



3 Course Prix Fixe Menu

\$25.00 if seated between 5:00 and 5:30

\$35.00 if seated after 5:30 (not available on Saturday)
beverages, tax and gratuity not included

Appetizers

Garden Salad

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

Baby Arugula Salad with Peaches and Fresh Berries

black pepper yogurt, maple lemon vinaigrette

Caesar Salad

chopped romaine, house croutons, grated Parmesan, whole anchovies (*optional*)

Jersey Shore Clam Chowder

Chef's Soup of the Day

Merion Clams Casino

Entrées

Pan-Roasted Local Swordfish

sautéed red and green grapes, brown butter, wild rice pilaf

Grilled Salmon

apricot-soy glaze, coconut pecan rice, sautéed spinach

Bucatini with Local Clams and Swordfish

with sautéed leeks, bacon, white wine

Sautéed Pork Tenderloin with Crumbled Gorgonzola

lingonberry demi-glace, roasted fingerling potatoes

Grilled Chicken Breast Paillard

mashed potatoes, grilled asparagus, piquillo pepper purée, olive tapenade

Roasted Brussels Sprouts, Portobello Mushrooms and Jersey Corn Salad

fingerling potatoes, balsamic reduction

(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 Ganache and White Chocolate-Raspberry Ganache Tort

Ice Cream or Sorbet