



## *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 any of our salads for \$34.

#### **Shrimp Cocktail – 15**

Five pink Gulf shrimp served with spicy cocktail sauce and lemon.

#### **Jonah Crab Cakes – 15**

Two cold water crab cakes served with sherry truffle dressed greens and creole remoulade.

#### **Scallops Wrapped in Bacon – 18**

Crispy bacon-wrapped local sea scallops. Served on Thai pickled carrot, little leaf greens with maple drizzle.

#### **Tempura Shrimp – 16**

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

#### **Parmesan Truffle Fries – 13**

Hand cut potatoes from Maine's Green Thumb farm tossed with Parmesan cheese, white truffle oil, black truffle salt and shaved green onions.

#### **Apple Fig Baked Brie – 15**

Brie cheese with fig & apple jam wrapped in a pastry crust, baked and served with smoked cheddar crostinis.

#### **Black Cherry Barbecue Riblets – 16**

Slow roasted pork riblets tossed in black cherry chipotle barbeque sauce. Served with a Napa slaw.

#### **Lobster Rangoons – 18**

Lobster and cheese folded with scallions. Served with Thai kale slaw and sweet chili dipping sauce.

### SOUP:

Your server will describe tonight's soup of the day.

#### **Classic New England Clam Chowder – 10**

Sea clams, celery, onion, North Country bacon, fresh thyme, potato and cream

#### **Four Onion Soup – 10**

Spanish onion, red onion, shallots, green onion and sherry topped with sliced baguette topped with Gruyère & Provolone cheese.

#### **Soup of the Day – 10**



## SALADS:

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

**Grilled Chicken** - 18

**Shrimp** - 23

**Grilled Prime Rib** - 28

**Salmon** - 25

**Honey Balsamic Beets** - 16

### **Caesar** - 9

Crisp romaine, Parmesan and garlic herb croutons, dressed in our house-made dressing

### **Garden** - 9

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

Choice of dressing:

Bleu Cheese, Red Wine Vinaigrette or Grilled Onion Vinaigrette

## SIGNATURE PIZZAS:

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Our signature dough  
is made in house

### **Margherita** - 18

The Queen of pizza, pomodoro, mozzarella, basil, sea salt and extra virgin olive oil.

### **Four Cheese** - 18

Mozzarella, Great Hill Blue, Parmesan and goat cheese. Drizzled with garlic oil and a pinch of chili flakes to finish.

### **Maple Sausage** - 18

Maine smoked cheddar, New Hampshire maple syrup, sausage and roasted apples. Topped with scallions.

### **Classic Pepperoni** - 18

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

## MANOR FAVORITES:

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### **Pick Any Two Appetizers as an Entrée** – 34

Accompanied by your choice of either of our salads.

#### **Entrée Salad** –

Either of our salads with your choice of ...

Grilled Chicken - 18

Shrimp - 23

Grilled Prime Rib - 28

Salmon - 25

Honey Balsamic Beets - 16

### **Cheese Fondue for Two** - 48

A delicious blend of Gruyère and Emmentaler Swiss cheeses with white wine, garlic and a hint of Kirsch. Served with baguette, oven roasted potatoes and broccoli.

### **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 – 39**

A half rack of pasture fed Australian lamb with red wine Port demi glace. Choice of starch and vegetable.

**Grilled New York Strip Steak – 34**

A 12 ounce grilled Sterling Silver Sirloin served with a forest mushroom ragout and Cabernet glace. Topped with Maitre d butter melt. Choice of starch and vegetable.

**Grilled Breast of Chicken with Lemon and Rosemary – 27**

Herb brined Coleman Farms chicken breast with lemon & rosemary glace. Served over rice pilaf with market vegetables.

**The Wild Rose – 39**

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

**Lobster Ravioli – 38**

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

**Bouillabaisse – 38**

Scallops, shrimp, clams and mussels with a light fennel broth, heirloom cherry tomatoe, basil, tarragon, shallots, garlic and chablis. Served with grilled focaccia and a garlic saffron aioli.

**Faro Island Salmon – 29**

Fire roasted salmon fillet served with a citrus ginger crema. Choice of starch and vegetable.

**Fillet of Cod with a Lobster Cream Sauce – 30**

Local Maine cod simmered in white wine, Vermont butter and topped with a lobster cream 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: Matt Janney**