

The Mansion On Main Street

Dinner Menu

Hot Appetizers

*Capellini Sorrento with Veal Sausage,
Shiitake Mushrooms & Sun-dried
Tomatoes*

Maryland Crabcake

*Coquilles Saint~Jacques served in
Open Shell*

Soups

Shrimp & Lobster Bisque

Escarole

Cream of Mushroom

New England Clam Chowder

*French Onion with Baby Swiss &
Gruyere Cheese*

Cream of Broccoli

*Classical Minestrone with Pasta
& Parmesan Cheese*

Cold Appetizers

Fresh Fruit Fantasy

*Homemade Mozzarella with Sliced
Tomato, Basil, Roasted Peppers &
Calamata Olives in Virgin Olive Oil*

*Gulf Shrimp, Cocktail or
Remoulade Sauce*

*Antipasto with Grilled
Semolina Bread*

Salads

*Mansion Salad with Balsamic
Vinaigrette Dressing*

Classic Caesar Salad

*Medley of Greens with Raspberry
Vinaigrette Dressing*

Spinach Salad

*Israeli Caesar Salad with Plum
Tomatoes & Feta Cheese*

*Grilled Portabella Mushrooms,
Tomato & Mozzarella*

*Spring Field Greens with Cranberry
Sage Vinaigrette, Carmelized
Walnuts and Crumbled Bleu Cheese*

The Mansion On Main Street

Entree' Selections

Boneless Breast of Chicken Florentine
With Spinach and Fontina Cheese,
Sun-dried Tomato Cream Sauce

Boneless Double Breast of Chicken
Marsala Wine & Mushrooms, Dijon
Cream Sauce or Piccata

Stuffed Double Breast of Chicken
with Roasted Peppers, Crimini
Mushrooms and Sweet Garlic
Madeira Sauce

Chicken Voldastano
Stuffed Breast with Zucchini, Spinach
& Roasted Peppers in a Rosemary
Cream Sauce

Chicken Wellington ~ Topped with a
Pastry Leaf and Sauce Bordelaise

Pan-seared Chicken Breast
with Wild Spinach, Crabmeat and
Asparagus served in a Light Tarragon
Cream Sauce

Roast Prime Rib of Beef Au Jus

8 oz. Filet Mignon Grille
with Perigourdine Sauce

Chateaubriand
with Roasted-garlic Merlot Sauce

Grilled Veal Chop ~ with Wild
Mushrooms & Brandy-Cream Sauce

Mansion Veal Chop ~ Double-Cut,
Stuffed with Shiitake Mushrooms,
Sun-Dried Tomato and Fontina
Cheese with a Brandy-Mustard Sauce

Aged Rack of Lamb ~ Pistachio
Encrusted, with Tarragon
Demi-Glaze'

Grilled Salmon
with Citrus or Leek Sauce

Pan-Seared Tilapia with Citrus Beurre
Blanc or Champagne Cream

Stuffed Flounder with Crabmeat
Imperial, Sauce Hollandaise

Grilled Swordfish
served with a Tangy Nicoise Relish

Duet Menu

Filet Mignon Grille and Potato
Encrusted Salmon with Citrus
Beurre Blanc

Grilled Chicken Breast and Salmon
Rose with Saffron Beurre Blanc

Filet Mignon Grille and Jumbo
Shrimp Stuffed with Crabmeat

Filet Mignon Grille and Lobster Tail
Served with Drawn Butter and
Lemon Wrap

All Entrees include Chef's selection of Potato, Seasonal Vegetable Bouquitierre, Rolls and Butter and
Freshly Brewed Coffees & Hot Tea

For Multiple Entrees the Highest Price is Charged for all Selections