



MERRICK INN

New Year's Eve Dinner Menu

Start the evening off right with our Veuve Clicquot special, two glasses for \$35

APPETIZERS

GROUPE FINGERS | 16

A house favorite, with our famous mustard sauce.

CALAMARI | 21

Lightly fried and tossed in Asian slaw, with banana pepper rings and a sesame ginger vinaigrette.

MEATBALLS | 19

Veal, Beef & Pork Meatballs over pomodoro sauce & fresh parmesan Reggiano. Served with house made garlic bread.

SHRIMP COCKTAIL | 24

Jumbo tiger shrimp, served with a crab cocktail sauce.

MARYLAND CRAB CAKES | 22

Two lump crab cakes, with a mustard aioli drizzle.

SALADS & SOUP

LOBSTER BISQUE

ICEBERG WEDGE SALAD

Our unforgettable blue cheese dressing, diced tomatoes, crisp bacon, chives and blue cheese crumbles.

MERRICK HOUSE SALAD

Iceberg, romaine and spring mix, with diced tomatoes, red onion, cucumber and croutons.

SIDES

SCALLOPED POTATOES

BAKED POTATO

FRENCH FRIES

PAVÉ POTATOES

BOURBON WHIPPED SWEET POTATOES

ROASTED ASPARAGUS WITH HOLLANDAISE

ROASTED HEIRLOOM CARROTS

STEWED TOMATOES

GREEN BEANS

CORN PUDDING

MAIN COURSE (ENTREES) | 80

All entrees include your choice of soup or salad and two sides.

SLOW ROASTED PRIME RIB

Served au jus, with creamy horseradish

PRIME RIBEYE

14oz. Prime Ribeye, served over house demi glace.

PRIME NEW YORK STRIP AU POIVRE

A Merrick Inn favorite, 14 oz. prime center cut, topped with Au Poivre sauce.

PRIME SURF & TURF

6 oz. Prime barrel cut filet mignon with a 4 oz. coconut breaded lobster tail, served with a mango sweet Thai chili sauce.

PRIME FILET OSCAR

8 oz. Prime barrel cut filet mignon with house demi-glace, topped with lump crab, and bearnaise.

BERKSHIRE FRENCH BONE PORK CHOP

12 oz. Center cut pork chop. Topped with hickory bacon, red onion, and cranberry compote with a hint of Woodford reserve.

PECAN CRUSTED PORK TENDERLOIN

A house favorite, sautéed tenderloin, topped with Maker's Mark apple chutney and maple chipotle butter.

SEAFOOD PASTA

Sea scallops and lump crab, served over fettucine with onions, garlic, spinach and tomatoes, tossed in a lobster chardonnay cream.

HALIBUT

Garlic crusted over lemon beurre blanc, roasted asparagus and lump crab.

SEABASS

Chili lime dusted, with an agave glaze and smoked chili citrus butter.