



## dinner menu

### appetizers

<b>SEASONAL SOUP OF THE DAY</b> .....	9
<b>SHRIMP AND GRITS</b> .....	13
Stone Ground Grits Garnished with Tasso Ham, Topped with Sautéed Jumbo Shrimp	
<b>CALAMARI</b> .....	12
Gently Fried Calamari, Served with Lemon Pepper Aioli and Sweet Thai Chili Sauce	
<b>CAESAR SALAD</b> .....	8
Crisp Romaine Hearts, Garlic Croutons and Shaved Parmesan Cheese	
<b>WEDGE SALAD</b> .....	8
Baby Iceberg Wedge, Served with Maytag Crumbled Bleu Cheese, Crumbled Nueske's Bacon and Home Made Bleu Cheese Dressing	
<b>MORRISON SALAD</b> .....	8
Mesclun Spring Mix Lettuce, Radish Sprouts, Roasted Cherry Tomatoes, Crispy Shallots and Herb Balsamic Vinaigrette	

### entrées

<b>ROASTED AMERICAN RACK OF LAMB</b> .....	32
Roasted Rack of Lamb, Served with Fava Bean Mélange, Herb Roasted Parisian Potatoes and Caramelized Garlic Demi-Glace	
<b>FREE RANGE CHICKEN BREAST</b> .....	24
Balsamic Marinated Free Range Airline Chicken Breast, Served over Roasted Fingerling Potatoes, Sautéed Spinach and Lemon Butter Sauce	
<b>PAN SEARED SCALLOPS</b> .....	30
Saffron Arborio Rice Risotto, Topped with Seared U-10 Elephant Bay Scallops, Garnished with Parmesan Tuiles	
<b>GRILLED DUROC PORK CHOP</b> .....	26
Grilled Frenched Duroc Pork Chop, Served with Yukon Gold Mashed Potatoes, Haricots Verts and Green Peppercorn Brandy Cream Sauce	
<b>GRILLED KING SALMON</b> .....	26
Grilled Alaskan King Salmon, Served over Sliced Roasted Potatoes, Honey Glazed Malibu Carrots and Chives Beurre Blanc	
<b>SPINACH RICOTTA RAVIOLI</b> .....	22
Spinach and Ricotta Ravioli, Sautéed in White Wine Butter Sauce, Served over Tomato Basil Velouté	
<b>GRILLED NY STRIP</b> .....	30
Grilled 12 oz NY Strip Steak, Served with Pome Anna, Grilled Jumbo Asparagus and Black Truffle Demi-Glace	
<b>CRAB CAKES</b> .....	30
Sweet Corn Purée, Piquillo Pepper Relish, Nueske's Bacon Bits and Baby Mache, Drizzled with Imported Extra Virgin Olive Oil	



## lunch menu

### appetizers

<b>SEASONAL SOUP OF THE DAY</b> .....	9
<b>SHRIMP AND GRITS</b> .....	13
Stone Ground Grits, Garnished with Tasso Ham, Topped with Sautéed Jumbo Shrimp	
<b>CALAMARI</b> .....	12
Gently Fried Calamari, Served with Lemon Pepper Aioli and Sweet Thai Chili Sauce	
<b>WEDGE SALAD</b> .....	8
Baby Iceberg Wedge, Served with Maytag Crumbled Bleu Cheese, Crumbled Nueske's Bacon and Home Made Bleu Cheese Dressing	
<b>MORRISON SALAD</b> .....	8
Mesclun Spring Mix Lettuce, Radish Sprouts, Roasted Cherry Tomatoes, Crispy Shallots and Herb Balsamic Vinaigrette	

### entrées

<b>CAESAR SALAD</b> .....	8
Crisp Romaine Hearts, Garlic Croutons and Shaved Parmesan Cheese	
<b>Add:</b>	
Grilled Chicken Breast .....	5
Grilled King Salmon .....	8
Grilled Shrimp .....	7
Grilled NY Strip .....	8
<b>NY STEAK SALAD</b> .....	16
Mesclun Spring Mix Lettuce, Radish Sprouts, Roasted Cherry Tomatoes Tossed with Crumbled Maytag Bleu Cheese Dressing, Topped with Grilled NY Strip and Crispy Shallots	
<b>SEAFOOD SALAD</b> .....	16
Mesclun Spring Mix Lettuce, Tossed with Citrus Vinaigrette Topped with Seared Salmon, Scallops, Shrimps and Calamari	
<b>BACON CHEESEBURGER</b> .....	12
Black Angus Beef Pattie, Topped with Aged Cheddar Cheese and Nueske's Bacon Served with Lettuce, Tomatoes, Onions, Olive Oil Burger Bun and French Fries	
<b>TURKEY CLUB</b> .....	12
Triple Decker Hickory Smoked Turkey Club, Served with Lettuce, Tomatoes, Bacon, Lemon Pepper Mayo, White French Bread and French Fries	
<b>CRAB CAKE SANDWICH</b> .....	16
Seared Jumbo Lump Crab Cake, Served with Vinegar Coleslaw, Remoulade Sauce, Olive Oil Burger Bun and French Fries	
<b>FREE RANGE CHICKEN BREAST</b> .....	24
Balsamic Marinated Free Range Airline Chicken Breast, Served over Roasted Fingerling Potatoes, Sautéed Spinach and Lemon Butter Sauce	
<b>SPINACH RICOTTA RAVIOLI</b> .....	22
Spinach and Ricotta Ravioli, Sautéed in White Wine Butter Sauce over Tomato Basil Velouté	



