



DINNER MENU – EARLY SUMMER 2017

Dinner & Cocktails nightly from 5:00 pm
Live Piano Music from 5:30 p.m. Jazz Trio every Tuesday from 8 p.m.

EXECUTIVE CHEF ROB TYNDALL

STARTERS

APPETIZERS

- WARM JERSEY ASPARAGUS, PROSCIUTTO 13**
chopped egg, Dijon-egg vinaigrette
- GRILLED OCTOPUS WITH CHORIZO 12**
gigante beans, salt-cured capers,
lightly-smoked tomato broth
- PASTRY “CIGARS” WITH FETA-ARTICHOKE FILLING 10**
sundried tomato pesto dip
- JUMBO SHRIMP COCKTAIL 14**
traditional cocktail sauce
- LOCAL ELDER POINT OYSTERS 14**
half-dozen raw oysters,
red wine-shallot mignonette
- FRIED CHESAPEAKE BAY OYSTERS 13**
chipotle-lime rémoulade,
sliced jalapeños
- MERION CLAMS CASINO 10**
chopped top necks, sautéed mirepoix,
crispy bacon
- MARYLAND CRAB CAKE APPETIZER 14**
fire-roasted red bell pepper sauce,
corn-tomato salsa

SALADS

- SUPERFOOD SALAD! 10**
baby spinach and kale, avocado,
blueberries, pomegranate seeds,
pistachios, almonds and a creamy
pomegranate-honey-yogurt dressing
- SALAD OF GOLDEN BEETS AND STRAWBERRIES 10**
radishes, compressed red onion,
citrus vinaigrette
- ARUGULA, PEAR AND GOAT CHEESE SALAD 10**
spiced walnuts, Champagne vinaigrette
- CLASSIC ICEBERG WEDGE 10**
Merion blue dressing, diced tomatoes,
crispy crumbled bacon
- CAESAR SALAD 9**
crispy romaine, grated Parmesan,
house croutons, whole anchovies (*optional*)

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

\$19 EXPRESS DINNERS

A smaller-portioned entrée or a sandwich, chef’s choice of sides (sorry, no substitutions), a small arugula salad or coleslaw, and a mini-dessert--served all at once!

- GRILLED FAROE ISLAND SALMON** honey-mirin glaze, edamame spinach, jasmine rice
- FRIED CHESAPEAKE OYSTERS** chipotle rémoulade, French fries
- GRILLED CHICKEN PAILLARD** sundried tomato pesto, asparagus, whipped potatoes
- BLACKENED PRIME RIB SLIDERS** horseradish cream, French fries
- MARYLAND CRAB CAKE SANDWICH** chipotle-lime rémoulade, lettuce and tomato, French fries
- HAMBURGER OR CHEESEBURGER** lettuce, tomato, onion, French fries

SPECIAL AND SEASONAL ENTRÉES

GRILLED LOCAL SWORDFISH 27

Spring pea risotto, wilted spinach,
saffron-mussel broth

GRILLED FAROE ISLAND SALMON 28

honey-mirin glaze, bok choy with edamame,
jasmine rice

PAN-SEARED CAPE MAY SCALLOPS 29

creamy fresh corn purée, spinach,
crispy bacon, cheesy grit cake,
pickled red onion

GRILLED PORK CHOP WITH JERSEY PEACH SALSA 28

sautéed baby kale, soft polenta,
bacon vinaigrette

ROAST RACK OF LAMB WITH CHIMICHURRI 31

roasted red pepper harissa, asparagus,
crispy fingerling potatoes

CHICKEN BREAST, PROSCIUTTO & CHEESE 27

melted Gruyère and Provolone,
asparagus, whipped potatoes and
mushroom-sherry cream sauce

VEGETABLES TAKE CENTER STAGE!

GRILLED PORTOBELLO MUSHROOM STUFFED WITH QUINOA AND VEGGIES 19

(eat your vegetables -- make Mom happy :) with grilled asparagus, sautéed spinach,
blistered cherry tomatoes and pistachio-basil pesto (*pesto contains cheese and may be omitted*)

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

Cape May Scallops **12** (4 oz.); Shrimp **9** (4 oz.); Faroe Island Salmon **8** (4 oz.);
Chicken Breast **5** (4 oz.); Filet Mignon **14** (4 oz.); sliced NY Strip Steak **16** (6 oz.)

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 – see additional a la carte sides on the right)

MARYLAND CRAB CAKES 29

fire-roasted red pepper sauce, corn-tomato salsa

MERION CRAB IMPERIAL 29

lump crabmeat in a creamy sauce, broiled in a ramekin

MERION LOBSTER IMPERIAL 32

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 30

stuffed with crab imperial

MERION STUFFED LOBSTER TAIL 42

chunks of cold-water lobster tail and claw meat, mixed with crab imperial,
returned to the shell and broiled

PLAIN COLD-WATER LOBSTER TAIL 40

with drawn butter

MERION SURF AND TURF 49

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

PLAIN SURF AND TURF 47

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 28 and CHICKEN FRANCAISE 26

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

SIMPLE ENTRÉES

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

FROM THE SEA

CATCH OF THE DAY – market price (if available)

FLounder 27 *fried or broiled*

FAROE ISLAND SALMON 25 *pan-roasted or broiled*

CAPE MAY SCALLOPS 27 *pan-seared, fried, broiled
or scampi-style*

SHRIMP 26 *scampi-style, fried or broiled*

SHRIMP & CAPE MAY SCALLOPS 27
scampi-style, fried or broiled

SEAFOOD SAMPLER 32 *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

PRIME PORK CHOP (10 oz.) 27

CHICKEN BREAST 19 *pan-sautéed or grilled*

ADDITIONAL PREPARATIONS

Blackened (add 2)

Au Poivre black pepper, cognac, cream,
Dijon mustard (add 3)

Blue Cheese (add 2)

Horseradish Cream (no charge)

Scampi-Style with 3 Shrimp (add 10)

Lemon-Caper Beurre Blanc (add 2)

À LA CARTE SIDES

4 (serves 1); 7 (serves 2-3):

Grilled Asparagus

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

Sautéed Wild and Domestic Mushrooms

Fried Onion Rings

Baked Potato \$2 (with sour cream/butter)