

Mendenhall Inn Mother's Day Weekend

Saturday, May 11th, 2019 - BYOB Permitted (corkage fee applies)

Sunday, May 12th, 2019 - BYOB Not Permitted

Appetizers

LITTLE NECK CLAMS CASINO 13

Tender clams topped with bacon, roasted red and sweet green bell peppers, finished with Romano and Asiago cheese. Served with drawn butter

PARMESAN REGGIANO BRUSSEL SPROUTS 10

Lightly fried brussel sprouts, tossed with extra virgin olive oil, lemon juice, then dusted with parmesan reggiano cheese

OYSTERS ON THE HALF SHELL

(Upon Availability)

Served with cocktail sauce and chipotle mignonette.
Market Price per oysters (Min 6)

SALT & PEPPER CALAMARI 13

Lightly seasoned, floured and fried, served with fresh basil marinara sauce

KENNETT SQUARE MUSHROOMS STUFFED WITH CRAB IMPERIAL 14.50

Local cremini mushrooms stuffed with our tasty crabmeat imperial mixture

MARTINI SHRIMP COCKTAIL

Jumbo gulf shrimp, nestled in a martini glass and served with a tangy cocktail sauce. 4 each (Min 3)

MUSSELS E FINOCCHIO

Fresh mussels sauteed with fennel in a garlic wine sauce 14.50

Soups

BAKED FRENCH ONION SOUP, GRANTINÉE

Crock 8

SOUP OF THE DAY

8

SNAPPER SOUP

(House Specialty) 8

Salads

HOUSE SALAD 6.50

A medley of crisp baby field greens and romaine, topped with julienne garden vegetables, tomatoes, cucumbers, red onions and ripe olives

CAESAR SALAD 7.50

Traditional Caesar salad with Asiago cheese and seasoned croutons

MEDITERRANEAN SALAD 8.50

Red peppers, marinated artichokes, tomato wedges, kalamata olives, feta cheese tossed in a herb vinaigrette atop romaine, arugula and radicchio

CLASSIC BLUE CHEESE WEDGE 7.50

Iceberg wedge and applewood bacon, cucumbers, tomatoes, seasoned croutons, crispy fried onions and finished with blue cheese dressing, blue cheese crumbles and drizzled with balsamic reduction

Dressings

Roquefort • Ranch • Raspberry Vinaigrette • Sesame Soy Vinaigrette
Lemon Honey Mustard • Poppyseed • Herb Vinaigrette
Aged Balsamic Vinegar & Extra Virgin Olive Oil

Children's Menu

For Children Under 12

APPETIZERS

Fruit Cup 3
Junior Salad 3

ENTREES

Served with French fries

Princess Cut Prime Rib 16
Beef Burger 10

Pasta with Red Sauce 10
Battered Chicken Fingers 10

Main Entrées

Poultry, Veal, Fowl, Vegetarian

MARINATED ROASTED DUCK 29

A half duck perfectly roasted and finished with plum hoisin glaze. Served with basmati rice and vegetable of the day

CHICKEN OR VEAL PICCATA

Sauteed chicken or veal medallions finished with jumbo lump crabmeat and caper lemon butter sauce. Served with asiago mashed potatoes or angel hair pasta and vegetable of the day
Chicken 27 Veal 30

GARDEN VEGETABLE WELLINGTON

ACCOMPANIED WITH PORTABELLA NAPOLEON 25

Oven roasted garden vegetable wellington wrapped in a flaky crust baked to perfection accompanied by a portabella and grilled vegetables with mozzarella cheese, served with a rich roasted red pepper sauce

Fresh Seafood

CRAB IMPERIAL 29

An artful blend of house-made crab imperial baked to a golden brown. Served with asiago mashed potatoes and vegetable of the day

HOUSE SPECIALTY CRAB CAKES

Jumbo lump crabmeat broiled to perfection. Served with a chipotle remoulade sauce, asiago mashed potatoes and vegetables of the day.
One Crab Cake 23 Two Crab Cakes 35

STUFFED BAKED MAINE

ROCK LOBSTER TAIL 39

6 oz. Cold water lobster tail, stuffed with our crab imperial. Served with asiago mashed potatoes or baked potato and vegetable of the day

MAPLE CITRUS SALMON 29

North Atlantic Fillet marinated and grilled, complemented by apricot scented basmati rice and an English cucumber, Daikon radish, blood orange relish and finished with a fig balsamic glaze and served with vegetable of the day

LINGUINI WITH MUSSELS 28

Choice of fra diavolo marinara sauce or garlic white wine sauce

Domestic USDA Meats

SLOW ROASTED PRIME RIB OF BEEF

Served with horseradish mousse, au jus, baked potato and vegetable of the day.

12-14 oz Queen 28

16-18 oz King 34

CENTER CUT FILET MIGNON

Char-broiled center cut filet topped with crispy fried onions and finished with a rich Bordelaise sauce.

Served with asiago mashed potatoes or baked potato and vegetable of the day. 6 oz - 30
Add a side of sauteed mushrooms 3

CENTER CUT SIRLOIN 23

Char-broiled 8 oz sirloin finished with merlot stilton blue cheese butter and onion crisps. Served with asiago mashed potatoes or baked potato and vegetable of the day 23

Chef Combo Specials

LAND AND SEA

Center cut 8 oz sirloin finished with crispy fried onions and a rich Bordelaise sauce. Served with asiago mashed potatoes or baked potato and vegetable of the day.

Add a side of sauteed mushrooms 3

Upgrade to a center cut 6 oz filet mignon (additional 8)

ACCOMPANIED BY:

HOUSE MADE CRAB CAKE 34 6 OZ MAINE ROCK LOBSTER TAIL 37

Chef's Easter Specials

**CHEFS APPETIZER
SPECIAL OF THE DAY**

**CHEFS BUTCHER CUT
SPECIAL OF THE DAY**

**CHEFS FISH OF THE DAY
Market Price**