



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
\$25

Holiday Ham Dinner

Cherry glazed spiral sliced ham served with tavern whipped potatoes and gravy, herb stuffing, green beans and cranberry relish
\$22

Grilled Salmon

Atlantic hand-cut 6oz filet grilled to temp, accompanied by sautéed spinach, tavern whipped potatoes and our lemon butter sauce garnished with fried capers
\$22

Mansion Surf and Turf

Our in house butchered 8 oz filet cooked to temperature, topped with your choice of jumbo lump seasoned crab cake or 4 jumbo shrimp served over tavern whipped potatoes and fresh seasonal vegetables topped with whole grain Dijon cream sauce.
\$50

Shrimp and Crab Cake Combo \$58

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
\$42

Double Thick Bone-In Pork Chop

Butchered, brined & cooked to temp, topped with apple demi, served with mashed potatoes and lemon pepper green beans
\$25

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
\$24

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 Cheese Burger \$14

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

Avocado a Go Go

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

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





Thanksgiving At The Mansion

Starters

Baked Brie

Wrapped in a puff pastry with caramelized apples garnished with a bacon marmalade and candied pecans
\$15

Cajun Smoked Fish Dip

Fresh salmon & white fish blend smoked in house, whipped with Cajun spiced cream cheese served with the Mansions pretzel chips
\$11

Artisan Cheese Plate

An assortment of artisan meats and cheeses hand selected by our Chef, served with house-made chutney, olives and pretzel chips
\$22

BBQ Bacon Wrapped Shrimp

Six shrimp hand wrapped with applewood smoked bacon with a green chili 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
\$9

Margherita Flatbread

Mozzarella cheese on Naan bread with marinara, heirloom tomatoes, cracked pepper and fresh basil
\$15

Salads

Pick your protein: Chicken \$5, Shrimp(4) \$8 Salmon \$7
Filet Medallion \$21 Raw Saku Block Tuna \$MP Sauteed Southwest Tenderloin \$6

Fall Harvest Salad

Mixed greens, craisins, apples, goat cheese crumbles and pecans with a pomegranate vinaigrette
\$9

Tavern House

Mix greens, crumbled feta, craisins and roasted pumpkin seeds served with rosemary basil vinaigrette
\$8

The Wedge

Iceberg lettuce, blue cheese crumbles, tomatoes, bacon, crispy fried onions with our house-made blue cheese dressing
\$10

Desserts \$8

Death by Chocolate Cake

Pure Decadence! — Chocolate Ganache cake with brownie bits

Mansion Key Lime

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

Pumpkin Pie

Classic pumpkin pie served with fresh whipped cream

