

# Holiday Lunch Menu

December 1 - 23, 2019

11:30am - 3:00pm

## Small Plates

### CHICKEN WINGS MENDENHALL

Six BBQ, Buffalo, Sweet Chili or Jerk Wings. 9

### CHICKEN TENDERS

Three Plain, BBQ or Buffalo. 7.5

### BRUSCHETTA AND FRESH MOZZARELLA

Four freshly made garlic toast points with tomato crab bruschetta, sliced fresh mozzarella and fried basil. 8

### PRIME RIB & SMOKED CHEDDAR EGG ROLLS

Horseradish aioli. 12

### CRAB BALL BITES

Four house made served with chiptole remoulade sauce. 10

### WASABI SHRIMP

Four crispy wonton wrapped wasabi stuffed shrimp served with plum hoisin. 9.5

### BUFFALO BLEU CHEESE DEVEILED EGGS

Our spin on a classic hard-boiled egg scooped and filled with a spicy bleu cheese yoke topped with a slice of fried chicken. 7.5

### CHEF'S FLATBREAD SPECIAL

Market price

## Appetizers

*All Seafood Items Prepared Fresh Daily.*

### CRISPY CALAMARI

Fresh rings of calamari accompanied with jalapeño and lemon, tossed with a choice of garlic aioli or sweet Thai chili sauce. 12

### KENNETT SQUARE MUSHROOMS STUFFED WITH CRAB IMPERIAL

Local cremini mushrooms stuffed with our tasty crabmeat imperial mixture. 13.5

### PEI SAFFRON GARLIC MUSSELS

Fresh PEI mussels sautéed with leeks, shallots, garlic and shaved fennel, finished with chopped tomato and saffron garlic broth. 12

### LITTLE NECK CLAMS CASINO

Tender clams topped with bacon, roasted red and sweet green bell peppers, finished with Romano and Asiago cheese. Served with drawn butter. 12

### BRUSSELS AND BACON

Sautéed Brussels sprouts with garlic, olive oil, red onion and thyme, tossed with aged cheddar cream, applewood smoked bacon and parmesan reggiano. 8.5

### PAN SEARED SEA SCALLOPS

Served with a red pepper purée and béchamel sauce finished with pesto and pine nuts. 14

### CHEF'S APPETIZER SPECIAL OF THE DAY

## Raw Bar

### OYSTERS ON THE HALF SHELL

(Upon Availability)

Served with cocktail sauce and chipotle mignonette.  
2.5 per oyster (Min 6)

### LITTLE NECK CLAMS ON THE HALF SHELL

(Upon Availability)

Served with cocktail sauce and chipotle mignonette.  
1.5 per clam (Min 6)

### SHRIMP COCKTAIL

Jumbo gulf shrimp served with a tangy cocktail sauce.  
3.00 each (Min 3)

### ASIAN AHI TUNA

Seared sesame Ahi tuna with vegetable sushi, seaweed salad, tomato caper spread, soy ginger glaze and wasabi cream. 11.5

### MENDENHALL SEAFOOD TOWER

Oysters on the Half Shell, Jumbo Shrimp Cocktail, Little Neck Clams on the Half Shell, Jonah Crab Claws, Jumbo Lump Crab Meat Cocktail, Maine Lobster Salad  
For Two 75 For Four 130

## Soups

### CARAMELIZED FRENCH ONION SOUP

Sweet onions under a blanket of perfectly melted medley of cheeses topped with crispy fried leeks. 8

### SNAPPER TURTLE SOUP

(House Specialty) Served with sherry wine.  
Small 5.5 Large 8.5

### LOBSTER BISQUE

Authentic creamy bisque garnished with lobster.  
Small 5.5 Large 8.5

*It is recommended, by the County Health Department, to remind all guests that consuming raw or under cooked Meats, Poultry, Seafood, Shellfish or Eggs may increase your risk of Foodborne illness. Especially if you have certain Medical Conditions.*

# Salads

## HOUSE SALAD

A medley of crisp baby field greens and romaine, topped with julienne garden vegetables, tomatoes, cucumbers, red onions and ripe olives. 6.5/8.5

