



## Beginnings

Mussels Black mussels steamed in white wine served with decadent white wine cream sauce	12.95	Kohlrabi Fritters Shaved Carrot/Onion/Kohlrabi Fritters fried golden, served with dill cream sauce	8.95
Charcuterie Board Sm. 11.95 Lg. 14.95 Chef's choice of meats and cheeses, served with olives and toasted crostini—available as a small portion to serve two people, or large for four		Goat Cheese Stuffed Mushrooms Cremini mushrooms, stuffed with a combination of goat cheese and fresh rosemary	9.95
Manor Crab Dip Our soon to be famous, house made creamy hot crab dip, served with toasted crostini	11.95	Calamari 8 oz hand breaded calamari clusters, served with cocktail and white cream sauce	8.95

## Handhelds

*Served with your choice of one (1) accompaniment*

Crab Cake BLT Jacques' famous 4 oz crab cake, topped with applewood smoked bacon, lettuce and tomato, on a grilled brioche bun	12.95	Elk Burger Hand pressed, 8 oz elk burger, fire grilled to temperature, and topped with creamed goat cheese, roasted beets and seasonal greens, on a grilled brioche bun	14.95
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## Accompaniments

Grilled Brussels Sprouts	4.95	Pommes Frites w/garlic aioli	3.95
House Salad mixed greens, topped with cucumber, heirloom cherry tomatoes, carrots, cheese, croutons and served with your choice of dressing	5.95	Steakhouse Mac & Cheese	3.95
Caesar Salad	5.95	Vegetable du Jour	3.95

All items are prepared to order.  
Many dishes may be altered to meet dietary needs.  
Please inform your server of any food allergies.



# Main Features

*Main Features are served with bread and olive oil for dipping (butter available).*

*Features below are served with salad and your choice of one accompaniment.*

Surf & Turf 8 oz Beef Tenderloin Filet, grilled to perfection, topped with a golden brown, house made 4 oz crab cake, served with house made Old Bay aioli	45.95	Veal Tomahawk Chop 14-16 oz. Veal Tomahawk Chop, an impressive, "melt-in-your-mouth" rib chop, fire-grilled to perfection, with house seasonings and demi-glace	46.95
Jumbo Atlantic Scallops Decadent, pan seared, Atlantic scallops, drizzled with brown butter sauce	22.95	Fire Grilled Salmon 4 oz all natural salmon filet, pan seared, served with creamy dill sauce	22.95
Beef Tenderloin Filet 8 oz Braveheart, grass-fed/grain finished, beef tenderloin filet, seasoned with salt & pepper and fire-grilled to temperature	39.95	Garlic Chicken Confit All natural, bone-in chicken, marinated for over 12 hours, then slow roasted to completion, finished with house made balsamic au jus. <i>Falls right off the bone!</i>	18.95
New York Strip 12 oz fire-grilled, grass-fed New York Strip steak, with a special blend of house seasonings	26.95	Tortellini w/Lobster Sauce Five cheese tortellini, smothered in our house made lobster cream sauce, served with a side house or caesar salad	18.95
Delmonico 10 oz fire-grilled, grass fed beef, fire-grilled to temperature with house seasonings, topped with cremini mushrooms in a red wine demi-glace	29.95	Twin Crab Cakes Jacques' famous recipe! Two 4 oz crab cakes, baked to golden perfection, served with our house	28.95

# Salads

Fire-Grilled Chicken Fire-grilled chicken breast, served over grilled romaine, with bacon, tomatoes, onions, house-made croutons and hard boiled egg	16.95	House Filet 4 oz Braveheart, grass-fed/grain finished, beef tenderloin filet, fire-grilled to temperature, sliced and served over seasonal mixed greens, with cucumbers, carrots, tomatoes & shredded gouda	19.95
Blackened Salmon Fresh, all natural, salmon filet, blackened and served over seasonal greens, topped with cucumbers, tomatoes, shallots, and bleu cheese crumbles	14.95	Chef Fabrice's Chicken Salad A local favorite...appearing on our menu by popular demand. House made, warm chicken salad, served in a bread bowl	10.95

House Made Salad Dressing selections:  
Champagne Vinaigrette, Balsamic Vinaigrette,  
Ranch or Caesar

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