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

Bacon and Wild Mushroom Au Gratin // 12
Bacon and chantarelle au gratin

House Smoked Salmon // 11
Caper mayo, sliced green apples, red onions

Fried Goat Cheese Medallions // 12
Rosemary tomato jam, pickled vegetable slaw

Foie Gras Crème Brûlée // 10
Port and fig compote

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 // 12
Sliced red grapes, crushed bacon, cherry tomato, crumbled blue cheese, spiced marcona almonds, persimmon 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

White Bean and Tomato // bowl 7 // cup 5
Cannellini beans, stewed tomatoes, fennel, parmesan crisp

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.
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
  Root vegetables, fingerling potatoes, chicken jus

- Seared Duck Breast // 30
  Dried cherry hoisin sauce, soba noodles, bok choy, shiitake

- 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