## CAESAR SALAD

Blend of heart of romaine and iceberg lettuce, shaved asiago cheese, toasted garlic croutons and tossed in a creamy Caesar dressing. 7.5/10.5

## MAINE LOBSTER SALAD

Shaved romaine hearts, yellow and red grape tomatoes, cucumbers, garlic croutons and lemon zest. 18.5

## CLASSIC BLEU CHEESE WEDGE

Crisp iceberg wedge, diced tomatoes, candied maple bacon, cucumbers, crispy fried leeks, bleu cheese crumbles accompanied with Stilton bleu cheese dressing and a fig balsamic drizzle. 7.5

## CITRUS BEET SALAD

Thin sliced red and yellow beets, cucumber ribbons, arugula, feta cheese, blood oranges and toasted pistachios, tossed with a citrus vinaigrette. 8.5/11.5

## ASIAN CASHEW SALAD

Freshly shaved carrots, red onion, celery and red pepper, tossed with napa cabbage, arugula, cashews and sesame soy vinaigrette. 8.5/11.5

## STRAWBERRY AND FETA SALAD

Strawberries and feta cheese tossed in a bed of arugula greens and English cucumbers. Accompanied by garlic boursin crustines and poppy seed dressing. 8.5/11.5

## MEDITERRANEAN SALAD

Red peppers, marinated artichokes, tomato wedges, kalamata olives, feta cheese tossed in an herb vinaigrette atop romaine, arugula and radicchio. 7.5/10.5

## Enhance Any Salad

### GRILLED CAJUN CHICKEN BREAST

8 oz. 7

LOBSTER SALAD 14

### THREE GRILLED OR COCKTAIL SHRIMP 9

THREE GRILLED SCALLOPS 12

### MAPLE CITRUS SALMON

4 oz. 7 / 8 oz. 12

### SEARED SESAME AHI TUNA

4 oz. 7 8 oz. 12

### MENDENHALL SIGNATURE BROILED CRAB CAKE 14

# Sandwiches

All sandwiches served on a toasted brioche bun with crispy fries

## SMOKED CHICKEN SANDWICH

Grilled chicken breast topped with bbq sauce, crispy fried leeks, arugula and smoked cheddar cheese. 12.5

## CRAB CAKE SANDWICH

Mendenhall's signature broiled jumbo lump crab cake topped with arugula and chipotle remoulade aioli. 16.5

## PRIME RIB SANDWICH

Hand shaved prime rib of beef with provolone cheese and horseradish aioli. 16.5

## MENDENHALL BURGER 13.5

Our house 10 oz burger served with tomato, arugula and crispy fried leek onions and choice of the following toppings:

Swiss Cheese • Vermont Cheddar

American Cheese • Goat Cheese

Wild Mushrooms • Candied Maple Bacon

## NEW ENGLAND LOBSTER ROLL

Executive Chef Charlie's hometown recipe. Meaty chunks of Maine lobster lightly tossed in a tangy dressing. 17.5

**CHEF'S FRESH FISH SANDWICH SPECIAL 13.5**

# Main Courses

## Fresh Seafood

### MENDENHALL SIGNATURE CRAB CAKES

Jumbo lump crabmeat broiled to perfection. Served with a chipotle remoulade sauce, vegetable and potato of the day.  
One Crab Cake 22 Two Crab Cakes 34

### SHRIMP AND SCALLOPS

#### MENDENHALL STYLE

Pan seared jumbo shrimp and sea scallops, thyme butter and finished with our tomato caper relish and served with vegetable of the day and wasabi mashed potatoes. 29

### SEAFOOD SCAMPI

Jumbo shrimp, crabmeat, scallops, clams and mussels sauteed in garlic, fresh basil, lemon and white wine beurre blanc, served over fresh linguini and shaved asiago cheese. 22

**CHEF'S TWO FISH SPECIALS OF THE DAY Market Price**

# Main Courses

## Signature House Cuts

SIGNATURE CUTS SERVED WITH HOUSE THYME BUTTER AND CRISPY FRIED LEEKS

SERVED WITH VEGETABLE AND POTATO OF THE DAY

### CENTER CUT FILET MIGNON

6 oz - 28

### CENTER CUT SIRLOIN

8 oz. 22

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