



starters

APPLE BRIE QUESADILLA

Quesadilla filled with brie cheese, apples and Geauga County maple caramelized onions

| 9.99 |

LOADED POTATO WAFFLE

Savory potato waffle topped with bacon, scallions, cheese with sriracha ranch sauce

| 10.99 |

CAPRESE STUFFED PORTOBELLO

Roasted portobello mushroom stuffed with tomatoes, mozzarella cheese and basil topped with a balsamic

reduction*

| 7.99 |

soups

LOBSTER BISQUE

House made rich and creamy bisque*

6.99 | Bowl

5.99 | Cup

SOUP DU JOUR

Ask your server for details

5.99 | Bowl

3.99 | Cup

salads

add chicken | 3.00 add smoked salmon* | 4.00

FIESTA SALAD

Blackened chicken, avocado, tomatoes, black olives, and shredded cheese on mixed greens

| 11.99 |

ORGANIC ARUGULA SPINACH SALAD

A mix of organic spinach and arugula with sliced strawberries and feta cheese

| 11.99 |

MANOR HOUSE SALAD

Fresh local greens tossed with tomatoes, cheese, cucumbers and red onions served with your choice of dressing*

| 4.99 |

sandwiches & burgers

Served with fresh cut french fries or a cup of soup du jour
Substitute a cup of Lobster Bisque for additional 2.99

REUBEN

Comed beef or turkey on grilled rye bread, topped with sauerkraut, thousand island dressing and thick slice of swiss cheese

| 9.99 |

CHEESEBURGER

Grilled half pound patty with your choice of Great Lakes swiss, American or cheddar cheese

| 10.99 |

add mushrooms or onions for additional | .50 each

add bacon for | 1.50

CHICKEN BRIE

Grilled chicken breast, brie cheese, caramelized onion, spinach and tomato on ciabatta bread

| 9.99 |

kick it up with spicy BBQ sauce for | 1.00

* indicates gluten free

Consuming raw or undercooked meats, poultry seafood, shellfish or eggs may increase the chances of foodborne illness, especially if you have certain medical conditions.



pasta dishes

PORTABELLA PASTA

*Portabella mushrooms, red peppers and gluten free pasta seasoned with fresh basil and garlic sautéed in olive oil and topped with asiago cheese**

| 16.99 |

CHICKEN ALFREDO

Penne pasta, broccoli, red peppers, with grilled chicken in a creamy alfredo sauce served with garlic bread

| 19.99 |

GOAT CHEESE & ITALIAN SAUSAGE RAVIOLI

Ohio City goat cheese and black pepper ravioli with Italian sausage and a roasted tomato sauce served with garlic toast

| 17.99 |

GNOCCHI PASTA

Gnocchi pasta tossed in a roasted red pepper sauce topped with feta cheese

| 15.99 |

manor house entrées

Includes chef-choice potato or rice, seasonal fresh vegetable and house-baked rolls

BEEF WELLINGTON

Beef tenderloin and a duxell sauce baked in puff pastry

| 29.99 |

SWEET SOUR EGGPLANT

Breaded eggplant tossed in sweet and sour sauce over white rice topped with sesame seeds and scallions

| 13.99 |

JAVA MAPLE PORK

Pork loin seasoned with a coffee rub and topped with a maple mustard glaze

| 15.99 |

SIRLOIN STEAK

*10 oz sirloin, served grilled or blackened**

| 25.99 |

add grilled mushrooms and onions for | 1.00

LEMON DILL BAKED COD

*6oz lemon dill baked cod**

| 17.99 |

ROSEMARY MAPLE ORANGE CHICKEN

*Grilled chicken breast with a maple rosemary sauce**

| 16.99 |

PRETZEL CRUSTED CHICKEN

Baked pretzel crusted chicken breast topped with honey mustard sauce

| 16.99 |

** indicates gluten free*

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