

Hot Sandwiches

Served on our fresh baked breads with french fries and a pickle spear
Prefer another side- check out our options

Roast Beef Melt

Sliced, fresh roasted tender roast beef, applewood smoked bacon, melted spicy horseradish cheddar, iceberg lettuce, sliced tomato, red onion and mayo on our toasted ciabatta \$12

Medallion Steak Sandwich

Blackened medallion, pan seared topped with sautéed mushrooms, caramelized onions, melted sharp provolone with arugula and red pepper aioli on our fresh baked bun \$14

Blackened Salmon BLT

Blackened cajun spiced, pan seared fresh salmon filet topped with applewood smoked bacon on fresh baked ciabatta with iceberg lettuce, tomatoes and lemon pepper aioli \$12

Chef's Fresh Catch Feature Sandwich

Changes daily your server will describe our chef's delicious creation \$14

1905 Crab Cake Sandwich

Two Jumbo lump crab cakes topped with melted tillamook cheddar, spring mix, sliced tomato and lemon pepper aioli on a toasted english muffin with red pepper coulis \$16

Turkey Bacon Avocado Melt

In house roasted turkey, applewood smoked bacon, sliced fresh avocado on fresh baked ciabatta topped with melted jack cheese and chipotle aioli \$12

Mansion Lobster Roll

Cold water Maine lobster salad on a buttery brioche roll topped with a roasted jalapeno and pineapple vinaigrette slaw served with sweet potato fries \$19

Chili Spiced Grilled Chicken

Ancho chili spiced, grilled chicken breast topped with mild green chilies, fresh sliced avocado, melted jack cheese, chipotle mayo, lettuce, tomato and red onion \$12

DESSERTS

Scratch made in our own bakery \$8 a la mode +\$2

Cheesecake

Traditional or Butterfinger Crumble

Chef Crow's creation with a baked vanilla bourbon sour cream topping

Ice Cream Treats....Choose from

Ice Cream Sandwich with Guinness Fudge or Oreo Ice Cream cake

Mansion KEY LIME

LIGHT and FRESH florida classic

Southern Sweet Peach Cobbler

Individually baked in a delicious cake batter, served HOT and topped with vanilla bean ice cream and a caramel sauce drizzle

Chocolate Chip Bread Pudding

Served HOT with our famous whiskey caramel sauce

Fresh Baked Cakes

Tiramisu Fresh Baked tiramisu made with fresh espresso and marscapone

Triple Chocolate Chocolate cake layered with chocolate buttercream

Carrot Cake Carrot cake with cream cheese frosting

Entrees

We prepare everything in our kitchen fresh Ala Minute

The Mansion Tacos

Your choice of ancho or blackened seasoned pan seared tenderloin, fish, grilled chicken or filet medallions served with charred corn pico de gallo, cheddar jack, house made guacamole, fresh diced jalapenos and chipotle sour cream on two flour tortillas served with authentic black beans over yellow rice and napa cabbage topped with chili-lime vinaigrette

Chicken \$13

Fish \$14

Sliced Filet Medallion \$17

Shrimp (6)\$18

Beef Tenderloin \$14

Ancho Ahi Tuna \$17

Grilled Salmon

Scottish handcut 6oz filets grilled to temp, accompanied by sautéed spinach, tavern whipped potatoes and our lemon butter sauce garnished with fried capers \$18

Grilled Center Cut 8oz Filet Mignon

Angus tenderloin beef, tavern whipped potatoes and lemon pepper green beans topped with shallot port reduction \$28

Double Thick Bone-In Pork Chop

Butchered, brined then cooked to temp, topped with apple cider demi served with andouille cheddar mashed potatoes and lemon pepper green beans \$19

Tavern Pot Roast

Slow cooked beef chuck roll with roasted vegetables, whipped potatoes and our guinness gravy \$16

Stuffed Chicken Piccata

Chicken breast butchered to 8oz and stuffed with ricotta, roasted garlic, artichoke, roasted red peppers, baked and served with tavern whipped potatoes, lemon pepper green beans, a lemon white wine butter sauce garnished with fried capers \$19

Chef Heather's Daily Fresh Catch Or Land Feature

Changes everyday - Hand selected seafood and land features changed daily to create the freshest dishes - available after 5 pm

Mansion Surf and Turf

Our In house butchered Angus 8 oz filet cooked to temperature topped with your choice of jumbo lump seasoned crab or 3 jumbo shrimp served over tavern mash potatoes with grilled asparagus topped with our whole grain Dijon cream sauce. \$35

Burgers

½ pound hand formed angus beef, cooked to your choice of temperature, served on our house baked bun with french fries, lettuce, tomato, red onion and a pickle spear

Classic Cheese

Choose cheddar, gorgonzola or monterey jack \$10

Roadhouse Burger

Bbq, cheddar, bacon, caramelized onions \$10

Gorgonzola Bacon Burger

kind of says it all \$10

Florida Burger

Mild green chili, avocado and jack cheese \$10

Veggie Burger

White bean and tabbouleh veggie burger, topped with melted feta cheese, a sun-dried tomato white balsamic vinaigrette, and house made tzatziki \$10

Appetizers

Ahi Tuna Tacos

Ancho chili seared rare saku block tuna in three bib lettuce cups filled with napa slaw, sriracha vinaigrette and avocado finished with a slice of jalapeno and a dot of sriracha \$13

Cajun Smoked Fish Dip

Fresh salmon & white fish blend smoked in house, whipped with cajun spiced cream cheese served with the Mansions pretzel chips \$9

Bahamian Conch Fritters

Light and fluffy fritters packed with conch, bell pepper, spices and chili for a touch of heat with a key lime dijonaise

