

Baked Stuffed CLAMS - crabmeat stuffing 8

Stuffed POTATO SKINS - bacon, cheddar cheese 8

Classic BUFFALO WINGS - buffalo style sauce, celery, blue cheese dressing 10

Crispy GREEN BEANS - cucumber wasabi dipping sauce 8

Asian Style Berkshire Pork DUMPLINGS - garlic-soy dipping sauce 9

EGGPLANT Stack - Battered eggplant, roasted peppers, mozzarella, ricotta cheese, Italian style sautéed spinach, pomodoro sauce 9

Fried CALAMARI- trio of dipping sauces (tomato, cucumber-wasabi, Thai chili) 10

Seared AHÍ TUNA - Seared rare Ahi Tuna, sweet soy drizzle, seaweed salad, cucumber wasabi sauce 12

STARTERS + SMALL PLATES

MANHATTAN CLAM CHOWDER
"The Red One"
Cup 4 | Bowl 7

SOUPS OF THE DAY
Ask Your Server For The Chef's Creation of the Day
Cup 3 | Bowl 6

Hand Breaded MOZZARELLA STICKS - tomato sauce 9

Crispy Fried THAI SWEET CHILI CHICKEN - crispy boneless chicken, sweet chili glaze, fresh basil 10

Spicy Asian CHICKEN TACOS -crispy wonton shell, sweet Thai chili chicken, chili-lime slaw 10

Crispy LAMB MEATBALLS - Mediterranean seasoned ground lamb, grilled pita, tsaziki sauce 10

Dynasty DUCK WINGS - sweet & spicy bourbon molasses glaze 10

Bistro Style MUSSELS - bacon, onions, garlic, butter 10

Steamed Littleneck CLAMS - pan steamed, garlic butter sauce 10

Garlic SHRIMP Crostini - jumbo shrimp, caramelized onions, garlic butter sauce, grilled bread 10

Crispy ARTICHOKE Hearts- parmesan peppercorn dipping sauce 10

MONDAY
Manor Martini Mondays
All Martinis on our Special Martini Menu Just \$5 Each

TUESDAY
Two For Tuesday
Buy One Dessert, Get One Free *equal or lesser value

WEDNESDAY
Wine Down Wednesdays
½ off on all Bottles of Wine All Glasses Just \$5

WEEKLY HAPPENINGS

THURSDAY \$5 Tasty Thursdays \$5
Choose from specially selected appetizers & desserts for just \$5 each (selections change weekly)

SUNDAY Grand Sunday Champagne Brunch
Served Every Sunday @ 12 NOON
Enjoy a huge selection of dishes and desserts plus bottomless mimosas and bloody marys

Classic GARDEN SALAD- Mixed Lettuce, tomatoes, cucumbers, onions, croutons, choice of dressings - balsamic vinaigrette, low fat Italian, ranch, blue cheese, French, Russian, champagne dressing Small 7

Danish BLUE CHEESE SALAD- Baby Greens, poached pears, candied almonds, tomatoes, croutons, creamy blue cheese dressing small 10 entree 15

Chef's MEDITERRANEAN SALAD- Mixed Lettuce, tomatoes, salami, capicola, roasted peppers, mozzarella, red onion, pepperoncini, croutons, balsamic vinaigrette dressing small 10 entree 15

*add Grilled Chicken to any Salad +4 ¼ lb seared Ahi Tuna steak +8

FROM THE FARMER

Seasonal Chilled SALAD SAMPLER Plate- roasted eggplant, sweet potato bacon, antipasto 10

Roasted BEET SALAD - Baby Greens, goat cheese, candied almonds, mandarin oranges, orange shallot vinaigrette small 10 entree 15

GRECIAN DELIGHT SALAD lettuce, tomatoes, cucumbers, pepperoncini, Greek olives, onions, Feta cheese dressing small 10 entree 15

Far East ASIAN SALAD Baby Greens, cabbage, carrots, cucumber, crispy noodles, sesame-ginger-soy dressing, small 10 entree 15

*add a ¼ lb seared Ahi Tuna steak +8 Grilled Chicken +4

All Entrees Include Your Choice of Any Small Salad - or - Bowl of Soup

Designates some of our house specialty items

All Entrees Include a choice of Rice or Potato where noted - Baked, Mashed, French Fries, Garlic Mashed (+\$2), or Sweet Potato Fries (+\$2)

ENTREES

SLOW ROASTED PRIME RIB au jus - starch, vegetables
Our Signature Dish Since 1978- Queen Cut- 26 King Cut- 29

GUINNESS BRAISED BEEF SHORTRIB-
hearty Guinness gravy, potato pierogis, vegetables 27

CHICKEN PARMIGIANA - a classic favorite with linguini 19

PORK ARRABIATTA - grilled boneless chops, hot cherry pepper & white wine sauce, pappardelle pasta 21

CHICKEN MODENA - Milanese style breaded cutlet, fresh mozzarella, tomatoes, balsamic fig drizzle, starch, vegetables 21