## breakfast menu

mains	<b>AMERICAN BREAKFAST</b> .....	15
	Two Free Range Organic Eggs Any Style, Home Fries Choice of Nueske's Bacon, Country Style Breakfast Sausages or Ham Choice of Toast or English Muffin	
	<b>CONTINENTAL BREAKFAST</b> .....	12
	Sliced Fruit and Berry Plate Selection of Breakfast Pastry or Toasted English Muffin or Your Choice of Bread	
	<b>ORANGE SCENTED FRENCH TOAST</b> .....	14
	Orange Scented Brioche Bread French Toast, Served with Whipped Butter and Maple Syrup Choice of Nueske's Bacon, Country Style Sausages or Ham	
	<b>EGGS BENEDICT</b> .....	15
	Toasted English Muffin, Poached Free Range Organic Eggs, Canadian Bacon, Hollandaise Sauce and Home Fries	
	With Crab Cakes .....	19
	With Sautéed Spinach and Tomatoes .....	14
<b>OMELET</b> .....	15	
Three Free Range Organic Eggs Omelet, Served with Home Fries and Choice of Toast <i>Choose up to Three Toppings:</i> Spinach, Mushrooms, Tomatoes, Onions, Cheddar Cheese, Ham		
<b>BELGIAN WAFFLE</b> .....	13	
Classic Belgian Waffle, Served with Fresh Strawberries and Vanilla Scented Whipped Cream		
<b>FRESH FRUIT PARFAIT</b> .....	12	
Seasonal Fresh Berries, Layered with Greek Yogurt and Honey Granola		
<b>STEAK AND EGGS</b> .....	17	
Grilled NY Strip, Topped with Two Free Range Organic Eggs Served with Home Fries and Your Choice of Toast		
<b>SMOKED SALMON</b> .....	15	
Toasted Plain Bagel, Topped with Smoked Salmon, Sliced Tomatoes, Brunoise Red Onions and Capers		
sides	Half Fresh Pink Grapefruit .....	4
	Bagel with Cream Cheese .....	5
	Assorted Cereal with Milk .....	5
	Choice of Toast, Butter and Preserve .....	4
	Two Free Range Organic Eggs Any Style .....	4
	Nueske's Bacon, Country Style Sausages or Ham .....	5
	Fresh Sliced Fruit and Berries Plate .....	7
beverages	Coffee - Regular or Decaffeinated .....	4
	Selection of Premium Tea .....	4
	Espresso .....	4
	Cappuccino .....	5
	Whole Milk, 2% Milk, Skim Milk or Soy Milk .....	3
	Juices - Tomato, Cranberry or Apple .....	4
	Fresh Orange or Grapefruit Juice .....	4



*Morrison-Clark*  
*Historic Inn & Restaurant*

## lounge small plate menu

**TRUFFLE POTATO CHIPS** .....6

Home Made Potato Chips Scented with Truffle Oil  
Served with Chives Crème Fraîche

**CHICKEN SATAY** .....6

Marinated Chicken Brochettes  
Served with Peanut Sauce and Spicy Pickle Relish

**SCALLOP CEVICHE** .....8

Scallops Marinated with Fresh Lime Juice, Jalapeño Pepper,  
Red Onions and Served with Rustic Bread Toast Point

**LAMB CHOPS** .....8

Two Grilled Herb Marinated American Lamb Chops  
Served with Sundried Tomato Tapenade and Balsamic Reduction

**SHRIMP TEMPURA** .....8

Jumbo Shrimp Tempura Served with Sweet Thai Chili Sauce  
and Radish Sprouts

**DEVEILED EGGS** .....3

Free Range Organic Deviled Eggs Flavored with Yellow Curry  
and Garnished with Candied Pecan and Asparagus Spears



*Morrison Clark*  
*Historic Inn & Restaurant*

## lounge small plate menu

### **TRUFFLE POTATO CHIPS**

Home Made Potato Chips Scented with Truffle Oil  
Served with Chives Crème Fraîche

6

### **CHICKEN SATAY**

Marinated Chicken Brochettes  
Served with Peanut Sauce and Spicy Pickle Relish

6

### **SCALLOP CEVICHE**

Scallops Marinated with Fresh Lime Juice, Jalapeño Pepper,  
Red Onions and Served with Rustic Bread Toast Point

8

### **LAMB CHOPS**

Two Grilled Herb Marinated American Lamb Chops  
Served with Sundried Tomato Tapenade and Balsamic Reduction

8

### **SHRIMP TEMPURA**

Jumbo Shrimp Tempura Served with Sweet Thai Chili Sauce  
and Radish Sprouts

8

### **DEVEILED EGGS**

Free Range Organic Deviled Eggs Flavored with Yellow Curry  
and Garnished with Candied Pecan and Asparagus Spears

3