

## SMALL PLATES

**Prince Edward Island Mussels** 17  
Steamed with caramelized onions, jalapeño peppers, cilantro, garlic & fresh citrus zest

**Crab Dip** 18  
Lump crab blended with cheddar, parmesan, cream cheese & spiced with Old Bay - served with toasted pretzel bread

**Toasted Brussels Sprouts** 15  
Roasted & tossed with smoked bacon & crumbled feta cheese, finished with a drizzle of pomegranate molasses

**Jumbo Chicken Wings** 17  
Fried crispy & tossed with your choice of house made buffalo sauce, Old Bay & butter or Bourbon Barbecue

**Poutine** 16  
Hand cut fries tossed with Apple Smoked Bacon, Cheese Curds, roasted red pepper & gravy

## SOUPS & SALADS

**Corn and Rockfish Chowder** 15  
Light & creamy corn chowder garnished with blackened rockfish

**Three Onion Soup** 12  
Leek, yellow & cipolini onion soup topped with a baked gruyère crouton

**Chef's Soup** Our culinary team's daily inspiration -

**Harvest Salad** 14  
Tender baby greens & romaine lettuce tossed with crisp apples, roasted butternut squash, feta cheese & candied pecans. Finished with an apple cider vinaigrette

**Caesar Salad** 12  
Romaine lettuce topped with classic caesar dressing, crunchy herbed croutons, fried capers & anchovy - Add shrimp, chicken or salmon +8

## HAND HELDS

<b>Taco Trio</b>	<b>20</b>
Rockfish, beef short rib, or adobo chicken, served with house cucumber pico, fresh slaw & queso fresca - mix & match the three	
<b>Classic All American Burger</b>	<b>20</b>
8 oz. Roseda Farms burger with American & Cheddar cheeses, smoked bacon, lettuce, tomato & onion on a toasted brioche bun - served with house cut fried potatoes & a side of smoky Manor House sauce	
<b>Manor House Burger</b>	<b>19</b>
8 oz. Roseda Farms burger topped with white cheddar, tomato confit, pickled onion, lettuce & tomato. Dressed with a garlic infused mayonnaise	
<b>Caprese Sandwich</b>	<b>18</b>
Fresh mozzarella & tomato served on sourdough bread with red onion, baby greens, basil pesto & a balsamic reduction served with house cut fries	
<b>Barbecue Chicken Sandwich</b>	<b>17</b>
Served on toasted brioche with jicama slaw, smoked bacon, lettuce & tomato - served with house cut fried potatoes	
<b>Crab Cake Sandwich</b>	<b>26</b>
Topped with lettuce, tomato & lemon-caper mayonnaise on toasted brioche - served with house cut fried potatoes	

## ENTRÉES

<b>Truffled Linguine with Wild Mushrooms</b>	<b>24</b>
Linguine tossed with fresh spinach, wild mushrooms and pancetta. Finished with a truffled cream sauce and parmesan Reggiano	
<b>Roasted Chicken with Pear and Pecans</b>	<b>30</b>
Young, roasted chicken served with pear, candied pecans, onion & thyme	
<b>Chargrilled Strip Steak</b>	<b>46</b>
10 oz. Dry Aged 100% Black Angus New York strip steak served with a cabernet sauvignon demi glace	
<b>Rockfish &amp; Shrimp</b>	<b>34</b>
Pan roasted in a soy & ginger glaze served with chef's choice vegetable	
<b>Cioppino</b>	<b>34</b>
Angel hair pasta topped with gulf shrimp, mussels & rockfish, braised in a delicate broth of tomato, fennel & saffron	
<b>Pasta al Limone</b>	<b>20</b>
Tender gemelli pasta topped with sautéed julienne vegetables, asparagus tips & fresh basil, finished with a lemon & white wine butter sauce add chicken, shrimp, rockfish or salmon \$8	
<b>Gnocci with Short Rib Ragout</b>	<b>32</b>
Tenderly cooked & served in a house made sauce, finished with freshly grated Parmigiano Reggiano cheese & lemon zest	