



3 Course Prix Fixe Menu

\$25.00 if seated between 5:00 and 5:30 (Thursday through Sunday)

\$35.00 if seated after 5:30 (Thursday, Friday and Sunday; not available on Saturday)

Beverages, tax and gratuity not included

Appetizers

Apple and Kale Salad with Black Pepper Mascarpone

fresh berries, maple lemon vinaigrette

Caesar Salad

Garden Salad

cherry tomatoes, cucumbers, red onion, mixed greens,
Parmesan-Reggiano cheese, balsamic vinaigrette

Jersey Shore Clam Chowder

Chef's Soup of the Day

Merion Clams Casino

Crispy Fried Whiting with ramp-Green Goddess dip

Spicy option: ask us to toss them in sesame chili garlic sauce!

Entrées

Grilled Scottish Salmon

apricot-soy glaze, coconut pecan rice, sautéed spinach-

Sliced Pan-Seared Tuna Loin

almond farro, ratatouille, port wine reduction

Red Wine-Braised Octopus with Artisan Pasta

crushed tomatoes, olives and capers

Grilled Pork Rib Chop with House Barbecue Sauce

cole slaw, baked mac 'n cheese

Steak Frites

parsley-cilantro chimichurri sauce, blistered cherry tomatoes

Grilled Chicken Breast Paillard

mashed potatoes, grilled asparagus, sundried tomato pesto

Ratatouille, Roasted Red Beet Tartare, Almond Farro

with minted tzatziki sauce

(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 Apple Bread Pudding with Caramel Rum Sauce and Vanilla Ice Cream

Chocolate Pots de Crème with Whipped Cream

Cheesecake

Ice Cream or Sorbet