



DINNER

STARTERS

- HUMMUS & GARDEN VEGETABLES** (V) 14
house-made hummus finished with extra virgin olive oil, served with seasonal crisp vegetables and warm olive-oil brushed naan
- QUESADILLA** 10
griddled flour tortilla filled with sautéed peppers & onions, melted cheese, shredded lettuce, diced tomato, fresh salsa, sour cream [chicken +7](#) [steak +7](#) [shrimp +9](#)
- CAULIFLOWER BITES** 12
crispy battered cauliflower florets tossed in your choice of sauce with blue cheese or ranch dressing
- CHICKEN WINGS** 16
crispy fried chicken wings tossed to order in BBQ, mild, hot, garlic parmesan, sweet Thai chili, or Nashville hot served with celery sticks and house blue cheese
- BUTTERMILK CHICKEN STRIPS** 12
hand-breaded chicken tenderloins marinated in buttermilk, fried golden & tossed in your choice of sauce
- SESAME CRUSTED TUNA** (GF) 17
Rare-seared yellowfin tuna crusted in black and white sesame seeds, paired with wakame seaweed salad, pickled ginger, wasabi, and ponzu
- MAC & CHEESE BITES** 13
creamy macaroni and cheese, breaded and fried until crisp, served hot and golden
- CHICKEN & WAFFLES** 15
boneless chicken bites, maple-glazed waffle fries, house-made vanilla mustard syrup
- BAVARIAN PRETZEL** 14
warm, salted Bavarian pretzel served with Düsseldorf mustard and house beer cheese sauce
- SPINACH & ARTICHOKE DIP** 15
creamy blend of spinach, artichokes, and melted cheeses, baked and served with house-made tortilla chips

SOUP & SALAD

Protein Add-Ons: chicken +7 salmon +9 shrimp +9

- FRENCH ONION SOUP** (GF) 8
slow-simmered caramelized onions in rich beef broth, finished with melted cheese & crostini
- SOUP OF THE DAY** 4 / 7
- CAESAR SALAD** (GF) 7 / 12
crisp chopped romaine, herb croutons, grana padano crisp, classic Caesar dressing
- MANOR SALAD** (GF) 8 / 14
mixed greens tossed with marinated figs, candied pecans, dried apricots, goat cheese, and raspberry vinaigrette
- CHOPPED SALAD** (GF) 8 / 14
romaine lettuce, grape tomatoes, hard-boiled egg, blue cheese crumbles, chopped bacon, avocado, sweet & sour dressing
- BURRATA CAPRESE** *gf available* 15
creamy burrata with bruschetta, finished with balsamic reduction, olive oil, sea salt, cracked pepper, and prosciutto, served with butter toasted crostini
- POWER BOWL** 14
spinach, broccoli, tomato, cucumber, black beans, egg, couscous and lemon vinaigrette with your choice of protein
- COLD COUS COUS SALAD** 14
arugula greens tossed with tomato, pepper, olives, and lemon vinaigrette
- ASIAN SALAD** 14
crisp greens topped with wonton strips, roasted peanuts, carrots, edamame, and sesame ginger dressing

HANDHELDS

Served with choice of: French Fries, Sweet Potato Fries, House Chips or Fruit Cup

- SHRIMP TACOS** 17
three soft tortillas filled with cilantro-lime grilled shrimp, fresh tomatoes, and finished with spicy aioli
- MANOR BURGER** 16
juicy Angus beef patty grilled to order, topped with lettuce, tomato, onion, pickle, and house secret sauce served on a toasted brioche bun with choice of cheese
- HOT HONEY CHICKEN SANDWICH** 15
homestyle seasoned chicken, tossed in hot honey with pickles & smothered with melted pepperjack on a toasted brioche bun
- SMASHED BURGER** 14
two thin-pressed Angus beef patties seared on the griddle, topped with Cooper Sharp American, lettuce, tomato, onion, pickles, and house sauce [triple patty +4](#)
- PHILLY CHEESESTEAK** 17
thin-sliced ribeye grilled with onions and peppers, topped with melted Cooper Sharp American and mayo on a hoagie roll

ENTREES

All entrees can be upgraded with soup +4, house salad +4 or caesar salad +4

- BALSAMIC GLAZED VEAL MEDALLIONS** 33
seasoned, pounded thin, and grilled veal, served with charred asparagus & vegetable cous cous
- LIME CITRUS JALAPEÑO PENNE** *gf available* 25
penne pasta with grilled chicken tossed in a Cajun cream sauce with fresh lime, jalapeño, tomato, red onion, garlic, and roasted peppers
- CURRIED CHICKEN & PRAWNS** (GF) 27
pan-seared chicken and prawns in aromatic curry sauce, served with steamed rice and papaya chutney
- BAY SCALLOP & PANCETTA GNOCCHI** 33
tender gnocchi with bay scallops, pancetta, peas, cracked black pepper, and parmesan cream sauce
- EGGPLANT ROLLATINI** (GF) (V) 26
rolled eggplant filled with seasoned plant-based ricotta, baked in a rich tomato sauce
- SEAFOOD PUFF PASTRY TOWER** 35
creamy Old Bay béchamel layered with crab, shrimp, and bay scallops in golden puff pastry layers

STEAKHOUSE STYLE MENU

- halibut *gf* 37
- crab cakes 33
- salmon *gf* 33
- braised short rib *gf* 34
- pork chop mignon *gf* 34
- filet mignon *gf* 52
- new york strip *gf* 39

- SELECT ONE STARCH**
- yukon gold mashed potatoes *gf / v*
 - roasted fingerling potatoes *gf / v*
 - wild rice pilaf *gf / v*

- SELECT ONE VEGETABLE**
- broccoli *gf / v*
 - asparagus *gf / v*
 - green beans *gf / v*

OPTIONAL SAUCE

- demi-glace *gf*
- au poivre *gf*
- bourbon sauce *v*
- caramelized apples *gf / v*

(GF) Gluten Free (V) Vegan

Consuming undercooked meats, poultry, eggs, shellfish, or seafood may increase the risk of food borne illness. We cannot guarantee complete safety from allergens.