APPETIZERS

Shrimp Cocktail // 14
Wild caught Gulf shrimp, micro arugula, classic cocktail sauce

Crab Cake // 12
Chesapeake lump, tomato confit, haricots verts, baby kale, 100-year balsamic

Bacon and Wild Mushroom Au Gratin // 12
Bacon and chanterelle 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 // 10.50
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, haricots verts, 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 Islands 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, fine 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 n’ Cheese” // 4
- Honey Balsamic Roasted Brussels Sprouts // 3
- Maine Lobster Mashed Potato // 7