\$9 Six Piece \$15 Twelve piece

Chips and Dip

Served with house made tortilla chips \$9

Baked spinach-artichoke dip

Buffalo chicken and blue cheese dip

House made guacamole and pico

Jumbo Lump Crab Cakes

Two jumbo lump crab cakes served over red pepper coulis and arugula with fresh made tartar sauce \$15

*****Make it a meal with pesto tossed heirloom tomatoes and parmesan dusted grilled asparagus \$22**

BBQ Bacon Wrapped Shrimp

Four shrimp hand wrapped with applewood smoked bacon accompanied by a white cheddar grit cake served over a red pepper coulis topped with charred corn pico \$12

Bavarian Pretzel Sticks

Pretzel sticks made fresh daily in our bakery served with lager beer cheese and whole grain mustard for dipping \$7

Loaded Mansion Nachos

Fresh corn tortilla chips topped with spicy green chili queso, diced jalapenos, house made black beans finished with charred corn pico and sliced jalapeños \$9
add fish, chicken or beef \$3 add house made guacamole \$3

Wild Mushroom Bruschetta

Fresh herbs and garlic on top of our grilled italian bread topped with melted fontina cheese, sautéed oyster, shiitake and crimini mushrooms, fresh arugula and a balsamic reduction drizzle \$9

Hummus with Olive Tapenade

Traditional house made hummus seasoned with roasted garlic and lemon served with grilled sliced garlic naan bread \$8

Artisan Cheese Plate

Artisan Rothkase Wisconsin Gran Cru Gruyere, 4 year aged Cheddar, Prairie Sunset, Fresh Goat Cheese, Fontina, Brie and Fresh Mozzarella Served with house made chutney and salami \$18

Antipasti Platter

Fresh Sliced Prosciutto, Genoa and Sopressata accompanied by fresh mozzarella, aged provolone, olive tapenade, Giardiniera and fresh baked Italian bread. \$14

Mansion Tenders

Two jumbo chicken tenderloins breaded in our signature seasoned flour and fried to perfection. Served plain or in your choice of buffalo, thai sweet chili, jerk or chili ranch seasonings \$10

Boneless Wings

Your choice of buffalo, bbq or sweet chili tossed crunchy boneless breaded wings. 10 piece \$10 15 piece \$14 20 Piece \$18

Sides

- **French Fries \$2 Sweet Potato Fries \$3 Tater Tots \$3**
- **Tavern Mashed Potatoes \$3 Andouille Mashed Potatoes \$4**
- **Black Beans and Rice \$2 Napa Slaw w/Chili Lime Vinaigrette \$2**
- **Sautéed Lemon-Pepper Green Beans \$2 Grilled Asparagus \$5**
- **Sautéed Garlic Spinach \$2 Sautéed Wild Mushrooms \$5**
- **Grilled Asparagus \$5 Grilled Zucchini \$3**
- **Extra Sauces & Dressings 50 -75¢**

Salads

Your Choice of Protein (grilled or blackened)

Chicken \$5, Wild Mushrooms \$5 Shrimp(4) \$8, Salmon \$7, Filet medallion \$8 Saku block tuna \$8

All salads served with dressing on side tossed upon request

Caesar

Chopped romaine with our own croutons, Caesar dressing and parmesan cheese \$6

The Wedge

Iceberg lettuce, our blue cheese dressing, tomatoes, bacon and crispy fried onions \$7

Tavern House

Arcadian blend lettuce, raisins, pumpkin seeds, feta, basil vinaigrette \$6

Heirloom Caprese Salad

Vine ripened heirloom cherry tomatoes tossed in basil pesto served over fresh arugula with sliced fresh mozzarella topped with extra virgin olive oil and balsamic reduction \$8

Tortilla Salad

Mix greens, bacon, avocado, charred corn pico, black beans, shredded cheddar and jack cheese, crispy tortillas, chili lime vinaigrette \$9 add southwestern spiced grilled chicken breast \$5

Sesame Citrus Salad

Napa cabbage, edamame, almonds, red pepper, mango, fried wontons, with our sesame citrus vinaigrette \$9

Soup Of The Day (with a slice of our fresh bread) \$5

Quiche of the Day

Served with mixed greens—subject to availability \$11

Cold Sandwiches

The Italian

House roasted sweet ham, sopressata, genoa, pepperoni, aged provolone, shaved iceberg, roasted red peppers, tomato and onion with mayo, Italian dressing and hot pepper relish on a crusty hoagie \$11

California Turkey Sand

In house roasted turkey, fresh guacamole, sharp cheddar, mayo, Dijon mustard with bean sprouts and tomato on fresh baked whole wheat \$11

Muffaletta

Our own muffaletta - includes genoa, fresh roasted sweet ham, provolone, mozzarella, mayo and olive tapenade on our fresh baked muffaletta bun

*****Served warm and pressed or cold \$11**

Avocado a Go Go

Sliced avocado, smoked gouda, roasted red peppers, olive tapenade, Balsamic Vinaigrette and arugula on our fresh ciabatta bread \$11

B.A.T

Crispy Applewood smoked bacon, sliced avocado and tomato with mayo on fresh baked sliced Italian \$11

Corn Beef Stack

Thin sliced corn beef stacked high with swiss cheese and spicy mustard on fresh baked marble rye \$11

Mediterranean Pork Wrap

All natural applewood smoked pork loin, sliced thin with grilled artichoke hearts, spinach, feta, red onion, roasted red peppers, house made tabouli with Italian vinaigrette in a sundried tomato wrap \$12