

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 Local Swordfish Spring pea risotto, seafood fumet, lemon oil

Grilled Faroe Island Salmon baby spinach and blood orange salad, jasmine rice, Riesling beurre blanc

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

Chicken with Cotto Ham, Gruyère and Mushroom Ragù asparagus and whipped potatoes

Grilled Pork Chop Piperade (10 oz.) classic Basque preparation with sautéed peppers, onions and tomatoes, flavored with piment d'Espelette, with roasted Brussels sprouts & soft polenta

Grilled Portobello Mushroom stuffed with Quinoa and Veggies

with grilled asparagus, sautéed spinach, blistered cherry tomatoes and pistachio-basil pesto

Note: pesto contains dairy and may be omitted

(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