

Magnolia Room

AT
The CHALFONTE
HOTEL

Our traditional menu features a fixed price, three course meal including your choice of soup or salad, entree, and dessert for the special value of \$39 per person.

SOUP



CHALFONTE CLAM CHOWDER \$8

SOUP DU JOUR \$6

SALADS



SECRET GARDEN SALAD

mixed greens, garden fresh vegetables, aged balsamic vinaigrette \$7

CAESAR SALAD

corn bread croutons, house made Caesar dressing, grated Grana Padano parmesan \$8

THE WEDGE

cherry tomatoes, bacon crumble, red onion, aged blue cheese dressing \$8

APPETIZERS



CORN MEAL FRIED OYSTERS

parsley marinade, citrus tomato jam, frizzled leeks \$10

BBQ PULLED PORK SLIDERS

house made sweet pickle, cabbage slaw, creole aioli \$10

CHAR GRILLED SHRIMP AND GRITS

bacon cheddar grits, sweet bourbon reduction, cilantro oil \$12

CAJUN STUFFED CLAMS

smoked paprika, lemon zest, baby greens \$10

SCALLOP CEVICHE

fresh chili's and citrus, cucumber, pickled radish, toasted pepitas \$12

SLOW BRAISED BEEF SHORT RIB

sweet potato cake, onion bacon marmalade, fried shallot \$12

ENTREES



MISS DOROTHY'S SKILLET FRIED HALF CHICKEN

southern style corn bread, pan seared Brussel sprouts \$30

MISS LUCILLE'S CRAB CAKE

roasted root vegetable hash, red cabbage and carrot slaw, lemon caper remoulade \$32

GRILLED SCOTTISH SALMON

chick pea and bacon stew, sautéed collard greens, balsamic roasted cherry tomatoes \$28

PAN SEARED SCALLOPS

lemon herb quinoa, caramelized carrot puree, jersey corn succotash \$30

GRILLED NEW YORK STRIP

confit garlic puree, grilled cipollini onions, red bliss buttermilk mashed potatoes, herb jus \$30

WILD MUSHROOM RISOTTO

sautéed wild mushroom mix, parmesan cream, grilled royal trumpet mushroom, butter braised spring peas, truffle jus \$18

We reserve the right to add 18% gratuity to parties of 8 or more.

The Magnolia Room at the Chalfonte Hotel 609.884.8409

The Magnolia Room

AT THE CHALFONTE HOTEL

Dining in the nationally acclaimed Magnolia Room is an experience in traditional southern fare. Featuring Dot and Lucille's famous fried chicken, crab cakes, yeast risen rolls, spoon bread and delicious desserts, our three-course price-fixe menu is one of the best values in town! The Magnolia Room also offers daily specials, a morning breakfast buffet and Sunday dinner buffet. Our veranda on a summer evening is the outstanding dinner location in Cape May.

Large parties love us and we love them! We are happy to accommodate your crowd of out-of-town guests, the birthday celebration or the extended family group.



A FAMILY TRADITION

Acclaimed for her skill as well as her spirit, the late Miss Helen Dickerson presided over the Magnolia Room kitchen for more than 60 years, serving "soul food with its Sunday clothes on."

Dot Burton lovingly worked side by side with her mother, Helen and sister, Lucille, for more than 50 years. Dot's laughter still echoes throughout the kitchen as the chicken simmers and her handmade breakfast biscuits rise.

Helen's Southern fried chicken was featured on the Food Network show *Tyler's Ultimate* and *The Phil Donahue Show*. Today, Lucille and Dot's daughter, Tina Bowser, continue to honor the family legacy of culinary excellence. Our restaurant patrons have enjoyed Helen, Dot, & Lucille's recipes for over 75 years.