CHICKEN di FLORENCIA- sautéed breasts, sautéed spinach, sun-dried tomatoes, melted mozzarella, sherry wine sauce, starch, vegetables 22

VEAL VALDOSTANA- Milanese style breaded cutlet, prosciutto, roasted mushrooms, Fontina cheese, light brown sauce, starch, vegetables 27

VEAL PARMIGIANA- a classic favorite with linguini 25

CHICKEN CARMELO - Sautéed breasts, Maryland blue crabmeat, mozzarella, lemon-garlic-Sherry wine butter sauce, starch, vegetables 28

CRAB PAPPARDELLE - roasted mushrooms, caramelized onions, sweet peas, Maryland blue crabmeat, mascarpone cream sauce, pappardelle pasta 28

SHRIMP & CLAMS MARE CHIARE - jumbo shrimp, littleneck clams, white wine garlic-butter sauce, linguini 25

B.M.T. GNOCCHI - crispy BACON, roasted MUSHROOMS, sun-dried TOMATOES, spinach cream sauce 22

GLUTEN FREE PENNE PASTA AVAILABLE UPON REQUEST -
Please allow extra time for preparation

SPINACH PARMESAN CRABCAKES- lemon Dijon aioli, starch, vegetable 24

BAKED STUFFED JUMBO SHRIMP- Our Signature crabmeat stuffing starch, vegetables 25

STUFFED COLD WATER LOBSTER TAIL-
Our Signature crabmeat stuffing, starch, vegetables 30

STUFFED FILET OF SOLE- Our Signature crabmeat stuffing, lemon butter starch, vegetables 24

ROASTED BARRAMUNDI - flaky, sweet Australian seabass gremolata lemon-herb-crumb crust, starch, vegetables 27

FILET OF FLOUNDER CITRASIL- lightly battered and sautéed filet, Lemon-Basil butter sauce with capers, starch, vegetables 25

FROM THE BUTCHER THE PASTAMAN THE FISHERMAN

STEAKS & CHOPS - Served with vegetables + your choice of starch

GRILLED NY STRIP STEAK -12 oz USDA Choice Aged Beef 28

GRILLED FILET MIGNON -8 oz USDA Choice Aged Beef 31

THICK-CUT BONELESS PORK CHOPS- Two 7 oz Grilled Chops 21
Gypsy Style - sautéed onions, mushrooms, sweet cherry peppers +2
Tuscan Style - garlic herb parmesan crust, Pomodoro sauce +2
Au Poivre - crushed peppercorns, brandy cream sauce +2
Forestiere - creamed Brandied mushrooms +2
Kentucky Style - Bourbon-molasses glazed sweet & spicy onions +2
Campagnola - pan fried potatoes, sautéed peppers & onions +2

NEW ZEALAND RACK OF LAMB - pan gravy, starch, vegetables 29

STICKY PORK SHANK- Sticky garlic parmesan glaze, Pomodoro sauce, starch, vegetables 25

BLACK ANGUS BURGER ½ lb certified angus chuck, potato roll, crispy fries, lettuce, tomatoes, pickles 16 add sautéed onions or mushrooms +2

TENDER ROASTED MAPLE LEAF FARMS HALF DUCK-
warm apple-cranberry sauce, starch, vegetables 29

CHICKEN CAPRESE - Grilled chicken, chopped tomatoes, sauteed mushrooms, fresh mozzarella, garlic white wine herb broth, penne pasta 21

GIANT FLORENTINE RAVIOLI- Spinach and 3 cheese filling, Roasted red pepper cream sauce, vegetables 18

PAPPARDELLE BOLOGNESE - Wide ribbons of pasta, rich meat sauce, topped with creamy ricotta cheese 19

PENNE ALA VODKA - tomato cream sauce with prosciutto and shallots 17
add grilled chicken +3 add grilled shrimp +5

TWIN COLD WATER LOBSTER TAILS - roasted with lemon butter, starch, vegetables 37 Stuffed with our Signature crabmeat stuffing +3

BLACK PEPPERCORN CRUSTED SALMON - seared boneless filet, sweet honey-lemon glaze potato, vegetables 25

STEAMED ALASKAN KING CRAB LEGS- drawn butter, starch, vegetables MP

LOBSTER FRANCIELLO- Egg battered and sautéed lobster tail lemon-garlic-Sherry wine butter sauce, starch, vegetables 28

SPICY PESTO SHRIMP- Jumbo shrimp, roasted peppers, caramelized onions, spicy basil pesto sauce, starch, vegetables 25

ROASTED SEAFOOD COMBINATION PLATTER- lemon butter roasted salmon, stuffed shrimp, stuffed sole, & stuffed clams, starch, vegetables 26

MOST SEAFOOD ALSO AVAILABLE SIMPLY BROILED IN LEMON BUTTER ASK YOUR SERVER

Make it a Surf 'n Turf
ADD A BROILED LOBSTER TAIL TO ANY ENTRÉE FOR JUST \$11.95