



# MERRICK INN

## Valentine's Day Dinner Menu

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

### APPETIZERS

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#### GROUPER FINGERS | 16

A house favorite, with our famous mustard sauce.

#### CALAMARI | 19

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

#### BEEF TENDERLOIN SKEWERS | 22

Two beef tenderloin skewers over homemade cheese grits, topped with a port reduction, béarnaise and toasted onions.

#### SHRIMP COCKTAIL | 24

Jumbo tiger shrimp, served with a king crab cocktail sauce.

#### MARYLAND CRAB CAKES | 22

Two lump crab cakes, with a mustard

### SALADS & SOUP

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#### LOBSTER BISQUE

#### ICEBERG WEDGE SALAD

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

#### MERRICK HOUSE SALAD

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

### SIDES

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#### SCALLOPED POTATOES

#### ROASTED ASPARAGUS WITH HOLLANDAISE

#### BOURBON WHIPPED SWEET POTATOES

#### STEWED TOMATOES

#### GREEN BEANS

#### CORN PUDDING

#### BAKED POTATO

### MAIN COURSE (ENTREES) | 75

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

#### SLOW ROASTED PRIME RIB

Served au jus, with creamy horseradish.

#### PRIME NEW YORK STRIP AU POIVRE

A Merrick Inn favorite, 16 oz. house cut aged Angus, topped with chef's herb butter and a side of peppercorn cognac cream.

#### SURF & TURF

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

#### FILET OSCAR

8 oz. house cut aged filet mignon with house demi-glaze, topped with lump crab, and bearnaise.

#### FRIED CHICKEN

White meat or dark meat, half a bird, we're famous for it! We hand bread every piece with love.

#### 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 and topped with lemon butter, roasted asparagus and lump crab.

#### SEABASS

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

### DESSERTS

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#### BREAD PUDDING

#### CHOCOLATE MOUSSE