

# Morgan's

## DINNER

### Salads and Appetizers

**MORGANS HOUSE SALAD** Mixed Greens, vegetables, honey toasted pecans, local apples, pickled onions, shaved aged cheddar cheese with a house-made Greek dressing \$12

**CLASSIC CAESAR** Crisp romaine, house made dressing, white anchovies, Parmesan croutons. Served with lemon \$12

**FRENCH ONION SOUP GRATINEE** A French classic. Topped with Parmesan crouton, Gruyere and Provolone cheese. Broiled until golden brown \$9

**MORGAN'S CHILI** Our award winning chili, topped with cheddar cheese and sour cream \$9

**AHI TUNA NACHOS** Sushi grade ahi tuna, wonton chips, wakame finished with a siracha and wasabi aoli and sesame \$17

### Entrees

**PAN SEARED SALMON** Sautéed and served over rice pilaf, braised garlic broccoli with roasted garlic, and finished with a lemon herb butter \$29

**GRILLED LAMB CHOP** Served with broccoli rabe, herb roasted potatoes, and a balsamic-molasses glaze \$31

**GRILLED FLANK STEAK** Served with sautéed wild mushrooms served with roasted red potatoes and broccoli rabe \$26

**ROASTED CHICKEN BREAST** Served over polenta with baby carrots and a pecan sage sauce \$24

**THE BERKSHIRE BURGER** Short rib and shoulder blend served with balsamic-grilled onions, Red Dragon Cheddar Cheese and roasted corn aioli on a Brioche Roll. \*Vegetarian Beyond burger also available\* \$17

\*Ask your server for today's specials and dessert specials

### Sides

All items \$5

Sautéed Spinach

Crispy Shoestring Fries

Broccoli Rabe with Garlic Confit

Crispy French Fries