

SORIN'S

MORRIS INN

W I N T E R

APPETIZERS

Shrimp Cocktail // 14

Wild caught Gulf shrimp, micro arugula, classic cocktail sauce

Crab Stuffed Portobello // 10

Chesapeake lump, jicama slaw, limoncello-basil cream

Goat Cheese // 8

Terrine of roasted vegetables, goat cheese, wilted spinach, parsley vinaigrette

Ahi Tuna // 10

Searched rare, grilled frisee, black garlic puree, chili paste, coconut lime dressing

Smoked Salmon Carpaccio // 12

Salt-roasted beets, baby kale, orange and pistachio vinaigrette

Parmesan Crème Brulee // 8

Port sugar crust, braised short rib, butternut squash 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, butternut squash chutney, crumbled blue cheese, spiced marcona almonds, buttermilk cabernet dressing

Blackened Salmon Salad // 15

Baby spinach, arugula, hazelnuts, orange segments, goat cheese, charred onions, orange basil vinaigrette

Baby Kale // 9

Granny Smith apple, gorgonzola, pickled red onion, spiced walnuts, dried cherries, honey sherry vinaigrette

Howth Head Seafood Chowder // bowl 8 // cup 6

Shrimp, scallops, salmon, pancetta

Roasted Butternut Squash Soup // bowl 7 // cup 5

Parmesan crisp, pumpkin seed oil, pumpkin seeds

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

8 oz. Wagyu Sirloin Filet // 35

Seared Sacramento River Sturgeon // 28

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

Roasted Brussels Sprouts with

Honey Sherry Vinaigrette // 4

Pumpkin Risotto with Dried Cranberries and

Crispy Prosciutto // 4

Garlic and Rosemary Roasted Mushrooms // 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

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LUNCH



SORIN'S EXPRESS LUNCH // 22

Choose One

Crisp Romaine / Baby Kale / Garden Salad

Choose One

*Corned Beef / Grilled Salmon /
Grilled Chicken Club Sandwich*

Choose One

Crème Brûlée / Cheesecake / Fresh Fruit

SOUP

Howth's Head Seafood Chowder // bowl 8 // cup 6

Shrimp, scallops, salmon, pancetta

Roasted Butternut Squash Soup // bowl 7 // cup 5

Parmesan crisp, pumpkin seed oil, pumpkin seeds

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

SALADS

Crisp Romaine // 8 // small 6

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

Garden Salad // 8.50 // small 6

*Cherry tomato, red onion, cucumber, celery, choice of
balsamic, ranch or Italian dressing*

Green Sense Grilled Romaine // 10

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

Baby Kale // 9

*Granny Smith apple, dried cherries, gorgonzola, pickled red
onion, spiced walnuts, honey sherry vinaigrette*

Add chicken // 4

Add shrimp // 7

Add salmon // 8

Blackened Salmon // 15

*Baby spinach, arugula, hazelnuts, orange segments, goat
cheese, charred onions, orange basil vinaigrette*

LUNCH TIME FAVORITES

Murf Burger* // 14

*Hand-formed patty, bacon, sautéed mushrooms
caramelized onions, Swiss & cheddar cheeses, crispy
onions and bistro sauce. Choice of French fries or chips.*

Wood Stone Oven Pizza // 11.50

Fontina, mozzarella, grana padano

Add pepperoni, sausage, mushroom for \$1 each

Fish and Chips // 14

*Cole slaw, bread and butter pickle tartar sauce. Choice of
French fries or chips*

MAIN COURSES

Corned Beef and Mustard // 12

*House-cured, Guinness mustard, white cheddar
cheese, rye. Choice of French fries or chips.*

Make it a reuben // 2

Bistro Steak* // 22

*All-natural strip, parsnip puree, baby heirloom carrots,
caramelized onions, Bordelaise*

Crab Melt // 14

*Sundried tomato, arugula, white cheddar, garlic and herb
cheese spread, sourdough*

Choice of French fries or chips

Grilled Chicken Club Sandwich // 13

*Toasted sourdough, lettuce, bacon jam, tomatoes
Choice of French fries or chips*

Smoked Salmon BLT // 14

*North Atlantic salmon lox, bacon, lettuce, tomato, chive
mayo, wheat toast*

Choice of French fries or chips

Grilled Chicken Crêpes // 13

*Grilled chicken, apple, mushrooms and brie cream
Choice of French fries or chips*

Faroe Island Salmon* // 20

*Beluga lentils pilaf, bacon lardoons, roasted tomato
tapenade*

Grilled Portobello // 15

Fingerling coins, steamed broccoli, soy dressing

ELEVATE YOUR MEAL

Grass-fed, all-natural burger // 2

Sweet potato fries // 1.50

Potato wedges // 1.50

Fruit cup // 1.75

Broccoli // 3

Asparagus // 4