



## DINNER MENU – Early Spring

Open Thursday through Sunday

Dinner & Cocktails from 5:00 p.m.

Live Piano from 5:30 p.m.

Jazz Trio Thursdays from 8 p.m.

EXECUTIVE CHEF MATTHEW CRIST

### STARTERS

**Poached Gulf Shrimp 16**

fresh horseradish, cocktail sauce

**Cape May Salts 18**

local oysters, Champagne mignonette,  
fresh horseradish, cocktail sauce

**Citrus-Marinated Fluke 15**

grapefruit, radish, pea shoots,  
scallion-jalapeno emulsion

**Maryland Crab Cake 16**

spiced carrot slaw, brown butter aioli

**Chicken Liver Mousse 12**

cherry-onion marmalade,  
grilled bread

**Spring Risotto 14 (app.)/27 (entrée)**

English peas, asparagus,  
arugula-green garlic pesto,  
prosciutto crunch

**Farmers Market Salad 9**

mixed greens, strawberries,  
shaved golden beets,  
Manchego cheese, sunflower seeds,  
herb vinaigrette

**Romaine “Wedge” Salad 11**

applewood-smoked bacon,  
marinated cherry tomatoes,  
blue cheese dressing

**Merion Seafood Chowder 10**

local clams, scallops and fresh catch  
with potatoes, bacon and cream

**Potato-Leek Soup 9**

crème fraiche, radishes,  
buttered croutons

### EXPRESS DINNERS – \$22

Small portion entrée or sandwich, specified sides, small green salad & a mini-dessert--served all at once!

**Grilled Salmon** (4 oz.) warm asparagus-radish-fingerling potato salad, lemon vinaigrette

**Grilled Chicken Breast** (4 oz.) mashed potatoes, mushroom jus

**Hamburger or Cheeseburger** aged cheddar, tomato-pickle relish, hand-cut fries

**Spring Risotto** English peas, asparagus, arugula-green garlic pesto, prosciutto crunch (*optional*)

# ENTRÉES

## FROM THE SEA

### **Caramelized Cape May Sea Scallops 34**

English peas, applewood-smoked bacon, Spring ramps, orange-carrot vinaigrette  
served with wild rice

### **Pan-Seared Local Monkfish 31**

shiitake mushrooms, leeks, potato dumplings, lobster glaze

### **Grilled Salmon 28**

warm asparagus-radish-fingerling potato salad, lemon vinaigrette

## FROM THE LAND

### **Slow-Roasted Free Range Chicken 29**

asparagus, potato purée and mushroom jus

### **Prime Pork Chop (12 oz.) 31**

cheddar grits, garlic spinach, orange-honey glaze

### **Grilled Filet Mignon (6 oz.) 35**

roasted heirloom carrots, Spring ramps, fingerling potatoes, herb butter

### **Grilled NY Strip Steak (12 oz.) 38**

cipollini onions, hand-cut fries, sauce au poivre

### **Grilled Royal Trumpet Mushrooms 19**

green lentils, garlic spinach, roasted heirloom carrots, herb vinaigrette

Carnivores and pescatarians: add a 4 oz. portion of protein to your vegetarian entrée:  
Salmon-8 Cape May Scallops-15 Grilled Chicken Breast-6 Filet Mignon-16

## SIMPLE ENTRÉES

served with your choice of two of the following sides: fresh seasonal vegetable, Merion cole slaw,  
mashed potatoes, Merion potato cup, hand-cut fries (see below, right for additional à la carte sides)

**Cape May Scallops 34** *pan-seared, fried, broiled or scampi-style*

**Monkfish 29** *pan-seared or grilled*

**Flounder 29** *fried or broiled*

**Salmon 28** *grilled or broiled*

**Prime Pork Chop (12 oz.) 31**

**Filet Mignon (6 oz.) 35**

**Prime NY Strip Steak (12 oz.) 38**

## 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!

Served with 2 of the following:  
fresh seasonal vegetable, Merion potato cup,  
cole slaw, mashed potatoes, hand-cut fries

**Merion Crab Imperial** (7 oz.) **32**

**Merion Lobster Imperial** (7 oz.) **38**  
chunks of lobster mixed with crab imperial,  
broiled in a ramekin---like  
stuffed lobster tail without the shell!

**Flounder Stuffed with Crab Imperial** **38**

**Merion Stuffed Lobster Tail** (12 oz.) **49**  
chunks of lobster tail mixed with  
crab imperial, broiled in the shell

**Plain Lobster Tail** (10 oz.) **46**

**Merion Surf and Turf** **49**

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

**Plain Surf and Turf** **49**

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

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

***Back by popular demand!***

**Flounder Francaise** **30**

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

**Grilled Asparagus** **8**

**Roasted Heirloom Carrots** **7**

**Garlic Spinach** **8** with chili flakes

**Wilted Spinach** **8** plain, no oil or seasoning

**Sautéed Mushrooms** **8** with sherry & garlic

**Hand-cut Fries** **6**

**Baked Potato** **6** with sour cream and  
herb garlic butter or plain