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MORRISSEY'S
— LOUNGE & BISTRO —
AT THE ADELPHI HOTEL

DINNER MENU

SUNDAY - THURSDAY FROM 4-9PM
FRIDAY & SATURDAY 4-10PM

APPETIZERS

STEAK TARTARE 18
lemon, dijon, arugula, quail egg

CLOTHESLINE BACON 20
thick cut, maple glazed

WILD MUSHROOM MINISTRONE 12
barley, goat cheese tortellini

HIPSTER FRIES 9
chili oil, parm, bacon, peppadew

BURRATA 15
butternut squash, pomegranate, pumpkin seeds

LOBSTER DUMPLINGS 18
miso, sesame, nori

SHORT RIB CROQUET 8
gruyère, arugula, horseradish crème

KALE CAESAR 13
romaine, pecorino vinaigrette, crouton, anchovy

BEET SALAD 12
endive, hazelnuts, buttermilk herb dressing

BLT STEAK SALAD 18
romaine wedge, glazed bacon, blue cheese vinaigrette

GEM LETTUCE 12
pomegranate, almond, olives, sherry vinaigrette

BETWEEN THE BREAD

DB BURGER 16
caramelized onion, white cheddar, B-1 mayo

CUBAN PANINI 14
roasted pork, pickles, onions, mustard

CARNEGIE DELI HOT PASTRAMI SANDWICH 16
seeded rye bread, spicy brown mustard,
side of Carnegie Deli sour pickles

CARNEGIE DELI HOT CORNED BEEF SANDWICH 16
seeded rye bread, spicy brown mustard,
side of Carnegie Deli sour pickles

MAIN COURSE

STEAK FRITES 25
hanger, chimichurri, parm fries

SHRIMP & SCALLOPS 30
charred broccoli, romesco, preserved lemon

ROASTED CHICKEN 28
Roasted root vegetable, coq au vin sauce

SOURDOUGH CRUSTED HALIBUT 34
artichoke barigoule, cippolini onion, lemon butter

CHICKEN MILANESE 24
ham, burrata, herb salad

VEAL CHOP 30
mushrooms, leeks, lemon

DRY AGED STEAK FEATURES MP

OYSTERS & MUSSELS

RAW OYSTERS MP
green apple mignonette

OYSTER "COCKTAIL" MP
crab, cocktail vinaigrette

WARM OYSTERS MP
herb butter, pearl onion "giardiniera"

GARLICKY MUSSELS 14 | 24
white wine, garlic, butter, crostini

RED MUSSELS 14 | 24
sausage, fennel, tomato, crostini

MUSSELS DU JOUR MP
chefs daily selection

CHEESE FONDUE FOR TWO

GRUYÈRE OR CACIO E PEPE FONDUE 25
seasonal crudite, focaccia crouton,
marinated mushrooms
add shaved truffles +MP
grilled chicken, salt aged beef, kielbasa +\$15

WOOD FIRED

MARGHERITA 10
tomato, mozzarella, basil

WHITE 11
mozzarella, sprouts, kale, speck, parmesan

SALUMI 12
tomato, mozzarella, soppressata

SAUSAGE 12
tomato, mozzarella, fennel sausage,
pickled peppers

STROMBOLI 13
mozzarella, prosciutto cotto, brussel
sprouts, spicy tomato sauce

PASTA

CRAB RAVIOLI 24
citrus, caper, vera cruz sauce

DELICATA SQUASH LASAGNA 20
brown butter, parmesan

PAPPARDELLE BOLOGNESE 24
arugula, parmesan

SPICY LOBSTER LINGUINE 28
maine lobster, tomato, basil, calabrian chili

SIDES

ROASTED ROOT VEGETABLES 9

CHARRED "ANGRY" BROCCOLI 8

CRUSHED & CRISPY POTATOES 10

SWEET POTATO FRIES 8
truffle aioli

BRUSSEL SPROUTS 8
preserved lemon, espelette

CARNEGIE DELI POTATO KNISH 10