

DINNER

STARTERS

Stuffed Mushrooms	\$10
Italian Sausage.	
Crab Cakes	\$11
Lemon Chive Remoulade.	
Cheese & Charcuterie Board	\$15
Assorted Cheeses, Fruits, House Salami's, Crackers.	

SOUPS

Roasted Tomato Basil	Cup\$6/Bowl\$8
Parmesan, Green Onion.	
Soup of the Day	Cup\$6/Bowl\$8
Please Ask Your Server.	

SALADS

Ice Berg Wedge	\$12
Blue Cheese Dressing, Crispy Bacon, Cherry tomatoes, Red Onion, Blue Cheese Crumbles.	
Spring Dreams	\$13
Honey Mustard Dressing, Romaine, Arugula, Shaved Fennel, Drunken Goat Cheese, Cashews, Cranberries.	
Heirloom Tomato Salad	\$14
Basil, Shaved Parmesan, Arugula, Pistachios, Balsamic Reduction.	
Add Chicken \$4 Steak \$5 Shrimp \$6 Salmon \$6	
Dressings: Buttermilk Ranch, Herb Balsamic Vinaigrette, Oregano Vinaigrette, Lemongrass Vinaigrette, Blue Cheese, Honey Mustard, Lemon Avocado Vinaigrette, Caesar, Lemon Tahini, 1000 Island.	

ENTRÉE

Manor House Fried Chicken	\$18
Smashed Potatoes, Green Beans, Country Gravy.	
Pecan Crusted Mahi	\$22
Garlic Sautéed Spinach, Roasted Sweet Potatoes, Lemon Bourbon Glaze.	
Ossobuco	\$28
Creamy Polenta, Grilled Asparagus.	

CHOOSE PROTEIN, ONE SIDE AND ONE SAUCE

Cedar Plank Salmon 8oz	\$20
Heritage Pork Chop	\$24
Angus Filet 8oz	\$38

SIDES

**Loaded Baked Potato, Grilled Asparagus, Sautéed Green Beans with Bacon,
House Slaw, Creamed Spinach.**

SAUCES

Three Peppercorn, Creamy Mushroom, Herb Demi, Béarnaise, Herb Butter.

18% Gratuity Added to All Transactions

Please Inform Server or Manager of Any Allergies or Special Requests

Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish, Eggs or Unpasteurized Milk

May Increase Your Risk of Foodborne Illnesses.