
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 MINESTRONE 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

CREPES

BANANA & NUTELLA 12
bananas, pastry cream, nutella, candied pecans

CRAB 18
crab, mushrooms, brussel sprouts, béarnaise

TROPICAL FRUIT 12
lemon curd, tropical fruit,
vanilla whipped cream, shaved chocolate

WILD MUSHROOM 14
wild mushrooms, chèvre, arugula

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

CHEESE FONDUE FOR TWO

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

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

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

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

SIDES

ROASTED ROOT VEGETABLES 9
CHARRED "ANGRY" BROCCOLI 8
CRUSHED & CRISPY POTATOES 10
SWEET POTATO FRIES 8
BRUSSEL SPROUTS 8