

3 Course Prix Fixe Menu

\$25.00 if seated by 5:00 to 5:30

[Also available for \$36 after 5:30 for Cape May Stage Dinner and a Show]

Beverages, tax and gratuity not included

Appetizers

Baby Arugula, Poached Pear and Goat Cheese Salad Champagne vinaigrette

Caesar Salad crispy romaine, shredded Parmesan, house croutons, whole anchovies *(on request)*

Jersey Shore Clam Chowder

Chef's Soup of the Day

French Onion Soup with Melted Gruyère and Provolone Cheeses

Fried Chesapeake Bay Oysters chipotle-lime rémoulade, sliced jalapeños

Merion Clams Casino

Entrées

Grilled Faroe Island Salmon summer succotash (Jersey corn, zucchini, green beans, cherry tomatoes), roasted fingerling potatoes, basil-pignoli nut pistou

Broiled Local Mahi Mahi apricot-ginger chutney, sautéed rainbow chard and a purple potato cake

Chicken Francaise served with lemon-caper beurre blanc, choice of two sides

Grilled Pork Chop with Jersey Peach Salsa sautéed baby kale, soft polenta, bacon vinaigrette

Grilled Portobello Mushroom stuffed with Quinoa and Veggies

with grilled asparagus, sautéed spinach, blistered cherry tomatoes and basil-pignoli nut pistou
(carnivores and pescatarians – if you wish, add a mid-sized portion of grilled salmon or chicken breast)

Desserts

Key Lime Pie with Graham Cracker Crust and Whipped Cream

Warm Banana Bread Pudding with Caramel Sauce and Vanilla Ice Cream

Mini-Strawberry Shortcake with Whipped Cream

Chocolate Pots de Crème with Whipped Cream

Cheesecake

Ice Cream or Sorbet