**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**

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*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.*
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