

Hot Sandwiches

Served on our fresh baked breads with french fries and a pickle spear
Prefer another side? Check out our side 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, red pepper coulis and lemon pepper aioli on a toasted English muffin. \$17

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

Mansion Steak and Cheese

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

Double meat and cheese \$16

Blackened Salmon BLT*

Blackened pan seared salmon filet topped with applewood smoked bacon, iceberg lettuce, tomatoes and lemon pepper aioli on fresh baked ciabatta \$13

Rajun'Cajun Chicken Sandwich

Buttermilk soaked and battered fried chicken breast with pepper jack cheese, Creole mustard, pickled jalapenos, lettuce, tomato and onion served on a fresh baked Mansion bun. \$14

Or-have it grilled!

Cold Sandwiches

Gluten free wraps available upon request

Mansion Lobster Roll

Cold water Maine lobster salad on a fresh baked pretzel roll, topped with napa slaw and a roasted jalapeno and pineapple vinaigrette, served with sweet potato fries \$21

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 - Genoa, fresh roasted sweet ham, provolone, mozzarella, mayo and olive relish on our fresh baked muffaletta bun

Served pressed or cold \$11

Avocado a Go Go

Sliced avocado, smoked Gouda, roasted red peppers, olive relish, Italian dressing and arugula on our fresh ciabatta bread \$11

Add: Chicken Salad \$4 Grilled Chicken \$5, Turkey \$3 or Salmon \$7

Side Options

French Fries, Chili Lime Napa Slaw, Yellow Rice and Black Beans, Sautéed Spinach or Lemon Pepper Green Beans \$2

Mac and Cheese, Tater Tots, Sweet Potato Fries, or Whipped Potatoes \$3

Whipped Cheddar Andouille Potatoes or 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

Hand selected seafood and land features changed daily to create the freshest dishes – available after 5 pm

The Mansion Tacos

(Brevard's Favorite)

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

Chicken \$13

Filet Medallion \$17*

Beef Tenderloin \$14

Fish \$14

Shrimp (6) \$18

Ancho Ahi Tuna \$17* Served Raw

Grilled Center Cut 8oz. Filet Mignon*

Angus tenderloin beef, butchered in-house, served with tavern whipped potatoes and lemon pepper green beans, topped with shallot port reduction \$32

Mansion Surf and Turf*

Grilled center-cut 8oz. filet mignon, cooked to temperature, topped with your choice of jumbo lump crab cake or 3 jumbo shrimp, served over tavern whipped potatoes and fresh seasonal vegetables, finished with whole grain Dijon cream sauce. \$40

Shrimp and Crab Cake Combo \$46

Grilled Salmon*

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

Double Thick Bone-In Pork Chop

Butchered, brined, then cooked to temp, served over whipped cheddar andouille potatoes and lemon pepper green beans, topped with apple demi \$21

Tavern Pot Roast

Slow roasted beef chuck roll with roasted vegetables, whipped potatoes and Guinness gravy \$18

Stuffed Chicken Piccata

8oz. chicken breast panko parmesan crusted, stuffed with ricotta, roasted garlic, red peppers and artichoke hearts, served with whipped potatoes, lemon pepper green beans, with a lemon butter sauce and garnished with fried capers \$21

Burgers*

8 oz. hand-formed Angus beef, cooked to temperature, served on a fresh baked Mansion 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 veggie patty, topped with feta and homemade tzatziki \$12

*consuming raw or undercooked animal proteins including meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

Appetizers

Bavarian Pretzel Sticks

Pretzel sticks made fresh daily in our bakery, served with lager beer cheese and whole grain mustard for dipping \$8

Chips and Dip

Served with house-made tortilla chips \$9
Baked spinach-artichoke dip *or* house-made guacamole and pico

Hummus with Olive Relish

Traditional house-made hummus, seasoned with roasted garlic and lemon served with grilled garlic naan bread \$8

Cajun Smoked Fish Dip

Fresh salmon and white fish blend, smoked in-house, whipped with Cajun spiced cream cheese, served with celery, carrots, red onion, capers and Mansion pretzel chips \$9

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 \$5

Add: House-made Guacamole \$3

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

6 Piece = \$10

12 Piece = \$16

Wild Mushroom Bruschetta

Fresh herbs and garlic on our grilled Italian bread, topped with melted fontina cheese, sautéed crimini, shiitake and oyster mushrooms, fresh arugula and a balsamic reduction \$12

BBQ Bacon Wrapped Shrimp

Six 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 \$15

Ahi Tuna Tacos

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

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 \$24

Artisan Cheese Board

An assortment of artisan cheeses and meats hand selected by our chef, served with house-made chutney \$18

Antipasti Platter

Fresh sliced prosciutto, salami, spicy capicola and pepperoni accompanied by fresh mozzarella, aged provolone, olive relish, 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* \$10
Raw Saku Tuna Block* \$8 Sautéed Southwest Tenderloin \$5
All salads served with dressing on side (tossed upon request)

Spinach Berry Salad

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

GRILLED

Caesar Salad

Artisan romaine hearts chargrilled, topped with fresh crostini, shaved parmesan and house-made Caesar dressing \$9

Tortilla Salad

Mixed greens, bacon, avocado, charred corn pico, black beans, shredded cheddar and jack cheeses, crispy tortillas, with house-made chili lime vinaigrette \$9

Add: Southwestern Chicken Breast \$5

Heirloom Caprese Salad

Vine ripened heirloom cherry tomatoes tossed in basil pesto, served with sliced 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 cheeses, served with chili lime vinaigrette \$8

Add: Shaved Southwest Tenderloin \$5

The Wedge

Iceberg lettuce, blue cheese crumbles, tomatoes, bacon, crispy fried onions with our house-made blue cheese dressing \$7

Tavern House

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

Garden Salad

Mixed greens, cucumbers, red onion and heirloom tomatoes topped with shredded jack cheese and your choice of dressing \$6

Desserts

Scratch made in our own bakery \$8 a la mode \$2

Cheesecake

Traditional or Butterfinger crumble 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 fresh key lime juice, baked high for a delicious treat

Apple Crisp

Loaded with Granny Smith apples and topped with brown sugar oatmeal crisp and vanilla ice cream.

Chocolate Chip Bread Pudding

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

Death by Chocolate

Layers upon layers of chocolate and ganache— pure decadence!