chipotle-lime aioli, sliced jalapenos
- MARYLAND CRAB CAKE APPETIZER 16**  
Old Bay-roasted red pepper rémoulade,  
fennel salad garnish
- LAMB MEATBALLS WITH SESAME TZATZKI 12**  
with pickled vegetable garnish
- GORGONZOLA - ROASTED GARLIC FOCACCIA 8**  
served warm, with blue cheese sauce

#### SALADS

- APPLE AND BEET SALAD WITH BLUE CHEESE 10**  
toasted pecans, field greens,  
citrus vinaigrette
- CLASSIC ICEBERG WEDGE 10**  
crumbled blue cheese, tomatoes, onion,  
crumbled bacon, gorgonzola dressing
- CAESAR SALAD 9**  
crispy romaine, shaved Parmesan,  
house croutons, anchovy-garlic dressing
- GARDEN SALAD 8**  
cherry tomatoes, cucumbers, red onion,  
mixed greens, Parmigiano-Reggiano cheese,  
balsamic vinaigrette

#### SOUPS

- JERSEY SHORE CLAM CHOWDER 8**
- CHEF'S SOUP OF THE DAY 7**
- FRENCH ONION SOUP WITH MELTED GRUYÈRE AND  
PROVOLONE CHEESES 9**  
over toasted crouton

### EXPRESS DINNERS - \$19

Express Dinners are a smaller-portioned entrée or a sandwich, chef's choice of sides (sorry, no substitutions), a small garden salad or coleslaw, and a mini-dessert--served all at once!

- GRILLED SCOTTISH SALMON EXPRESS DINNER** apricot-soy glaze with coconut rice
- FRIED CHESAPEAKE OYSTERS EXPRESS DINNER** chipotle-lime aioli, French fries
- GRILLED CHICKEN PAILLARD EXPRESS DINNER** sundried tomato pesto, mashed potatoes
- LAMB MEATBALL EXPRESS DINNER** sesame tzatziki, pickled vegetable garnish, French fries
- MERION BURGER EXPRESS DINNER (8 oz.)** with aged cheddar cheese, lettuce, tomato,  
sliced red onion, French fries
- MARYLAND CRAB CAKE EXPRESS DINNER** with or without a bun, with Old Bay-red pepper rémoulade,  
fennel salad, French fries

## SPECIAL ENTRÉES

**CRISPY SKATE WING GRENOBLOISE 28**  
with brown butter, capers, lemon, parsley,  
toasted croutons, Brussels sprouts

**MARYLAND CRAB CAKES 35**  
Old Bay-roasted pepper rémoulade,  
fennel salad, choice of sides

**GRILLED SCOTTISH SALMON 28**  
apricot-soy glaze, coconut pecan rice,  
sautéed spinach

**BUCATINI PASTA WITH ROASTED WILD MUSHROOMS  
AND BACON LARDONS 22**  
sauce carbonara

**ROASTED PORK TENDERLOIN WITH  
BLACK CHERRY STUFFING 28**  
bacon, ale and blue cheese risotto,  
cherry bordelaise

**GRILLED CHICKEN BREAST PAILLARD 20**  
mashed potatoes, sautéed spinach,  
sundried tomato pesto

### VEGETABLES TAKE CENTER STAGE!

**OVEN-ROASTED CAULIFLOWER WITH ROASTED MUSHROOM FREGOLA AND EGGPLANT CAPONATA 19**  
(eat your vegetables -- make Mom happy :)

**Pescatarians and Carnivores: Add a mid-sized portion of the protein of your choice:**

Cape May Scallops **15** (4 oz.); Shrimp **9** (4 oz.); Faroe Island Salmon **8** (4 oz.);  
Chicken Breast **5** (4 oz.); Filet Mignon **14** (4 oz.)

## SIMPLE ENTRÉES

served with your choice of two of the following sides: fresh seasonal vegetable, coleslaw, jasmine rice,  
mashed potatoes, Merion potato cup, French fries (see below, right for additional à la carte sides)

### FROM THE SEA

**CATCH OF THE DAY** – market price (if available)

**FLOUNDER 32** *fried or broiled*

**SCOTTISH SALMON 25** *pan-roasted or broiled*

**CAPE MAY SCALLOPS 33** *pan-seared, fried, broiled or scampi-style*

**SHRIMP 26** *scampi-style, fried or broiled*

**SHRIMP & CAPE MAY SCALLOPS 30** *scampi-style, fried or broiled*

**SEAFOOD SAMPLER 36** *fried or broiled* (includes flounder, shrimp, scallops, clams casino)

### FROM THE LAND

**FILET MIGNON (6 oz.) 32** with Cabernet demi-glace

**NY STRIP STEAK (12 oz.) 34** with Cabernet demi-glace

**BLACK ANGUS PRIME RIB AU JUS** (*Saturdays off-season, limited quantity*)

Queen cut (12 oz.) **36**

King cut (16 oz.) **48**

**CHICKEN BREAST 19** *pan-sautéed or grilled*

### ADDITIONAL PREPARATIONS FOR SIMPLE ENTRÉES:

**Blackened** (add 2)

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

**Imperial Sauce with Jumbo Lump Crab Meat** (add 12)

**Crumbled Blue Cheese** (add 2)

**Horseradish Cream** (no charge, served chilled)

**Scampi-Style with 3 Shrimp** (add 10)

**Lemon-Caper Beurre Blanc** (add 2)

## MERION INN CLASSICS

Generations of Cape May locals and visitors have returned again and again for these Delaware-Chesapeake regional specialties. Find out why!

(served with choice of two sides: fresh seasonal vegetable, cole slaw, jasmine rice, Merion potato cup, mashed potatoes, French fries)

**MERION CRAB IMPERIAL 32**

lump crabmeat in a creamy sauce, broiled in a ramekin

**MERION LOBSTER IMPERIAL 38**

chunks of lobster tail and claw meat, blended with crab imperial, broiled in a ramekin---like stuffed lobster tail without the shell!

**MERION STUFFED FLOUNDER 37**

stuffed with crab imperial

**MERION STUFFED COLD-WATER LOBSTER TAIL 49**

chunks of lobster tail mixed with crab imperial, returned to the shell and broiled

**PLAIN COLD WATER LOBSTER TAIL (10 oz.) 46**

with drawn butter

**MERION SURF AND TURF 49**

4 oz.\* filet mignon with 7 oz. Merion stuffed cold water lobster tail

**PLAIN SURF AND TURF 49**

4 oz.\*. filet mignon with 7 oz. plain cold-water lobster tail

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

**Back by popular demand!**

**FLOUNDER FRANCAISE 30**

**CHICKEN FRANCAISE 26**

our version of this classic dish, dipped in a Parmesan batter and sautéed until golden, served with lemon-caper beurre blanc

## À LA CARTE SIDES

**Roasted Brussels Sprouts 6**

**Fresh Spinach 7** steamed or sautéed with garlic and extra-virgin olive oil

**Sautéed Wild and Domestic Mushrooms 7**

**Fried Onion Rings 6**

**Roasted Fingerling Potatoes 6**

**Baked Potato 4** (with sour cream/butter)