



MERRICK INN

New Year's Eve Dinner Menu

MAIN COURSE (ENTREES) | \$70

all entrees include your choice of two sides.

MERRICK'S FRIED CHICKEN

white or dark, half a bird, we hand bread every piece with love, we're famous for it!

PECAN CRUSTED PORK TENDERLOIN

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

CRAB AND SHRIMP PASTA

jumbo shrimp, lump crab, onions, garlic, spinach, tomatoes and lobster chardonnay cream.

HALIBUT

garlic crusted, with lemon butter, roasted asparagus and lump crab.

SEABASS

chili lime fusted with an agave glaze and smoked chili citrus butter.

5OZ SURF & TURF

house cut filet mignon, 4oz coconut breaded lobster tail, with a mango & sweet thai chili sauce

8OZ FILLET OSCAR

in house aged filet mignon, lump crab, demi-glaze, bearnaise

ANGUS RIBEYE

aged and cut in house, marsala cremini mushrooms.

NEW YORK STRIP AU POIVRE

a Merrick Inn favorite, chef's herb butter, aged angus cut in house with a peppercorn cognac cream sauce.

SALADS & SOUP

LOBSTER BISQUE | \$8

ICEBERG WEDGE SALAD | \$10

our unforgettable blue cheese dressing, crisp bacon, chives & blue cheese crumbles.

MERRICK HOUSE SALAD | \$8

iceberg, romaine, spring mix, with tomatoes, red onion, cucumber & croutons.

SIDES

SCALLOP POTATOES

ROASTED ASPARAGUS

BOURBON WHIPPED SWEET POTATO MASH

STEWED TOMATOES

GREEN BEANS

CORN PUDDING

BAKED POTATO

APPETIZERS

MERRICK'S GROUPER FINGERS | 15

a house favorite with our famous mustard sauce.

FRIED GREEN TOMATOES | 16

made with country ham salad, sweet & spicy peach glaze.

BEEF TENDERLOIN SKEWERS | 22

grilled over homemade cheese grits, topped with a port reduction, bearnaise, and toasted onions.

SHRIMP COCKTAIL | 22

jumbo shrimp, served with king crab and cocktail sauce.