

SORIN'S

MORRIS INN

FALL

APPETIZERS

Shrimp Cocktail // 14

Wild caught Gulf shrimp, micro arugula, classic cocktail sauce

Crab Cake // 12

Chesapeake lump, tomato confit, haricot verts, baby kale, 100-year old balsamic

Butternut Squash // 12

Bacon and chantarelle au gratin

Ahi Tuna // 10

Seared rare, hearts of palm, sauce gribiche

Brie Tart // 12

Caramelized onion and apple compote, sage and pink peppercorn reduction

Parmesan Crème Brûlée // 8

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

Mini Kobe Burgers // 10

Caramelized onion, bacon jam, pepperjack cheese

SALADS

Crisp Romaine // 8

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: ranch, blue cheese, Italian herb or balsamic

Grilled Romaine // 11

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

Blackened Salmon Salad // 16

Mesclun greens, heirloom tomatoes, sliced grapes, cucumber, red onions, haricot vert, sliced radish, carrot ribbons, breadcrumbs, green goddess dressing

Spinach Salad // 10

Baby spinach, marinated red beets, goat cheese, spiced walnuts, pickled onion, pomegranate seeds, sherry thyme vinaigrette

SOUPS

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

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. The Morris Inn kitchen is peanut-free, however, present in and around the food preparation areas and a part of many recipes are other identifiable allergens, including tree nuts, gluten, seafood, and fruit, for example. For additional guest safety, any meals prepared with a specific allergen alert from the guest, will be served on a green plate. We invite you to notify your server if you have any additional concerns regarding your food and personal safety.*

SORIN'S

M O R R I S I N N

MAIN COURSES

STEAKS AND CHOPS

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

6 oz. Filet Mignon // 31

10 oz. Filet Mignon // 38

10 oz. New York Strip // 32

12 oz. Ribeye // 33

8 oz. Wagyu Sirloin Filet // 35

Indiana Pork Chop // 21

CHEF SELECTIONS

Dover Sole // 42

Fingerling potatoes, parmesan asparagus, lemon brown butter foam, lemon supreme

Caraway Cured Faroe Island Salmon // 32

Roasted turnips, brussels sprouts, cipollini onions and faro, juniper and citrus beurre blanc

Amish Roast Chicken // 26

Fall root vegetables, fingerling potatoes, chicken jus

Striped Bass // 34

Parsnip puree, wilted spinach, saffron and vanilla

Penne Pasta // 20

Chevre cream, candied walnuts, black pepper, garlic chips, fines herbs

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

Garlic and Rosemary Roasted Mushrooms // 3

SIDES

Fontina and Black Truffle Whipped Potatoes // 4

Spinach with Bacon Infused Cream, Parmesan, Seasoned Panko // 3

Grilled Asparagus and Almond Brown Butter // 4

Faro Pilaf with Baby Kale // 2

Sauteed Broccoli with Garlic and Rosemary // 3

Truffle Orzo Pasta "Mac and Cheese" // 4

Honey Balsamic Roasted Brussels Sprouts // 3

Maine Lobster Mashed Potato // 7