

## Hot Sandwiches

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

### **Pressed Roast Beef Panini**

Sliced, fresh roasted tender roast beef, applewood smoked bacon, melted tillamook cheddar, sliced tomato, red onion and horseradish 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 \$14**

*Changes daily your server will describe our chef's delicious creation*

### **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

### **Pressed Turkey Bacon Avocado Panini**

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 fresh baked pretzel dough roll topped with a roasted jalapeno and pineapple vinaigrette slaw served with sweet potato fries \$19

### **Grilled Chicken Sand**

Grilled or blackened chicken breast topped 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 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!

## Entrees

*We prepare everything in our kitchen fresh A la Minute*

### **Crustless Quiche AKA Frittata :)**

Served with mixed greens \$12

### **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**

**Carnitas \$14**

**Fish \$14**

**Filet Medallion \$17**

**Shrimp (6)\$18**

**Beef Tenderloin \$14**

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

### **Grilled Salmon\***

Scottish handcut 6oz filet 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 \$30

### **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 \$10**

### **Florida Burger**

Mild green chili, avocado and jack cheese \$10

### **Veggie Burger**

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

## Appetizers

### **Ahi Tuna Tacos**

Ancho chili seared 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 \*Served Raw

### **Chef Salad Bibb Cups**

Bibb lettuce cups filled with arugula, heirloom cherry tomatoes, sliced hardboiled egg, fresh roasted turkey and ham, shredded cheddar jack and cucumbers served with house made ranch or blue cheese dressing \$9

### **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 or 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 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 green chili queso, house made black beans finished with charred corn pico and sliced jalapeños \$9

**add chicken, carnitas 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 \$12

### **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, 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**

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

## Salads

Pick your Protein: 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**

Mixed greens topped with mandarin oranges, heirloom grape tomatoes, red onion, hearts of palm, scallions and avocado. Served with a cognac orange vinaigrette. \$8

### **Spinach Berry Salad**

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

### **Tavern House**

Arcadian blend lettuce, topped with craisins, pumpkin seeds, feta, and house made basil vinaigrette \$7

### **Deconstructed Cobb Salad**

Our Iceberg wedge with heirloom cherry tomatoes, red onion, crumbled bacon, blue cheese, hardboiled egg served with an avocado green goddess dressing \$8

### **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

### **Taco Salad**

A fried tortilla shell filled with chopped iceberg lettuce, bacon, guacamole, charred corn pico, jalapenos, sour cream, shredded cheddar and jack cheese served with chili lime vinaigrette \$8

**Taco seasoned ground beef \$4 southwestern chicken breast \$5**

### **Sesame Citrus Salad**

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

## 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**

House roasted turkey, fresh guacamole, sharp cheddar, mayo, Dijon mustard, 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 \*\*\*Served warm and pressed or cold

### **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

## Side Options

French Fries, Chili Lime Napa Slaw, Beans and Rice \$2

Sautéed Spinach or Green Beans \$2

Tater Tots, Sweet Potato Fries, Mashed Potatoes or Grilled Zucchini \$3

Wild Mushrooms or Grilled Asparagus \$5

Extra Sauces or Dressings .50-.75¢