



# Thanksgiving At The Mansion

## Entrees

### **Roast Turkey Breast**

*Succulent hand sliced roasted turkey breast served with tavern whipped potatoes and gravy, herb stuffing, green beans and cranberry relish*

**\$20**

### **Holiday Ham Dinner**

*Cherry glazed spiral sliced ham served with tavern whipped potatoes and gravy, herb stuffing, green beans and cranberry relish*

**\$18**

### **Fresh Catch**

*Cajun pepita crusted fresh catch pan seared and served over wild rice with craisins and scallions accompanied by sautéed spinach finished with a caramelized butternut cream*

**\$30**

### **Stuffed Pork Loin**

*Tender pork loin seasoned and stuffed with pecans and golden raisins served with braised red cabbage, roasted fingerling sweet potatoes topped with an apple and bourbon cream sauce*

**\$19**

### **Grilled Salmon**

*Scottish hand cut 6oz filet grilled to temp, accompanied by sautéed spinach, tavern whipped potatoes and our lemon butter sauce garnished with fried capers*

**\$18**

### **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 whipped potatoes and fresh seasonal vegetables topped with whole grain Dijon cream sauce.*

**\$38**

### **Grilled Center Cut 8oz Filet Mignon**

*Our in house butchered Angus 8 oz filet, tavern whipped potatoes and lemon pepper green beans, topped with shallot port reduction*

**\$30**

### **Double Thick Bone-In Pork Chop**

*Butchered, brined & cooked to temp, topped with apple cider demi, served with andouille cheddar mashed potatoes and lemon pepper green beans*

**\$19**

### **The Mansion Tacos**

*Fresh seasoned fish 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*

**\$14**

### **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**

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

*8 oz hand formed angus beef, cooked to temperature served on our fresh baked bun*

*Cheddar, Gorgonzola or Monterey Jack Caramelized or fried onions \$1 each*

*Mushrooms or Bacon \$1.50 each*

## Dessert

### **Chocolate Chip Bread Pudding**

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

### **Cheesecake**

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

### **Mansion Key Lime**

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

### **Pumpkin Pie**

*Classic pumpkin pie served with fresh whipped cream*



# Thanksgiving At The Mansion

## Starters

### **Baked Brie**

*Wrapped in a puff pastry with caramelized apples garnished with a bacon marmalade and candied pecans*

**\$12**

### **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**

### **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**

### **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 \*Served Raw*

**\$15**

### **BBQ Bacon Wrapped Shrimp**

*Six shrimp hand wrapped with applewood smoked bacon with 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 served with lager beer cheese and whole grain mustard for dipping*

**\$7**

### **Hummus with Olive Tapenade**

*Traditional style house made hummus seasoned with roasted garlic and lemon served with grilled sliced garlic naan bread*

**\$8**

### **Boneless Wings**

*Your choice of buffalo, bbq or sweet chili tossed boneless crunchy breaded wings.*

10 piece \$10   15 piece \$14   20 Piece \$18

## Salads

*Pick your protein: Chicken Salad \$4   Chicken \$5,   Shrimp(4) \$8   Salmon \$7   Filet Medallion \$8   Raw Saku Block Tuna \$8   Sautéed Southwest Tenderloin \$5*

### **Spinach Berry Salad**

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

**\$9**

### **Grilled Romaine Caesar Salad**

*Grilled heart of Romaine split and served whole with house made crostini's, shaved parmesan and fresh Caesar dressing*

**\$9**

### **Tavern House**

*Mix greens, crumbled feta, raisins and roasted pumpkin seeds served with rosemary basil vinaigrette*

**\$6**

### **Sesame Citrus Salad**

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

**\$9**

