



# 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

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

### Antipasta 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

### 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  
\$8

### Hummus with Olive Tapenade

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

## Salads

Pick your protein: Chicken Salad \$4 Chicken \$5, Shrimp(4) \$8 Salmon \$7 Filet Medallion \$10 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

### The Wedge

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





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## 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

### Pork Flat Iron

House rubbed pork flat iron, served over a creamy sweet potato polenta and bacon balsamic brussels, finished with a apple bourbon cream sauce  
\$21

### 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.  
\$40

Shrimp and Crab Cake Combo \$46

### 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  
\$32

### 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

### 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 \$1 each

Caramelized or fried onions \$1 each

Mushrooms or Bacon \$1.50 each

### 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

## Desserts \$8

### 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

