

# Mother's Day at The Merion Inn – 11 am to 8 pm

"A la carte" pricing is Entrée with sides only; "Three Course Prix Fixe" includes Appetizer, Entrée and Dessert  
(Express Dinners and Early Diner's Prix Fixe not available on Mother's Day)

## Appetizers

New England Clam Chowder                      Tomato-Basil Bisque  
Arugula Salad with Sundried Tomatoes, Toasted Pignoli Nuts, Shaved Parmesan roasted garlic vinaigrette  
Chilled Asparagus wrapped in Prosciutto with citrus aioli  
Smoked Salmon Terrine horseradish cream, fried capers, sliced red onions, toasted croustades  
Manchego Cheese and Sliced Cured Chorizo grapes, marcona almonds, crackers

## Brunch Entrées... (seated 11 a.m. until 2 p.m.)

Mother's Day Brunch Special Cocktail – Mimosa or Bloody Mary \$6!

Classic Eggs Benedict with Canadian Bacon and Hollandaise toasted English muffin, home fries and fresh fruit garnish  
À la carte 15    Three Course Prix Fixe 27

Belgian Waffles with Fresh Fruit pure maple syrup and whipped butter Add Bacon or Link Sausage \$5  
À la carte 13    Three Course Prix Fixe 25

Southern Sausage Gravy and Biscuits home fries, fruit garnish  
À la carte 13    Three Course Prix Fixe 25

Sesame Bagel with Smoked Salmon and Cream Cheese sliced tomato, red onion, fruit garnish  
À la carte 15    Three Course Prix Fixe 27

Monte Cristo Strata baked ham, turkey, Swiss cheese and brioche custard, with lightly-dressed Spring mix  
À la carte 12    Three Course Prix Fixe 25

Caesar Salad house croutons, shaved Parmesan, creamy Caesar dressing Add grilled chicken \$6 or cocktail shrimp \$10  
À la carte 11    Three Course Prix Fixe 23

Crab Cake Sandwich chipotle-lime remoulade or tartar sauce, brioche bun, lettuce, tomato and red onion, waffle fries  
À la carte 18    Three Course Prix Fixe 18

Sliced Prime Rib Sandwich toasted brioche roll, roasted garlic aioli, waffle fries (horseradish cream or au jus on request)  
À la carte 19    Three Course Prix Fixe 31

## Mother's Day Prix Fixe Dinner Entrées (served all day; regular menu also available)

Steak and Cake - Grilled Filet Mignon with Béarnaise Sauce and Maryland Crab Cake grilled asparagus, whipped potatoes  
À la carte 43    Three course prix fixe 55

Grilled Local Swordfish with Chili-Lime Glaze quinoa pilaf, tomatillo salsa  
À la carte 29    Three course prix fixe 41

Grilled Salmon with Fresh Ginger-White Miso Marinade Asian vegetables, purple sticky rice  
À la carte 28    Three course prix fixe 40

Maryland-Style Crab Cakes chipotle-lime rémoulade, corn and tomato salsa, choice of sides  
À la carte 38    Three course prix fixe 50

Merion Lobster and Crab Imperial Merion potato cup, fresh vegetable medley  
À la carte 38    Three course prix fixe 48

Grilled Pork Chop "Al Pastor" with Pineapple-Guajillo Chile Sauce  
with southwestern creamed corn with chorizo and poblano chiles, and roasted fingerling potatoes  
À la carte 29    Three course prix fixe 41

Black Angus Prime Rib Au Jus (*limited quantity*) choice of sides Queen cut (12 oz.; for 16 oz. King cut add 10)  
À la carte 36    Three course prix fixe 48

Chicken Francaise lemon-caper beurre blanc, Merion potato cup, fresh vegetable medley  
À la carte 28    Three course prix fixe 40

Fettuccine Bolognese with shaved Grana Padano 23  
À la carte 23    Three course prix fixe 35

Roasted Delicata Squash stuffed with Tabbouleh and Veggies  
with babaganoush, blistered cherry tomatoes, roasted corn-tomato salsa, tomatillo drizzle  
À la carte 25    Three course prix fixe 37

## Desserts

Key Lime Pie with Whipped Cream,    London Cheesecake with a Sour Cream Glaze,  
Bananas Foster Bread Pudding with Rum-Caramel Sauce,    Chocolate Pots de Crème with Whipped Cream  
Warm Blueberry Cobbler,    Ice Cream or Sorbet with a Lemon Shortbread Cookie

## Children's Menu (12 and under) 15 (\$32 for 6 oz. filet mignon kids' meal)

includes beverage, choice of chicken fingers, hot dog, mac 'n cheese or pasta (butter, marinara or plain), two sides,  
and a chocolate sundae for dessert!