



Dinner Menu

Dinner Served nightly from 5:30 - 9:30 pm
Reservations Suggested.
Library Martini Lounge opens at 4:30 pm.

APPETIZERS: \$12

Pick any Two Appetizers for accompanied by your choice of our salads as your Entrée for \$26.

Shrimp Cocktail

Four jumbo shrimp served with our homemade cocktail sauce.

Duo of Crab Cakes

Loaded with lump crab, served with remoulade and lemon-dressed greens.

Cinnamon & Chili Rubbed Wings

Fresh chicken wings, house brined, cinnamon chili rubbed, smoked with hickory and oven crisped. Served with a buttermilk, stilton blue cheese and roasted garlic purée and carrot-celery slaw.

Prime Rib Rangoons

Smoked prime rib, fire roasted peppers, red onion and smoked provolone rangoons. Served with pork belly and roasted garlic aioli.

Grilled Brie

Grilled brie round, served with an apricot and peach caramelized onion jam, Manor-made focaccia and fresh rosemary.

Scallops Wrapped in Bacon

Crispy bacon-wrapped sea scallops, glazed with maple, over apple-braised cabbage.

Pizza Sampler

An eight inch sampler pie of any one of our signature wood-fired pizzas, or build-your-own specialty!

Ahi Tuna with Asian Slaw

Pan seared ahi tuna served with Asian slaw, Kimchi aioli, wasabi peas and garnished with toasted nori.

Truffle & Parmesan Fries

Crispy, hot fries tossed with blend of black and white truffle, grated Parmesan and assorted dips.

Amber Ale Fish and Chips

Beer-battered cod, hand cut chips and pineapple-coconut cole slaw.

SOUP: \$7

Your server will describe tonight's Soup of the Day and Chowder.

Soup of the Day

New England Style Chowder

Wood Oven Baked Four Onion Soup

Loaded with four kinds of onions and sherry wine. Topped with a crouton and gruyere cheese then baked in our wood-fired oven.

SALADS: \$8

Choose any of our salads for your Entree with choice of Grilled Salmon, Beef Tenderloin, Chicken Breast or Shrimp - \$28

Caesar

Crisp romaine, romano and wood-fired croutons dressed in our housemade dressing.

Garden

Chopped romaine and baby spinach with marinated artichoke hearts, pickled cucumber, smoked red onion, kalamata olives and creamy red wine vinaigrette, finished with fresh scallion and carrot.

Artisanal Mix

Mixed greens, fresh blueberries, pine nuts, currants, blueberry vinaigrette and chèvre.

Summer Potato Salad

Herb-roasted fingerling potatoes, grilled onion vinaigrette, heirloom tomatoes, crispy bacon, sweet drop peppers, baby arugula and shaved parmesan.



MANOR FAVORITES

We are proud to provide Artisan breads baked in our wood-fired oven and served with pure, unfiltered extra virgin olive oil.

THURSDAY SPECIAL -

Candlelight Dinner for Two - 35

Any Two Entrees from the Full Menu

Pick Any Two Appetizers as an Entrée – 26

Accompanied by your choice of any of our salads

Entrée Salad – 28

With choice of grilled salmon, beef tenderloin, shrimp or chicken breast.

Pit-Smoked & Aged Prime Rib of Beef - 32 ... Our House Specialty!

The Ultimate! Aged and slow roasted for eighteen hours. Also available grilled!

With choice of starch and vegetable.

Tenderloin of Beef – 32

A pan seared 7 ounce beef tenderloin with roasted shallot demi-glace and fresh herb butter.

With choice of starch and vegetable of the day.

Grilled Rack of Lamb - 29

A half rack of herb encrusted New Zealand lamb over creamed fennel corn, finished with smoked red onion marmalade.

Grilled Sirloin – 28

A 12 ounce grilled sirloin topped with a stilton roasted pepper compound butter and grilled asparagus. With choice of starch.

Seared North Atlantic Salmon – 26

Fresh North Atlantic salmon pan-seared with red wine beurre rouge, a red onion rose and balsamic reduction. With choice of starch and vegetable of the day.

Pan Seared Jumbo Sea Scallops – 28

Seared scallops with roasted peppers, braised spinach, toasted pine nuts, polenta and green peppercorn au jus. With vegetable of the day.

Roasted Statler Chicken Breast – 28

Oven roasted statler chicken breast topped with sweet and sour vegetables, lemon-zested asparagus and fresh herb au jus. Choice of starch.

Blackened Cod – 26

Pan blackened North Atlantic cod with charred orange butter and cranberry-orange compote. With choice of starch and vegetable of the day.

FRESH PASTA OFFERINGS

Manor-made Fresh Pasta

We are proud to provide Artisan breads baked in our wood-fired oven and served with pure, unfiltered extra virgin olive oil.

The Wild Rose – 30

Shrimp, scallops, lobster and lump crabmeat served with a mornay sauce and tossed with Manor-made tomato rose fettuccine.

Lobster Ravioli – 28

Manor-made ravioli stuffed with lobster and ricotta cheese. Served with roasted tomato, spinach, shallots and tarragon lobster cream sauce.

Lemon-Pepper Fettuccine with Garlic Cream Sauce – 28

Your choice of roasted chicken or sautéed shrimp with sun-dried tomatoes, portabella mushrooms and garlic cream sauce tossed in lemon pepper fettuccine.

Lo Mein with Two Grilled Hanger Steak Teriyaki – 28

Assorted fresh vegetables sautéed with garlic, scallions and tossed with Manor-made egg noodles and oyster sauce, topped with two grilled hanger steak teriyaki.



SIGNATURE WOOD-FIRED PIZZA - 16

Baked in our wood-fired oven
with our signature dough made in house.

FRIDAY NIGHT PIZZA SPECIAL - 25

Special 3-course wood-fired
pizza dinner includes ...
Caesar Salad,
Choice of Our Signature Pizzas,
Tiramisu AND
Glass of House Wine or
Bottle of Domestic Beer

Margherita

The Queen of pizza. Pomodoro, Manor-made fresh mozzarella and fresh basil.

Four Cheese

Taleggio, Manor-made mozzarella, aged Parmesan and goat cheese.
Drizzled with garlic oil and a pinch of red chili flakes.

Maple Sausage

A Stonehurst Favorite! Maine smoked cheddar, New Hampshire maple syrup, sausage
and roasted apples, topped with scallions.

The Bigelow

Fennel cream corn puree, grilled red onion, smoked cheddar, fresh mozzarella, house
smoked prime rib, finished with lemon-dressed arugula and a dusting of aged parmesan.

Create-Your-Own-Pizza

Build your own specialty pizza by using the ingredients below

Toppings: (pick up to four)

Cheeses: Fresh Mozzarella, Aged Parmesan, Goat Cheese, Smoked Cheddar or Brie

Meats: Pepperoni, Maple Sausage, Prosciutto, Andouille Sausage and Salami

Toppings: Caramelized Onion, Kalamata Olives, Mushroom, Red Peppers,

Tomato, Spinach and Basil



We care deeply about your safety.

Please inform your server immediately of any allergens, so that our staff can handle
your food with the utmost care.

Notice: The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish
may increase your risk for food borne illness.

EXECUTIVE CHEF: Brian Garvin



Manor room rates include dinner and breakfast off our regular menu.
Choose soup or salad and any of our entrées for dinner.

Breakfast is table-served from 7:30 - 10:00 am
and includes choice of juice or fresh fruit cup and your choice
of any entrée on the menu which includes
Eggs Benedict, Belgian Waffle, Prime Rib Hash, Fly Fisherman & Eggs
just to name a few.