



Beginnings

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| 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 |

Salads

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| House Filet
Pan seared, herbed 8 oz sirloin, cooked to liking, served over an arugula-seasonal green blend, with tomatoes, onions and shredded gouda, served with balsamic vinaigrette | 19.95 | Grilled Chicken Caesar
Romaine lettuce, with fresh shaved parmesan, house-made croutons, and grilled chicken, tossed together with our own Caesar dressing | 14.95 |
| Fire Grilled Chicken
Lightly grilled romaine hearts, topped with fire-grilled chicken breasts, bacon, heirloom tomatoes, onions and house-made croutons, served with your choice of dressing | 9.95 | Chef Fabrice Chicken Salad
A local favorite...appearing on our menu by popular demand. House-made, warmed chicken salad, served in a bread boule | 10.95 |
| Blackened Salmon
Fresh salmon filet, blackened and served over seasonal greens, topped with cucumbers, tomatoes, shallots and bleu cheese crumbles | 12.95 | All dressings made in house:
Champagne vinaigrette, Balsamic Vinaigrette, Caesar, Ranch, Bleu Cheese and Oil & Vinegar | |

Handhelds & Burgers

Served with your choice of one (1) accompaniment

Crabcake BLT	12.95	Elk Burger*	15.95
Our house-made crabcake, topped with applewood bacon, lettuce and tomato, served on a toasted brioche bun		Fresh ground elk, grilled and topped with herbed goat cheese, beets and seasonal greens, served on a toasted brioche bun	
Chesapeake Burger*	14.95	Blackberry Proscuitto Grilled Cheese	9.95
Hand pressed 4 oz beef patty, grilled to your liking, and topped with a 4 oz house-made crabcake, lettuce and tomato, served on a toasted brioche bun		House-made blackberry balsamic reduction, thinly sliced proscuitto and goat cheese, sandwiched between two slices of multigrain bread, and grilled golden brown with a warm center	
Blackened Salmon Sandwich	10.95	Veggie Burger	10.95
6 oz wild caught, Atlantic salmon filet, blackened and served on toasted brioche, with bacon, tomato, mixed greens and a creamy dill sauce		This burger looks and tastes so much like beef, that you won't believe it's a veggie burger! Grilled and served on toasted brioche, topped with your choice of melted cheese. Lettuce, tomato and onion come standard	

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness*

Main Features

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

Jumbo Atlantic Scallops	22.95	Garlic Chicken Confit	18.95
Decadent, pan seared, Atlantic scallops, drizzled with brown butter sauce		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>	
Beef Tenderloin Filet	39.95	Tortellini w/Lobster Sauce	18.95
8 oz Braveheart, grass-fed/grain finished, beef tenderloin filet, seasoned with salt & pepper and fire-grilled to temperature		Five cheese tortellini, smothered in our house made lobster cream sauce, served with a side house or caesar salad	

Accompaniments

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

All items are prepared to order.

Many dishes may be altered to meet dietary needs.
Please inform your server of any food allergies.