



Magnolia Room Restaurant

Three course \$34 price fixe

Courses include homemade soup, choice of appetizer or salad, and entree.
Entrees served with Lucille's hand-risen rolls, seasonal vegetable and rice or potato.

Miss Helen's Crab Cake

The freshest jumbo lump crabmeat, hand rolled and breaded

Dot's Southern Fried Chicken

Breaded & pan fried, a 90-year tradition

London Broil

Topped with wild mushroom ragout and gorgonzola cheese

Fresh Fish of the day

Grilled or pan broiled to your liking

Vegetarian Dish

Not just for the herbivore

Daily Specials

Specialty dessert menu

\$5.95 A la carte

Coffee, Tea \$2.00

Soft Drinks, Milk, Lemonade, Juices \$2.00

Ask your server about our domestic and imported beers,
specialty wines and mixed cocktails.

Try our \$29.95 SUNDAY SOUTHERN SUPPER BUFFET

"A True Chalfonte Tradition"

Daily Breakfast Buffet

301 Howard Street, Cape May, NJ 609-884-8409 · www.chalfonte.com

We didn't invent down home Southern-style cooking, Three generations perfected it.

For 60 years, Clementine Young traveled from Virginia to work in the Chalfonte hotel and kitchen for the summer season.

Clementine's young daughter, Helen Dickerson, started working in the kitchen alongside her mother in 1920, where together they prepared their family recipes for hotel guests. Through the years Helen mastered her signature hand-rolled, breaded crab cakes, buttermilk biscuits, and other Chalfonte favorites and went on to become the head chef at the hotel. She earned national acclaim for her dishes when she was featured in *Bon Appetite* Magazine and on television by The Food Network and Phil Donahue Show. Miss Helen's recipes were collected in a cookbook, "I just Quit Stirrin' When The Tastin's Good." Miss Helen worked in the Chalfonte kitchen for more than 50 years.

Today, the familial tradition in the Chalfonte kitchen continues with a third generation, Miss Helen's daughters, Dot Burton and Lucille Thompson. Like their late mother, the sisters have worked for more than 50 years in the Chalfonte kitchen, mastering their own specialties such as Dot's Southern Fried Chicken and Lucille's Smothered Pork Chop. The down-home warmth of the Chalfonte kitchen remains an integral part of the history and character of the hotel, ninety years since Clementine's first summer at The Chalfonte.

The Chalfonte Through the Years

1864 Civil War Hero Colonel Henry Sawyer of Cape May is sentenced to execution at Libby Prison in Richmond. Sawyer exchanged for Robert E. Lee's son by President Abraham Lincoln.

1876 Sawyer returns to Cape May and builds The Chalfonte.

1878 The Chalfonte survives the Great Fire. Sawyer builds first addition, increasing guest rooms from 18 to 37.

1888 Sawyer sells the hotel.

1888-1911 Hotel expands with addition of 23 guest rooms and larger dining room.

1911 Satterfield family of Richmond purchases the hotel. Manages it within the family for more than 60 years.

1973 Long time guest Anne Le Duc and colleague Judy Bartella take over management. Le Duc's mother was a great friend of the Satterfield family, carrying on the tradition of close familial ties.

2008 The Mullock family purchases the hotel where Robert and Linda Mullock were married 30 years prior. Renovations completed in off-season, while maintaining the hotel's historic architecture and charm.