

2018 Winter Restaurant Week Lunch Menu

Apps

Tomato Basil Soup (GF)

BBQ Bacon Wrapped Shrimp (4)

Lobster Mac & Cheese Spring Rolls (2)

Chili Stuffed Potato Skins (3)

Bacon, cheddar, scallion, sour cream

Caesar Salad (CBGF)

Manor House Salad (GF)

Entrees

Branzino Losso (GF)

Grilled Branzino filet served over baby arugula salad with roasted artichoke hearts, heirloom cherry tomatoes, cucumbers and rainbow carrots dressed in a lemon herb emulsion and served with warm roasted fingerling potatoes

Fried Oyster Po' Boy BLT

Ciabatta, bacon, lettuce and tomato with Louisiana lovin', Manor slaw & hand cut fries

Beef Short Rib Reuben

Sweet and sour red cabbage and Horseradish Cheddar

Everything aioli, house chips and dill pickle

Rainbow Trout Almandine Frites (CBGF)

Pan seared Rainbow Trout filet finished with brown butter, sliced almonds, parsley and lemon juice and served over hand cut fries

Chip's Chicken Sandwich

Grilled Lemon marinated Chicken Breast with baby arugula, sliced red onion, oven roasted tomatoes, and red pepper aioli on sun-dried tomato ciabatta served with house chips and a dill pickle

Delectable Desserts:

Mango cheesecake

Lemon raspberry cake

Brownie cake with chocolate frosting

A Single scoop of Prigel's Ice Cream (GF)

2018 Winter Restaurant Week Dinner Menu

Apps

Tomato Basil Soup (GF)

-parmesan crostini

Beet Salad + \$3 (GF)

Lobster Mac & Cheese Spring Roll (2)

Fresh Cauliflower bites

-buffalo blue cheese dippin' sauce

Manor Salad (GF)

Caesar Salad

Entrees

Branzino Losso (GF)

Grilled Branzino filet served over baby arugula salad with roasted artichoke hearts, heirloom cherry tomatoes, cucumbers and rainbow carrots dressed in a lemon herb emulsion and served with warm roasted fingerling potatoes

Jumbo Shrimp and Grits (6) (GF)

Pan sautéed andouille sausage and gulf shrimp simmered in our spicy Manor tomato sauce and served over Smoked Gouda and Tillamook cheddar Grits with roasted asparagus

Elk Bolognese (CBGF)

combination of Roma Italian sausage, Creekstone ground Beef and ground Elk simmered for hours then tossed with orecchiette pasta and baby arugula and finished with a dollop of ricotta cheese.

Spyro-gyro (CBGF)

Spiralized zucchini, yellow squash, carrots, spaghetti squash, baby spinach and heirloom cherry tomatoes sautéed in garlic butter and tossed with fresh pappardelle pasta then served over tomato sauce

BFS - Big Friendly Shrimp (6)

U15 Domestic Gulf shrimp, hand breaded and fried 'til golden brown n served with cocktail, hand cut fries and our Tidewater Slaw – BSE-best shrimp ever!

Presto Pesto Grilled Chicken (GF)

Fresh breast marinated in our homemade garden Basil pesto, grilled and topped with sliced tomato and fresh milk mozz. Finished in the oven and served with roasted fingerling potatoes and grilled asparagus

Chippy's Salmon (CBGF)

Butterflied Atlantic Salmon filet stuffed with a fresh dill and lemon infused cream cheese and panko crust and served with rice pilaf and oven roasted asparagus

Grilled 10 Oz Coulette Steak (CBGF)

Served with roasted Cipollini onions in a red wine balsamic syrup and rogue Creamery Smokey Blue Cheese sauce with roasted fingerling potatoes and grilled asparagus.

Delectable Desserts:

Mango cheesecake

Lemon raspberry cake

Brownie cake with chocolate frosting

A Single scoop of Prigel's Ice Cream (GF)

