

# SORIN'S

MORRIS INN

## SUMMER

### APPETIZERS

#### **Shrimp Cocktail // 14**

*Wild caught Gulf shrimp, micro arugula, classic cocktail sauce*

#### **Crab Maison // 12**

*Sliced red skin potatoes, basil, radicchio, rouille*

#### **Peppercorn Crusted Seared Tuna // 12**

*Cold soba noodle salad of shiitake mushroom, ginger, scallions and soy*

#### **Steamed Mussels // 10**

*White wine, fine herbs*

#### **Fried Goat Cheese Medallions // 12**

*Rosemary tomato jam, pickled vegetable slaw*

#### **Seared Foie Gras // 16**

*Roasted peach, verjus syrup, sorrel*

#### **Mini Kobe Burgers // 10.50**

*Dill pickles, sliced onions, cheddar cheese, Russian dressing, shredded lettuce*

### 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, feta-lemon cheese, spiced marcona almonds, blueberry cherry chutney, buttermilk cabernet dressing*

#### **Blackened Salmon Salad // 16**

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

#### **Power Salad // 10**

*Black rice, edamame, heirloom tomatoes, cucumbers, spiced walnuts, haricot vert, red onions, kiwi, meyer lemon vinaigrette*

### SOUPS

#### **Pozole Verde // bowl 8 // cup 6**

*Green chile broth, roasted chicken, hominy, cabbage and radish*

#### **Toasted Quinoa and Corn Chowder // bowl 7 // cup 5**

*Sweet corn, roasted quinoa, red peppers, creme fraiche*

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

 : Denotes that food item is vegan

 : Denotes that food item is vegetarian

\*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**

### ENHANCEMENTS

**Cab Franc Bordelaise Sauce // 2**

**Detroit Zip Sauce // 2**

**Bearnaise Sauce // 3**

**Maitre d'Hotel Butter // 3**

**Seared Foie Gras and Onion Marmalade // 8**

**Asiago Cheese Crust // 3**

**Jumbo Grilled Garlic Rubbed Shrimp // 8**

**Garlic and Rosemary Roasted Mushrooms // 3**

### SIDES

**Fontina and Black Truffle Whipped Potatoes // 4**

**Wilted Spinach, Fresh Lemon, Olive Oil // 3**

**Grilled Asparagus and Almond Brown Butter // 4**

**Black Truffle Polenta Frites // 4**

**Sauteed Broccoli with Garlic and Rosemary // 3**

**Truffle Orzo Pasta "Mac n' Cheese" // 4**

**Haricots Verts with Caramelized Shallots // 3**

**Maine Lobster Mashed Potato // 7**

### CHEF SELECTIONS

**Dover Sole // 42**

*Fingerling potatoes, Parmesan asparagus, lemon brown butter foam, lemon supreme*

**Poached Faroe Islands Salmon // 32**

*Corn beurre blanc, haricot verts, soubise rice*

**Amish Roast Chicken // 26**

*Root vegetables, fingerling potatoes, chicken jus*

**Roasted Half Duck // 30**

*Provencal honey sauce, braised belgian endive, potato al gratin*

**Risotto // 20**

*Elotes-style corn with crema and cotija*