
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, parmesan, bacon, peppadew
- BURRATA** 15
butternut squash, pomegranate, pumpkin seeds
- LOBSTER DUMPLINGS** 18
miso, sesame, nori
- KALE CAESAR** 13
romaine, pecorino vinaigrette, crouton, anchovy
- BEET SALAD** 12
endive, hazelnuts, sherry vinaigrette
- BLT STEAK SALAD** 18
romaine wedge, glazed bacon, blue cheese vinaigrette
- CARNEGIE DELI POTATO KNISH** 10

BETWEEN THE BREAD

- DB BURGER** 16
caramelized onion, white cheddar, B-1 mayo
- CUBAN PANINI** 14
roasted pork, pickles, onions, mustard, gruyère
- CARNEGIE DELI HOT PASTRAMI SANDWICH** 16
seeded rye bread, spicy brown mustard, side of sour pickles
- CARNEGIE DELI HOT CORNED BEEF SANDWICH** 16
seeded rye bread, spicy brown mustard, side of sour pickles

MAIN COURSE

- STEAK FRITES** 25
hanger, chimichurri, parm fries
- SHRIMP & SCALLOPS** 30
charred broccoli, romesco, preserved lemon
- SOURDOUGH CRUSTED HALIBUT** 34
artichoke barigoule, cippolini onion, lemon butter
- CHICKEN POT PIE** 22
winter vegetables, onion crust
- VEAL CHOP** 45
mushrooms, leeks, lemon
- DRY AGED STEAK FEATURES** MP

OYSTERS & MUSSELS

- RAW OYSTERS** MP
green apple mignonette
- OYSTER "COCKTAIL"** MP
crab, cocktail vinaigrette
- GARLICKY MUSSELS** 14 | 24
white wine, garlic, butter, crostini
- RED MUSSELS** 14 | 24
sausage, fennel, tomato, crostini
- MUSSELS DU JOUR** MP

CHEESE FONDUE FOR TWO

- GRUYÈRE FONDUE** 25
crudite, focaccia crouton, marinated mushrooms
add shaved truffles +MP
add fried chicken, salt aged beef & kielbasa +\$15

WOOD FIRED PIZZAS

- PIZZA DU JOUR** MP
- MARGHERITA** 10
tomato, mozzarella, basil
- WHITE** 11
mozzarella, sprouts, kale, speck, parmesan
- SALUMI** 12
tomato, mozzarella, soppressata

PASTA

- PASTA DU JOUR** MP
- 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