

# SORIN'S

MORRIS INN

## SUMMER

### APPETIZERS

#### Shrimp Cocktail // 14

*Wild caught Gulf shrimp, micro arugula, classic cocktail sauce*

#### Crab Stuffed Portobello // 10

*Chesapeake lump, watermelon radish, limoncello-basil cream*

#### Vegetable Napoleon // 8

*Crispy goat cheese, grilled squash, roasted pepper, green onion, tomato jam, sherry reduction*

#### Asparagus // 8

*Grilled Michigan asparagus, hard boiled egg, smoked salmon tartare, camembert-tarragon dressing*

#### Beef Carpaccio // 12

*Gorgonzola sponge cake, local arugula, pickled red onion, strawberry syrup, lemon crème fraiche*

#### Parmesan Crème Brulee // 8

*Port sugar crust, braised short rib, spring onion chutney, garlic rubbed crostini*

#### Mini Kobe Burgers // 10

*Caramelized onion, bacon jam, pepperjack cheese*

### SALADS AND SOUPS

#### Crisp Romaine // small 6 // full 9

*Fresh parmesan, focaccia crouton, oven roasted tomatoes, creamy black pepper and lemon dressing*

#### Garden Salad // small 6 // full 9

*Cherry tomato, red onion, cucumber, celery, choice of dressing*

#### Green Sense Grilled Romaine // 10

*Sliced red grapes, crushed bacon, cherry tomato, spring onion chutney, crumbled blue cheese, spiced marcona almonds, buttermilk cabernet dressing*

#### Crab and Roasted Corn Salad // 14.50

*Bibb lettuce, roasted corn, radish, heirloom cherry tomatoes, chive, avocado, lump crab, Meyer lemon and ginger vinaigrette, smoked jalapeno aioli*

#### Baby Kale // 9

*Sunflower seeds, strawberries, pickled red onion, goat cheese, honey red wine vinaigrette dressing*

#### Watermelon Caprese // 10

*Heirloom tomatoes, watermelon, fresh mozzarella, aged balsamic, extra virgin olive oil, basil*

#### Smoked Tomato Gazpacho // bowl 8 // cup 5

*Watermelon-basil salsa, extra virgin olive oil*

#### Morel Mushroom Bisque // bowl 8 // cup 5

*Truffle oil, balsamic cream*

#### Soup of the Day // bowl 7 // cup 5

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## MAIN COURSES

### STEAKS, CHOPS AND FRESH FISH

*Our steaks are Angus cattle raised with no added hormones or antibiotics and are fed 100% vegetarian diet with no animal by-products. We source our pork and chicken from all natural farms within a 100 mile radius of South Bend. Our seafood is purchased from sustainably responsible farms when not wild caught.*

**4 oz. Filet Mignon // 21**

**8 oz. Filet Mignon // 30**

**10 oz. New York Strip // 32**

**12 oz. Ribeye // 33**

**6 oz. Wagyu Skirt Steak // 36**

**Pan-Seared Pacific Rim Halibut // 29**

**Grilled Faroe Island Salmon // 23**

**Indiana Pork Chop // 20**

**Amish Roast Chicken // 18**

### ENHANCEMENTS

**Cab Franc Bordelaise Sauce // 2**

**Detroit Zip Sauce // 2**

**Bearnaise Sauce // 3**

**Black Truffle Butter // 3**

**Seared Foie Gras and Onion Marmalade // 8**

**Asiago Cheese Crust // 3**

**Jumbo Grilled Garlic Rubbed Shrimp // 8**

**Lemon-Caper Sauce // 2**

### SIDES

**Wilted Spinach, Lemon, California**

**Ranch Olive Oil // 3**

**Grilled Asparagus with Herb Butter // 4**

**Garlic and Rosemary Roasted Mushrooms // 3**

**Roasted Corn Elote // 3**

**Steamed Broccoli with Soy Dressing,**

**Toasted Almonds and Red Cabbage // 4**

**Truffle Orzo Pasta "Mac and Cheese" // 4**

**Chive Whipped Yukon Gold Potatoes // 3**

**Maine Lobster Mashed Potato // 7**