



## 3 COURSE PRIX FIXE MENU

**\$29.00** if seated between 5:00 and 5:30 *Beverages, tax and gratuity not included*  
(available after 5:30 for \$35 as part of Cape May Stage Dinner/Show package)

### Appetizers

#### Romaine "Wedge" Salad

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

#### Garden Salad

arugula with cherry tomatoes, cucumbers, red onion, carrots, herb vinaigrette

#### New England Clam Chowder

local clams with potatoes, bacon and cream

#### Soup of the Day

#### Merion Clams Casino

### Entrées

#### Grilled Salmon

apricot-soy glaze, coconut pecan rice, sautéed spinach

#### Grilled Local Swordfish

potato gnocchi, melted heirloom tomatoes, fennel salad

#### Chicken Francaise

fresh vegetable, Merion potato cup, lemon caper beurre blanc

#### Short Rib Ragu over Spaghetti

with shaved Grana Padano cheese

#### Grilled Trumpet Royale Mushrooms

warm eggplant purée, corn and tomato salsa, sautéed spinach

**Carnivores and pescatarians:** if you wish, add a 4 oz. portion of grilled salmon or chicken breast

### Desserts

#### Key Lime Pie

Chocolate Pots de Crème with Whipped Cream,

Cheesecake with Sour Cream Glaze

Ice Cream or Sorbet