

# THE Merion DINNER

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## To Start

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**Homemade Chicken Soup** ✂  
with egg noodles, rice or matzo ball 4

**Chef's Soup Du Jour**  
homemade soup of the day 4

**French Onion Soup** ✂  
baked with Romano cheese 7

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## Small Plates

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**Prosciutto di Parma** ✂

shaved prosciutto di parma with fresh mozzarella, bruschetta tomatoes, red onion, Grana Padano cheese, lemon arugula salad and a balsamic glaze 11

**Korean BBQ Tenderloin Skewers** ✂

with lemon grass, homemade teriyaki BBQ sauce and sesame seeds 11

**Calamari Fritte**

with zesty cocktail sauce and lemon 12

**Shrimp de Jonghe**

shrimp baked with garlic, white wine, lemon, butter and a parmesan crust 12

**Jumbo Crab Cake**

with dijon aioli, peppery arugula and lime 13

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## Salad Entrées

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*Soup Du Jour Included*

**Oriental Salad with Chicken** ✂

nappa cabbage, buckwheat soba noodles, chicken, slivered almonds, scallions, red cabbage, mandarin oranges, sesame seeds, carrots and a ginger-soy dressing 12

**Brazilian Chimichurri Beef Filet Salad** ✂

baby lettuce, filet medallions, beefsteak tomatoes, red onions, avocado and a chimichurri dressing 15

**Classic Chicken Caesar Salad** ✂

crisp romaine lettuce, grilled chicken breast, shaved parmesan cheese and Caesar dressing 15

**Grilled Blackbird Eggplant Steaks** ✂

with spinach, Kalamata olives, roasted peppers, goat cheese, zucchini-carrot "linguine" aglio olio and a balsamic glaze 13

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## Pasta Entrées

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*Soup Du Jour Included*

**Cajun Chicken Linguine** ✂

blackened chicken breast, linguine pasta, julienned peppers, red onions, mushrooms, tomatoes and a Cajun cream sauce 13

**Penne Rustico** ✂

Italian sausage, chicken, shrimp, penne pasta, asparagus, mushrooms, roma tomatoes, spinach and an asiago-tomato sauce 14

**Gluten-Free Spinach & Ricotta Ravioli** ✂

with Grana Padano cheese and an exotic mushroom marsala wine sauce 14

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## From the Land

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*Soup Du Jour Included*

### **Roasted Free-Range Amish Half Chicken** ✂

with autumn harvest brown rice, broccolini, sundried tomatoes and a fresh herb sauce 14

### **Broasted Chicken Dinner**

marinated, hand breaded and pressure-cooked-to-order chicken with mashed potatoes, gravy, corn and coleslaw 14 *please allow an additional 15 minutes*

### **Slow-Braised Short Rib**

with mashed rutabaga and Yukon gold potatoes, natural beef gravy and seasonal vegetables 17

### **Char-Grilled Australian Lamb Chops** ✂

with Lyonnaise potatoes, seasonal vegetables and a minted demi-glace 21

### **Danish Blue Cheese Crusted Filet** ✂

char-grilled, topped with melted blue cheese and served with Lyonnaise potatoes, seasonal vegetables and a cabernet demi-glace 21

### **USDA Prime New York Strip Steak** ✂

char-grilled 12 oz. prime strip steak with sautéed mushrooms and asparagus 24

### **Frenched Veal Chop Marsala** ✂

with mushrooms, mashed potatoes and a marsala wine sauce 26

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## From the Sea

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*Soup Du Jour Included*

### **Whitefish Almondine** ✂

broiled Lake Superior white fish with slivered almonds, lemon juice and roasted autumn harvest rice 16

### **Sustainable Grilled Canadian Salmon** 🍷 ✂

with choice of teriyaki glaze, BBQ glaze or a dill-beurre blanc sauce with rice pilaf and seasonal vegetables 16

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## Side Dishes

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Baked Potato	Spinach
Mashed Potatoes	Asparagus
Lyonnaise Potatoes	Steamed Broccolini
Roasted Potatoes	Steamed Carrots
Potato Latkes	Whole Kernel Corn
Autumn Harvest Rice	Green Peas
Rice Pilaf	Seasonal Medley



Soda, Juice, Coffee, Tea or Milk 1.5

Espresso, Americano, Cappuccino, Latte, Mocha or Hot Cocoa 2.5



Vegetarian



Low-Sodium



May Be Prepared Gluten-Free Upon Request

Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase the risk of foodborne illnesses.

Split Plate Charge 4.5