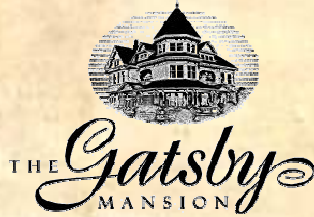


Welcome to Dinner at the Mansion



Appetizers, Soups & Salads

*Roasted Beet & Grapefruit Salad

Served on a bed of greens with Mansion-made salad dressing
\$10

*Oyster Rockefeller

6 local Fanny Bay Oysters baked Rockefeller style, served with fresh lemon
\$12

*Crab Cakes

Mansion made crab cakes served on a bed of spinach with roasted red pepper aioli
\$12

*French Onion Soup

Classic French onion soup with seasoned croutons, smothered in Swiss cheese
\$9

*Mansion Made Soup of the Day

Cup \$6 Bowl \$8

*A Fine Kettle of Fish

A mix of local seafood's brought together in a rich creamy chowder served with garlic bread
Cup \$9 Kettle \$12

*Classic Mansion Caesar

Tower of crisp romaine lettuce and herbed croutons, hand tossed in creamy Caesar dressing, topped with shaved Parmesan cheese and bacon bits
Side \$9 Full \$12

*Gatsby Mansion House Salad

Mixed greens, cherry tomatoes, cucumber, peppers, red onion and mushrooms tossed in a house lemon vinaigrette
Side \$9 Full \$12

*Spinach and Citrus Salad

Fresh spinach tossed with citrus fruit, Mansion-made citrus dressing, topped with crumbled goat cheese
Side \$9 Full \$12

*Goat Cheese Flat Bread

Pesto, caramelized onions, cherry tomatoes, goat cheese, balsamic glaze, baked and topped with arugula and sea salt
\$8

Lobster Stuffed Ravioli

Topped with a light butter and garlic sauce, shaved Parmesan cheese
\$10

*Pan Seared Scallops

Seared scallops tossed with a Mansion-made sesame sauce, and scallions, served on a bed of cellophane noodles
\$12

(Salads can be topped with either Cajun chicken or grilled pawns- add \$6)

**In order to please all of our guests, we have designed this menu to take into account those who must be on a gluten-free diet. The asterisk (*) denotes gluten-free dish options. Please mention to your server if you require a gluten-free dish.*

Entrées

All of our entrées are accompanied with seasonal vegetables and your choice of seasoned mashed potatoes, roasted potatoes or rice pilaf

*Rib-Eye Steak with Gorgonzola Horseradish Butter

Fire grilled to your liking, topped Mansion-made Gorgonzola Horseradish Butter, garnished with parsley
\$28

*Gatsby Surf & Turf

8 oz tenderloin steak fire grilled with your choice of lobster tail, prawns or scallops
Steak only \$23 Add prawns or scallops \$28 Add lobster tail \$29

*Apple & Brie Stuffed Chicken Breast

Flattened chicken breast rolled with apple, brie and walnuts, wrapped in sliced prosciutto and roasted, topped with a wild mushroom & red wine demi glaze
\$24

*Honey-Balsamic Lamb Chops

Grilled lamb chops with honey-balsamic sauce, finished with a drizzle of olive oil and a sprinkle of rosemary
\$30

*Walnut Pork Tenderloin

Thick cut pork tenderloin topped with walnuts, raisins, and maple syrup grilled to perfection and served
\$24

Linguine with Shrimp and Lemon Oil

Linguine tossed with shrimp, shallots, arugula, parsley and garlic, served with Mansion-made lemon oil
\$18

*Miso-Ginger Marinated Grilled Salmon

Grilled marinated Salmon with a drizzle of yuzu juice
\$24

*La Brochette

Grilled shrimp and scallops skewers, seasoned with mansion-made herb oil
\$23

*The Roasted Rockfish Fitzgerald

Roasted rockfish topped with Fanny Bay Oysters and spinach, in a mansion-made cream sauce
\$25