

3 Course Prix Fixe Menu

\$25.00 Early Bird 5:00 to 5:30 (or \$22 for 2 courses)

(Also available after 5:30 for \$35 as part of Cape May Stage Dinner/Show Package)

tax and gratuity not included

Appetizers

- Merion Clams Casino topped with Bacon
- Lamb Chop with Greek Couscous Salad with Feta and harissa-mint yogurt sauce
- French Onion Soup topped with Melted Gruyère and Provolone Cheese
- Bowl of Jersey Shore Clam Chowder or Soup of the Day
- Apple, Spiced Walnut and Stilton Salad field greens, Champagne vinaigrette
- Garden Salad with Mixed Greens, Fresh Chopped Veggies, Homemade Croutons and Choice of Dressing
- Caesar Salad with House Garlic Croutons, Shaved Parmesan and White Anchovies *(optional)*

Entrées

- Local Pan-Seared Golden Tilefish with Sweet Pea Risotto
(a sustainable local fish, similar to striped bass)
pan-seared, with wilted Swiss chard and a carrot-seafood fumé emulsion
- Grilled Faroe Island Salmon asparagus, blistered heirloom cherry tomatoes,
new potatoes, served with whole grain mustard cream sauce
- Low Country Shrimp and Cheesy Grits with Andouille Sausage, creole butter, sautéed spinach
- Roasted Organic Lemon-Thyme Half Chicken and Roasted Vegetables with chicken jus
- Steak Frites grilled hanger steak (10 oz.) with shoestring fries, haricots verts, green peppercorn sauce
- Jersey Tomato stuffed with Zucchini and Yellow Squash, Asparagus and Wehani Rice served with sautéed spinach,
fried onion rings, potatoes purée and pignoli nut pesto *(vegetarian)*
(carnivores and pescatarians - if you wish, add a mid-sized portion of grilled salmon or chicken breast)

Desserts

- Chocolate Pots de Creme with Whipped Cream
- Key Lime Pie with Graham Cracker Crust and Whipped Cream
- Merion Strawberry Shortcake in a Mini Trifle Bowl
- Cheesecake with Jersey Blueberry Compote
- Ice Cream or Sorbet