



The Magnolia Room *at the* **Chalfonte Hotel**

Appetizers

Golden Confetti Shrimp – Jumbo shrimp pan seared with a colorful lemon butter sauce * \$14.00

Cape Clam Fritters – Savory clam & green onion batter fried crisp with house tartar sauce \$12.00

Baby Back Ribs – Slow roasted to perfection with honey peach glaze * \$13.00

Baked Oysters – Half shell oysters, buttery garlic, parmesan herb topping \$13.00

Cajun Mini Spring Rolls – Savory clam & green onion batter fried crisp with house made tartar sauce \$12.00

Pimento Cheese Potato Puffs – Delicate puff pastry, cheese pimento potato filling, baked until golden \$11.00

Soups

Chalfonte New England Clam Chowder \$8

Soup of the Day \$7.50

Salads

Secret Garden Salad – Mixed greens, garden vegetables, choice of dressing * \$9.00

Tomato Mozzarella Cucumber Salad – House made Mozzarella, vine ripe tomato, seedless cucumber, Balsamic, Basil oil * \$14.00

Classic Caesar – Crispy romaine, cherry tomato, shaved Parmesan cheese, garlic croutons, and our herbed Caesar dressing \$9.50

Mains

MISS DOROTHY'S SKILLET FRIED HALF CHICKEN \$32.00

Our signature dish prepared in the southern style tradition

MISS LUCILLE'S CRAB CAKE \$36.00

Homemade and hand rolled, served with tartar sauce

FROM THE SEA Market Price

Changing seafood specialities

CAPE MAY SCALLOPS * \$38.00

Golden pan seared

NY STRIP STEAK * \$36.00

10 oz NY strip grilled to perfection

SMOTHERED PORK CHOP DUO \$34.00

Two boneless prime pork ribeye "chops" smothered with our house brown sauce topped with frizzled onion

PECAN CRUSTED RACK OF LAMB \$46.00

Oven roasted, rosemary, pecan crust, house brown sauce

GRILLED SEASONAL VEGETABLES * \$26.00

Served over Farro, tahini dressing

All Mains served with Chef's Choice Potato and Jersey Vegetable

**Denotes gluten free*

Please ask your server about our daily dessert selections ~ We reserve the right to add 18% gratuity to parties of 8 or more.