

# The Merion Inn – Cape May Restaurant Week Menu - June 3-10, 2018

## Appetizer, Entrée and Dessert for \$35.00 (plus tax and gratuity)

EXECUTIVE CHEF GREG BAUDERMANN

### Appetizers

**Crispy Fried Local Whiting** with spring onion ranch dressing  
(also available tossed in sweet & spicy sesame sauce)

**Prince Edward Island Mussels** with pignoli and pesto broth  
and toasted focaccia to soak up the sauce!

**Merion Clams Casino**

**Shrimp Cocktail** trio of dipping sauces

**Cold Watermelon & Heirloom Tomato Gazpacho** with Feta

**Bowl of Clam Chowder or Carrot-Ginger Soup**

**French Onion Soup** with melted gruyère and provolone over a toasted crouton

**Kale and Fresh Berries Salad** with Peppered Mascarpone Cheese

**Melted Heirloom Tomatoes** with Toasted Garlic Bread and Ricotta Salata

**Caesar Salad** with Garlic Croutons and Shaved Parmesan

### Entrées

**Bucatini Pasta with Lamb Bolognese** sheep's milk ricotta

**Pan-Seared Local Sea Scallops** roasted tomato-lobster broth, broccolini & squid ink risotto

**Grilled Salmon** apricot-soy glaze, with coconut-pecan jasmine rice, sautéed spinach

**Maryland Crabcakes** roasted corn-tomato salsa, choice of sides

**Grilled Local Mahi-Mahi with Piquillo Pepper Sauce** grits, grilled asparagus

**No Frills Seafood** broiled or fried, with lemon wedge, house tartar or cocktail sauce, choice of sides  
(Choose either Flounder, Shrimp, Scallops or Shrimp-Scallop Combo)

**Grilled Sliced Steak and Jumbo Gulf Shrimp with Chimichurri** blistered cherry tomatoes, fried plantains

**Burgundy-Braised Boneless Beef Short Ribs** corn and white bean succotash, mashed potatoes

**Sautéed Chicken Breast topped with Spinach, Roasted Red Peppers and Melted Gruyère Cheese,**  
potato purée, roasted wild mushrooms and truffled jus lié

**Roasted Portobello Mushroom Cap, Sautéed Kale with Raisins and Pignoli Nuts,**  
watermelon and piquillo pepper salad, sprinkled with feta cheese (*optional for vegans*)  
– if you wish, add a small portion of grilled salmon or chicken breast to this entrée

### Desserts

**Chocolate Ganache and White Chocolate Raspberry Ganache Torte**

**Key Lime Pie** with Graham Cracker Crust and Whipped Cream

**Merion Strawberry Shortcake** in a Mini Trifle Bowl with Biscuit and Whipped Cream

**Nigella Lawson's London Cheesecake** with Jersey Blueberries

**Chocolate Pots de Creme** with Whipped Cream

**Fresh Berries** with or without Whipped Cream

**Ice Cream or Sorbet** with a Lemon Shortbread Cookie

All Restaurant Week items are also available à la carte on our regular menu.

106 Decatur Street, Cape May, NJ      Reservations 609.884.8363 or [www.merioninn.com](http://www.merioninn.com)

(for more details about Cape May Restaurant Week visit [www.cmrestaurantweek.com](http://www.cmrestaurantweek.com))