



The Magnolia Room

at the

Chalfonte Hotel

Appetizers

Southern Grilled Shrimp – 5 delicately seasoned and grilled jumbo shrimp * \$12.95

Cape Clam Fritters – Savory clam & green onion batter fried crisp with house tartar sauce \$8.95

Baby Back Ribs – Slow roasted to perfection with honey peach glaze * \$10.95

Fried Oysters – Dredged in cornmeal breading with remoulade sauce \$10.95

Southern Ham Croquettes – Heirloom recipe with creamy herb dipping sauce \$10.95

Shrimp stuffed Avocado – Half an avocado filled with chopped red peppers, tomatoes, diced red onions, & shrimp tossed in a homemade vinaigrette \$12.50

Pimento Cheese Potato Puffs – Delicate puff pastry, cheese pimento potato filling, baked until golden \$8.95

Soups

Chalfonte Manhattan Clam Chowder * \$8

Soup of the Day \$7.50

Salads

Secret Garden Salad – Mixed greens, garden vegetables, choice of dressing * \$7.50

BLT Caesar – Crispy bacon, romaine, vine ripe tomato, Parmesan cheese, croutons, and our herbed caesar dressing \$9.50

Mains

MISS DOROTHY'S SKILLET FRIED HALF CHICKEN \$30.95

Our signature dish prepared in the southern style tradition

MISS LUCILLE'S CRAB CAKE \$32.95

Homemade and hand rolled, served with tartar sauce

FROM THE SEA Market Price

Changing seafood specialities

CAPE MAY SCALLOPS * \$32.95

Golden pan seared

BLACK DIAMOND STEAK \$31.95

Special house marinated and grilled Flank Steak

SMOTHERED PORK CHOP \$30.95

Buttermilk marinated prime chop pan sauteed & smothered with our house brown sauce topped with frizzled onion

WILD MUSHROOM FRICASSEE * \$24.50

Blend of wild mushroom "stew" served over a crispy polenta cake

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.

The Magnolia Room at the Chalfonte Hotel 609.884.8409