

## Hot Sandwiches

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

### **Chef Tim'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 \$17

#### **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 \$21

#### **Shrimp Po' Boy**

Jumbo Butterflied Shrimp hand battered in our Cajun breading served on a fresh hoagie with lettuce, tomato topped with our house remoulade \$15

#### **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

#### **Mansion Cheese Steak**

Sautéed tenderloin, peppers, onions and wild mushrooms on a fresh baked pretzel hoagie topped with swiss cheese \$12

#### **Double Meat and Cheese \$15**

#### **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

#### **Buffalo Chicken Sandwich**

Buttermilk soaked and battered chicken breast tossed in buffalo, served on a fresh baked mansion bun with lettuce, tomato and onion \$13

#### **Grilled Chicken Sandwich**

Grilled or blackened chicken breast topped melted jack cheese, chipotle mayo, lettuce, tomato and red onion \$12

## Cold Sandwiches

**\*\*Gluten Free Wraps Available upon request**

#### **The Italian**

House roasted sweet ham, 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 Sandwich**

House roasted turkey, fresh guacamole, sharp cheddar, mayo, Dijon mustard, red onions 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, and arugula on our fresh ciabatta bread \$11

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

## Side Options

**French Fries, Chili Lime Napa Slaw, Beans and Rice,**

**Sautéed Spinach or Green Beans \$2**

**Mac and Cheese, Tater Tots, Sweet Potato Fries, or**

**Mashed Potatoes \$3**

**Onions Rings \$4**

**Wild Mushrooms or Seasonal Vegetables \$5**

**Extra Sauces or Dressings .50-.75¢**

## Entrees

*We prepare everything in our kitchen fresh A la Minute*  
**Add Garden or Tavern Salad \$4 Cup of Soup \$2.50**

### **Chef Tim'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 cake or 3 jumbo shrimp served over tavern mash potatoes and fresh seasonal vegetables topped our whole grain Dijon cream sauce. \$38

**Shrimp and Crab Cake Combo \$44**

#### **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

#### **The Mansion Tacos**

Your choice of protein served with charred corn pico de gallo, cheddar jack, house made guacamole, fresh jalapenos and chipotle sour cream on flour tortillas served with black beans over yellow rice and napa cabbage topped with chili-lime vinaigrette

**Chicken \$13**

**Fish \$14**

**Filet Medallion \$17**

**Shrimp (6) \$18**

**Beef Tenderloin \$14**

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

#### **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

#### **Slow Roasted Carolina Baby Back Ribs**

Smoked and then slow roasted to perfection topped with Carolina mopping sauce served with french fries and coleslaw \$20

#### **Timmy's Steak Pad Thai**

Sliced beef tenderloin pan seared with an Asian vegetable medley finished with a ginger soy glaze served over rice noodles \$14

#### **Tavern Pot Roast**

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

#### **Stuffed Chicken Piccata**

8oz chicken breast, panko parmesan crusted, stuffed with ricotta, roasted garlic and red peppers, artichoke, served with whipped potatoes, lemon pepper green beans, a lemon white wine butter sauce and garnished with fried capers \$19

## Burgers

**8 oz hand formed angus beef, cooked to temperature served on our fresh baked bun served with fries, lettuce, tomato, red onion and pickle**

#### **Build Your Burger \$9**

Cheddar, Gorgonzola or Monterey Jack \$1 each

Caramelized or fried onions \$1 each

Mushrooms or Bacon \$1.50 each

#### **Roadhouse Burger**

BBQ, Cheddar, Bacon and Caramelized onions \$12

#### **Bacon Mac Attack**

Angus patty topped with Bacon and homemade mac and cheese \$15

**Add Extra Mac \$3**

**Make it a Double Bacon Mac—two patties and double mac for \$25**

#### **Veggie Burger**

White bean and tabbouleh formed veggie patty, topped with feta and homemade tzatziki \$10

## Appetizers

### **Ahi Tuna Tacos**

Ancho chili seared saku block tuna in four bib lettuce cups filled with napa slaw, sriracha vinaigrette and avocado finished with a slice of jalapeno and a dot of sriracha \$15 \*Served Raw

### **Cajun Smoked Fish Dip**

Fresh salmon & white fish blend smoked in house, whipped with cajun spiced cream cheese served with celery, carrots, red onion, capers and mansion 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 dijonnaise  
**\$10 Six Piece \$16 Twelve piece**

### **Jumbo Onion Rings**

6 Jumbo Onion Rings weighing in at nearly a pound ....Served with zesty horseradish Sauce, ranch and mansion special sauce \$10

### **Chips and Dip**

Served with house made tortilla chips \$9

*Baked spinach-artichoke dip OR House made guacamole and pico*

### **Mansion Lump Crab Cakes**

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

**\*\*\*Make it a meal with pesto tossed heirloom tomatoes and our seasonal vegetables \$22**

### **BBQ Bacon Wrapped Shrimp**

Six shrimp wrapped with applewood smoked bacon accompanied by a white cheddar grit cake served over a red pepper coulis topped with charred corn pico \$15

### **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, 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 crimini, shiitake and oyster 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, Buttermilk Blue Cheese, 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, spicy capicola and pepperoni accompanied by fresh mozzarella, aged provolone, olive tapenade, cherry tomatoes, roasted red peppers and fresh baked Italian bread. \$16

### **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 Salad \$4 Chicken \$5, Shrimp(4) \$8 Salmon \$7 Filet medallion \$8 Raw Saku block tuna \$8 Sauteed Southwest Tenderloin \$5*

**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

### **Garden Salad**

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

### **Tavern House**

Mix greens, crumbled feta, craisins and roasted pumpkin seeds served with rosemary basil vinaigrette \$6

### **The Wedge**

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

### **Tortilla Salad**

Mix greens, bacon, avocado, charred corn pico, black beans, shredded cheddar and jack cheese, crispy tortillas, chili lime vinaigrette \$9

### **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

**Shaved southwest tenderloin \$5 southwestern chicken breast \$5**

### **Sesame Citrus Salad**

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

## 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 Sandwich**

Served with our homemade Guinness fudge

### **Mansion Key Lime**

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

### **Blueberry Crumble Cake**

Individually baked crumble cakes loaded with blueberries, topped with streusel crumbles and buttermilk poppy ice cream

### **Chocolate Chip Bread Pudding**

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

### **Death by Chocolate**

Layers upon layers of chocolate and ganache— pure decadence!