



Starters

- Traditional Shrimp Cocktail** \$13
with Homemade Cocktail Sauce
- Buffalo Chicken Wings** \$11
with Celery, Carrots and Bleu Cheese
- Black Angus Beef Sliders** \$12
with Sautéed Onions, Boursin Cheese and Sweet Potato Fries
- Fried Calamari** \$12
with a Spicy Marinara
- Nachos Grande** \$12
Black Bean, Jalapeno and Beef Chili, Guacamole, Sour Cream and Cheddar Cheese
- Mansion Pizza** \$10
Traditional Cheese Pizza
Additional: Pepperoni, Sausage, Peppers, Onions or Mushrooms \$2 each
- Spinach Dip** \$11
with Pita Bread
- Sampler Platter for 2** \$17.95
Featuring 2 Of each
Shrimp Cocktail, Wings, Mozzarella Sticks, and Southwestern Egg Rolls
- Southwestern Eggrolls** \$12
Stuffed with Chicken, Vegetables and a Southwestern Sauce
Accompanied with Cilantro Yogurt Sauce
- Mozzarella Sticks** \$12
with Marinara Sauce

Salads

- Asian Salad** \$10
Spring Mixed Greens Tossed with Asian Vegetables General Tso Vinaigrette
Additional Sesame Chicken \$8
- Heirloom Tomato and Fresh Mozzarella** \$12
with a Balsamic Reduction and Extra Virgin Olive Oil
- Manor Cobb Salad** \$15
Baby Greens Mixed with Chicken, Tomato, Hard Boiled Egg, Avocado, Bacon, Crumbled Bleu Cheese and Ranch Dressing
- Small House Salad** \$5.50
Mixed Field Greens, Tomato and Shredded Carrot
Choice Of Dressing
Blue Cheese, Ranch or Balsamic Vinaigrette

Sandwiches

- Turkey Club** \$12
Sliced Turkey, Smoked Gouda Cheese, Bacon, Lettuce, Tomato, Mayo on Toasted Sour Dough Bread
Served with Steak Fries
- Half Pound Black Angus Burger** \$13
with Lettuce, Tomato, Onion on a Brioche Bun
Choice of Cheese: Cheddar, Swiss, American, or Smoked Gouda Cheese
Additional: Bacon, Grilled Onions \$2 each
or Sautéed Mushrooms
Served with Steak Fries
- Chicken or Shrimp Caesar Wrap** \$15
Romaine Lettuce and Caesar Dressing
In a Tomato Basil Tortilla
Accompanied with Sliced Seasonal Fruit



Entrees

Cajun Seared Salmon **\$18**

*with Jambalaya Rice
and a Creole Mustard Sauce*

Tequila Lime Shrimp **\$21**

with Salsa Verdi and Mexican Rice

Substitute Chicken **\$17**

Beer Battered Fish & Chips **\$16**

*with Remolade Sauce
and Malt Vinegar*

Penne Primavera **\$12**

Sautéed Vegetables in a Garlic Herb Sauce

Additional: Chicken or Shrimp **\$7**

Dry Aged New York Strip **\$28**

*Sautéed Spinach, Roasted Potato,
and Crispy Onions*

Greek Style Chicken **\$17**

Served with Greek Salad on Top of a Warm Pita

And Tzatziki Sauce

Chicken Sorrentino **\$17**

Sautéed Chicken Medallions' with Eggplant, Prosciutto, Mozzarella

Served with Penne Pasta

Dessert

Fresh Seasonal Fruit Plate **\$10**

New York Cheesecake **\$9**

Apple Tart

with Vanilla Ice Cream **\$10**

Double Chocolate Mousse Cake **\$9**

Assorted Ice Cream and Sorbet **\$8**

A 20 % Service Charge will be added to tables of 8 or more