



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.

Antipasto

A daily selection of select meats, cheeses, olives and peppers, served with grilled flatbread and rosemary-garlic infused extra virgin olive oil.

Prime Rib Rangoons

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

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.

Grilled Brie

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

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 house made dressing.

Baby Spinach

Tender baby spinach tossed in grilled onion vinaigrette with dried apricots, currants, raisings, toasted pine nuts and chèvre.

Artisanal Mix

Mixed greens tossed in cranberry-orange vinaigrette topped with fresh apple, candied pecans, hearts of palm and crispy bacon.

Caprese

Baby arugula, heirloom tomatoes, fresh mozzarella and basil micro greens tossed with honey-balsamic vinaigrette.



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!

Tenderloin of Beef – 32

A pan seared 7 ounce tenderloin over a crispy scallion-Parmesan polenta cake.

Served with smoked tomato demi-glace and sweet onion braised baby spinach.

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, herb marinated sirloin topped with a stilton-roasted pepper compound butter,

grilled asparagus and 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.

Pan Seared Jumbo Sea Scallops – 28

Seared scallops served over polenta with grilled onion-fennel slaw and rose harissa.

Roasted Statler Chicken Breast – 28

Oven roasted statler chicken breast served over saffron rice with roasted root vegetables,

fine herb au jus and micro green salad.

Blackened Cod – 26

Pan blackened North Atlantic cod with charred orange butter and cranberry-orange compote.

With choice of starch.

FRESH PASTA OFFERINGS

Manor-made Fresh Pasta

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The Wild Rose – 30

Shrimp, scallops, lobster and lump crabmeat served with a mornay sauce and tossed

with Manor-made tomato rose fettucine.

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 Tuscan Red Sauce – 28

Your choice of shrimp or chicken served over Manor-made lemon-pepper fettuccine with

asparagus and citrus tomato sauce.

Lo Mein with Two Grilled Hanger Steak Teriyaki – 28

Assorted fresh vegetables sauteed with garlic and scallions, 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, Vermont maple syrup, sausage
and roasted apples topped with scallions.

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.