

lunch

STARTERS

SPINACH ARTICHOKE DIP

House made spinach artichoke dip served with pita chips

¦ 10.99 ¦

SOFT PRETZEL with BEER CHEESE DIP

¦ 8.99 ¦

CHICKEN FINGERS

SOUPS

SOUP DU JOUR

¦ 5.99 bowl 3.99 cup ¦

LOBSTER BISQUE

House made rich & creamy bisque [GF]

¦ 6.99 bowl 5.99 cup ¦

SALADS

FIESTA S ALAD

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

¦ 11.99 ¦

substitute smoked salmon | 4

SPINACH APPLE PECAN SALAD

Fresh Spinach topped with sliced apples and toasted pecans [GF]

¦ 11.99 ¦

add chicken | 3 smoked salmon | 4

MANOR HOUSESALAD

Fresh local greens tossed with tomatoes, cheese, cucumbers, and red onions [GF]

¦ 4.99 ¦

Choice of Dressing:

House made Ranch

Italian

Raspberry Vinaigrette



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SANDWICHES / BURGERS / WRAPS

Served with fresh cut french fries or a cup of soup. Substitute a cup of bisque for additional 2.99

REUBEN

Corned beef or turkey on grilled rye bread, topped with sauerkraut, thousand island dressing and thick slice of swiss cheese
| 9.99 |

CHEESEBURGER

add mushrooms or onions \ .50 each add bacon for \ 1.50

CHICKEN BRIE

Grilled chicken breast, brie cheese, caramelized onion, spinach and tomato on ciabatta bread \mid 9.99 \mid

kick it up with spicy BBQ sauce for additional | 1.00

SMOKED SALMON BLT

In House maple smoked salmon on toasted white bread with sliced tomatoes, lettuce, and bacon | 10.99 |

QUINOA VEGETABLE WRAP

Quinoa black beans onion and avocado in a flour tortilla with a scallion aioli

¦ 8.99 ¦

MANOR HOUSE SPECIALS

FISH & CHIPS

Great Lakes beer battered cod served with fresh cut fries, tartar sauce and our house made signature malt vinegar | 10.99 |

TOMATO PESTO PASTA

Gluten free pasta sundried tomato and portabella mushroom tossed in a tomato pesto sauce [GF | 16.99 |

POT ROAST SANDWICH

Pot roast on Texas toast with Great Lakes cheddar cheese

¦ 13.99 ¦