



# MERRICK INN

## Valentine's Day Dinner Menu

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

### APPETIZERS

#### GROUPER 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

14 oz. 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.