

Menu

DINNER PLATED

Select One:

If selecting two entrees, please add \$1.00 pp

POULTRY

Stuffed Chicken Supreme	\$26.95
Roast Turkey with Stuffing	\$26.95
Chicken Cordon Bleu	\$28.95
Mediterranean Chicken with Spinach, Diced Tomatoes & Feta Cheese	\$27.95
Statler Chicken	\$28.95

Served over mashed potato or rice with vegetable

SEAFOOD

Baked Haddock in White Wine & Lemon	\$28.95
Grilled Salmon with Cucumber Dill Sauce	\$29.95
Salmon Oscar with Crabmeat, Asparagus & Hollandaise Sauce	\$32.95
Stuffed Shrimp with Crabmeat Stuffing	\$32.95
Salmon & Cauliflower Grain Bowl	\$31.95

BEEF

Yankee Pot Roast with Jardinière Sauce	\$27.95
Queen Cut Prime Rib Au Jus	\$35.95
8oz. Filet Mignon with a Mushroom Demi Glaze	\$37.95
8oz. Bone-In Pork Chop with a Maple Balsamic Glaze	\$26.95
Braised Beef Ragu	\$27.95

Served over mashed potato or rice with vegetable

SURF & TURF

6oz. Filet Mignon & Stuffed Shrimp	\$37.95
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All Dinner Entrees are served with a Salad, Two Side Accompaniments, Rolls & Butter, Dessert, Coffee & Tea

ACCOMPANIMENTS

- Roasted Red Potatoes
- Yukon Gold Mashed Potatoes
- Rice
- Charred Broccolini*
Seasonal / additional charge may apply
- Vegetable Medley
- Honey Carrots
- Garlic & Herb Green Beans
- Green Bean Almandine
- Asparagus*
Seasonal / additional charge may apply

SALADS

- Garden
- Caesar
- Greek* +\$1 pp
- The Manor Salad* +\$1 pp
Mixed greens with dried cranberries, candied walnuts & gorgonzola cheese

DESSERTS

- Cheesecake
- Chocolate Mousse
- Carrot Cake
- Chocolate Cake
- Seasonal Pies
- Brownie Ala Mode
- Apple Crisp with Whipped Cream
- Tiramisu* +\$2 pp

*All food and beverages are subject to a 7% sales tax, an 18 % gratuity and a 4% administrative fee.
Prices are subject to change. Revised July 2023*

