

## **Brunch Features**

*Served from 11-2*

All sandwiches and French toast served with your choice of tri-color home fries with peppers and onions, cheddar grits **OR** fresh fruit

### **Open Faced Crab Cake and Eggs**

Our classic crab cake sandwich with a twist—served on a English muffin with tomato, arugula and cheddar cheese topped with a fried egg \$17

### **Steak and Eggs**

Two Tenderloin medallions each topped with a fried egg and salsa verde served with cheddar grits \$22

### **Shrimp and Grits**

Creamy Cheddar Grits and andouille sausage topped with 4 jumbo sautéed Shrimp—our take on a classic \$18

### **French Toast**

Fresh baked Challah bread pan fried in a praline maple syrup topped with candied pecans \$14

### **Loaded Breakfast Sandwich**

Your choice of bacon, steak, crab, or salmon with a fried egg, cheddar cheese served on a English muffin with tricolored home fries with peppers and onions \$16

### **Crustless Quiche ...AKA Frittata**

Served with fresh fruit—\$12

## **Sandwiches**

### **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

### **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

### **Fried Chicken Sandwich**

Marinated Chicken Breast, buttermilk soaked and hand battered served on a fresh baked mansion bun—your choice of traditional or tossed buffalo \$13

### **Mansion Lobster Roll**

Cold water Maine lobster salad on a fresh baked pretzel dough roll topped with a roasted jalapeno and pineapple vinaigrette slaw served with sweet potato fries \$19

### **Avocado a Go Go**

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

**Add grilled Chicken \$4, Turkey \$3 or Salmon \$5**

## **Entrees**

### **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**

**Shrimp (6)\$18**

**Carnitas \$14**

**Sliced Filet Medallion \$17**

**Beef Tenderloin \$14**

**Ancho Ahi Tuna \$17\*** Served Raw

### **Fresh Catch of the Day**

Chefs Fresh Catch seasoned and pan seared served over garlic mashed red potatoes and asparagus

### **Grilled Salmon**

Scottish hand cut 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

### **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**

### **Classic Cheese**

Choose your cheese let us do the rest \$10

**Add caramelized onions \$1, Bacon or Mushrooms \$1.50 each**

### **Feature Burger**

Always new and always delicious \$14

## Appetizers

### **Ahi Tuna Tacos**

Ancho chili seared saku block tuna in a bib lettuce cups(3) 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

### **Jumbo Lump Crab Cakes**

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

### **Mansion Seafood Trio**

BBQ Bacon Wrapped Shrimp, one jumbo lump crab cake and our lobster salad with jalapeno vinaigrette \$19

### **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 \$12

### **Hummus with Olive Tapenade**

Traditional style 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 Salami accompanied by fresh mozzarella, aged provolone, olive tapenade, Giardiniera and fresh baked Italian bread. \$14

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

## Salads

Your Choice of chicken\$5, shrimp(4)\$8, salmon\$7, filet medallion \$8 raw saku block tuna \$8

All salads served with dressing on side – tossed upon request

### **Islamorada Salad**

Romaine, mandarin oranges, scallions, heirloom tomatoes, red onions, hearts of palm and avocado served with an orange cognac dressing \$8

### **Tavern House**

Arcadian blend lettuce topped with craisins, pumpkin seeds, feta and our house made basil vinaigrette \$6

### **House Salad**

Arcadian blend lettuce, cucumbers, red onion and heirloom tomatoes topped with shredded jack cheese and your choice of dressing \$6

### **Spinach Berry Salad**

Fresh spinach topped with sliced strawberries, crumbled goat cheese, bacon and candied pecans served with a raspberry vinaigrette \$9

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

## 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 chef's GUINNESS fudge sauce  
Key Lime Ice Cream Sandwich

### **Mansion Key Lime**

Our Version of the classic—made with key lime rum and baked high for a delicious treat

### **Southern Sweet peach Cobbler**

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

### **Chocolate Chip Bread Pudding**

Our fresh baked bread soaked in cream baked with chocolate chips and topped with whiskey caramel sauce

### **Triple Chocolate**

Chocolate cake layered with chocolate buttercream and coated with frosting and of course more chocolate!