



Dinner Menu

Dinner Served nightly from 5:00 - 9:00 pm
Reservations Suggested.
Library Martini Lounge opens at 4:30 pm.

APPETIZERS:

Pick any Two Appetizers as an Entrée accompanied by your choice of salad for \$32.

Shrimp Cocktail - 15

Four jumbo shrimp served with cocktail sauce and a lemon.
Each additional shrimp - 3.50

Crab Cakes - 15

Lightly fried crab cakes served with remoulade and truffle lemon-dressed greens.

Flat Bread - 14

Flat bread with prosciutto and fig caramelized onions, Stilton, balsamic and evoo.

Scallops Wrapped in Bacon - 15

Smoked Applewood Bacon wrapped around New England scallops, local maple syrup drizzle and greens with truffle lemon dressing.

Tempura Shrimp - 16

Roasted beets, pecans, goat cheese, greens and maple vinaigrette.

Truffle & Parmesan Fries - 13

Tossed with Parmesan, herb truffle oil and scallions.

Cranberry Apple Baked Brie - 15

Baked brie round, served with smoked cheddar crostini.

Riblets - 16

Tender crispy baby back pork ribs, tossed with ginger, chipotle BBQ sauce, sesame seeds, scallions and served with a cucumber slaw.

Lobster and Crab Dip - 19

Four cheese blend mixed with artichoke and roasted peppers. Served with smoked cheddar crostini.

SOUP:

Your server will describe tonight's Chowder.

New England Style Chowder - 10

Wood Oven Baked Four Onion Soup - 10

Prime Rib Chili - 14

Topped with provolone-mozzarella blend and scallions. Served with a side of corn bread.



SALADS:

Choose either salad for your
Entrée with choice of grilled ...

Chicken - 18

Shrimp - 22

Tenderloin - 28

Salmon - 25

Caesar - 9

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

Garden - 9

Crisp mixed greens, red onion, cucumber, carrots and croutons.

Choice of dressing:

Bleu Cheese, Red Wine Vinaigrette or Grilled Onion Vinaigrette

SIGNATURE

WOOD-FIRED PIZZA:

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

Margherita - 18

House tomato sauce, fresh mozzarella, basil, sea salt and evoo.

Four Cheese - 18

Garlic oil, Taleggio, mozzarella, Parmesan, goat cheese and chili flakes to finish.

Maple Sausage - 18

A Stonehurst Favorite! House tomato sauce, smoked cheddar, roasted apples, scallion and maple drizzle.

Classic Pepperoni - 18

Even the most sophisticated pizza lovers occasionally succumb to this classic topping.

MANOR FAVORITES:

Pick Any Two Appetizers as an Entrée – 32

Accompanied by your choice of either of our salads.

Entrée Salad –

Either of our salads with your choice of grilled ...

Chicken - 18

Shrimp - 22

Tenderloin - 28

Salmon - 25

Pit-Smoked & Aged Prime Rib of Beef - 42 ... Our House Specialty!

The Ultimate! Aged and slow roasted for eighteen hours. Also available grilled.
Choice of starch and vegetable.

Grilled Rack of Lamb - 32

A half rack of herb New Zealand lamb with demi-glace. Choice of starch and vegetable.



MANOR FAVORITES continued

Grilled Espresso Sirloin – 30

Horseradish blue cheese sauce, mushroom ragout. Choice of starch and vegetable.

Grilled Chicken – 26

Sautéed carrots, mushrooms, shallots, garlic, peanuts, ginger and rice with a touch of sweet chili sesame scallion sauce.

The Wild Rose – 38

Shrimp, scallops, lobster and lump crabmeat, tossed in a garlic basil Parmesan cream sauce with Manor-made tomato rose fettuccine.

Lobster Roll – 36

Butter griddled roll, lobster salad and Manor-made potato salad.

Cioppino – 38

Scallops, shrimp, lobster, clams, roasted tomato coconut seafood broth and house sausage. Served with toasted focaccia.

Cedar Plank Salmon – 28

Glazed with ginger chipotle BBQ sauce and sesame seeds. Choice of starch and vegetable.

Haddock and Lobster – 36

Oven baked with Ritz cracker and crabmeat stuffing and mozzarella-provolone with citrus butter wine sauce. Choice of starch and vegetable.



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: Sergio Metes