

# Merry Christmas

## Starters

**Kennett Square Mushroom Bisque** 8.50

**Old Country Onion and Sliced Steak Soup**

freshly made with tender onions topped with three grated cheeses -7.50

**Lobster Bisque** smooth, creamy drizzled with sherry wine 9.50

## Appetizers

**Shrimp Lejon** three baked jumbo shrimp wrapped in crisp applewood smoked bacon, served with horseradish sauce 14.75

**Crab Ravioli**

with lobster thermidor sauce-12.50

**Crab Cocktail**

with cocktail sauce and Verdi sauce -15.50

**Hickory Smoked Lamb**

with horseradish cream sauce 13.50

**Oyster Bar**

selection of oysters on the half shell with cocktail sauce and cucumber mignonette -3.75 ea

**Baked Brie**

raspberry cream sauce, wild berries 11.50

## Salads

**Classic Caesar Salad**

with romaine lettuce, grated cheese and croutons, chef prepared -8.50

**Iceberg Wedge Salad**

wedge of iceberg lettuce topped with diced tomatoes, cucumber, red onion and bacon with roquefort dressing-8.50

**Roasted Baby Beet Salad**

local lettuces with baby beets, roasted pecan halves, gorgonzola cheese tossed in a brown sugar vinaigrette 8.75

**Berry Passion Salad**

blueberries, blackberries, strawberries, raspberries over mixed greens 10.50

**Spinach Salad** with candied walnuts, poached pear, bleu

cheese and pomegranate dressing 9.00

**Menu subject to change**

*All entrees served with buttermilk mashed red bliss potatoes and roasted seasoned baby carrots and asparagus.*

## Entrees

### Seafood

**Pan Seared Wild Caught Scallops**

with mandarin sauce on sautéed sweet radicchio and walnut craisins risotto- 31.50

**Jumbo Lump Crab Cakes**

our award winning recipe, jumbo lump crab meat gently tossed with regional seasonings and red pepper coulis -29.50

**Ship Inn Broiled Seafood Platter**

shrimp, salmon, lobster tail, crab cake, clams, mussels in melted butter -48.00

**Roasted Atlantic Salmon Filet**

pecan crusted salmon filet with raspberry sauce, sweet cinnamon buttered squash-28.50

### Steaks

**Filet Mignon** 6 oz

tender filet of prime tenderloin

specially trimmed of all fat and grilled to order with cabernet demiglaze 35.00

**Slow Roasted Prime Rib au jus**

with horseradish cream sauce 32.00

**Steak Diane**

medallions of filet mignon with sliced local mushrooms and pepper brandy mustard sauce 33.00

**Surf & Turf**

main lobster tail with drawn butter, 8 oz. filet mignon, béarnaise sauce 51.00

**Filet Mignon au Poivre** 6oz. with cracked

peppercorns, served with au poivre glaze 36.00

**Roasted Semi-Boneless Duckling** with Bing

cherry compote 31.50

**Veal/Pork "Zurich Style"** julienne style sliced

veal/pork, mushrooms, onions, demi-glaze and served with german spatzle 29.00