

Dinner Menu

Starters

Panko Breaded Fried East Coast Oysters	9
<i>With Shaved Fennel & Spicy Remoulade</i>	
Bourbon Shrimp and Grits	13
<i>Stone Ground Grits with a Touch of Virginia Ham & Bourbon Glaze</i>	
Soup du Jour	7

Salads

Salad of Seasonal Field Greens with Aged Goat Cheese	9
<i>Toasted Pecans & Caramelized Shallot Vinaigrette</i>	
Spinach Salad	8
<i>Warm Bacon Vinaigrette, Roasted Beets, Shaved Onions & Bleu Cheese</i>	
Caesar Salad	8
<i>Romaine Lettuce, Shaved Parmigiano-Reggiano & Our House Made Dressing</i>	

Entrees

Pan Seared Chicken Breast	17
<i>Garlic Cream Puree, Succotash & Madeira Reduction</i>	
Diver Scallops	23
<i>Mango Avocado Salad & Lemon Fennel Vinaigrette</i>	
Caramelized Hanger Steak	19
<i>Rapinni, Roasted Red Bliss Potatoes & Red Wine Shallot Reduction</i>	
Asparagus & Mushroom Risotto	15
<i>Mascarpone Cheese & Basil Oil</i>	
Morrison Clark's Famous Crab Cakes	27
<i>Baby Arugula, Crispy Sweet Potato & Red Pepper Coulis</i>	
Grilled Pork Loin	19
<i>Celery Root Puree, Wilted Greens & Blackberry Reduction</i>	
Pan Seared Black Cod	25
<i>Braised Artichokes, Grapes, Blood Oranges & Fennel Oil</i>	
Seared Duck Breast	21
<i>Pecan Wild Rice, Baby Bok Choy, Figs & Port Reduction</i>	
Grilled Rib Eye	25
<i>Asparagus, Braised Pearl Onions & Blue Cheese Sauce</i>	

The Morrison-Clark Inn & Restaurant
1015 L Street NW (202) 898-1200
www.morrisonclark.com