


Special Valentines Day Menu

Salads \$8

Tavern House Salad – Mixed greens, crumbled feta, craisins and roasted pumpkin seeds served with rosemary basil vinaigrette.

Spinach Berry Salad – Fresh spinach topped with sliced strawberries, crumbled goat cheese, bacon and candied pecans served with raspberry vinaigrette.

Pear Walnut Salad - Mixed greens, pears, toasted walnuts, candied bacon and Gorgonzola cheese with balsamic pomegranate vinaigrette.

Appetizers \$10

Mansion Cheese Board for Two – Artisan Rothkase Wisconsin Gran Cru Gruyere, buttermilk Blue Cheese, 4 year aged Cheddar, Prairie Sunset, fresh Goat Cheese, Fontina, Brie and fresh Mozzarella.

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.

Bar-b-que Bacon Wrapped Shrimp – Shrimp wrapped with applewood smoked bacon accompanied by a white cheddar grit cake, served over a red pepper coulis and topped with charred corn pico.

Entrees

Mansion Center Cut 8oz Filet – Angus tenderloin beef cooked to temp, finished with a port shallot demi glaze, served over our tavern mashed potatoes, and lemon pepper green beans. \$30

Add a 3 oz Lobster Tail \$10

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

Valentine's Day Featured Entrees

Herb Crusted Fish of the Day – Served with pancetta and leek risotto, spinach, and cognac cream, topped with blackberry gastrique. \$28

Crab Stuffed Chicken – Tender chicken breast stuffed with lump crab meat, served with creamy pesto polenta, seasonal vegetables and topped with romesco and balsamic glaze. \$28

House Rubbed Ribeye – 14oz Ribeye cooked to temp with roasted sweet potato fingerlings and marble potato medley, grilled asparagus and topped with green pepper corn pearl onion demi. \$32

Dessert \$8

Mansion Key Lime Pie – Our version of the classic – made with key lime rum and baked high for a delicious treat.

Cheesecake – Traditional or Butterfinger Crumble – A Mansion creation with baked vanilla bourbon sour cream topping.

Chocolate Chip Bread Pudding – Our fresh baked bread soaked in cream and baked with chocolate chips and topped with whiskey caramel sauce.

Death by Chocolate Cake – Layer upon layer of chocolate and ganache – deliciously topped with our raspberry sauce.