

CHOPHOUSE



Manor Country Club

APPETIZERS

- TUNA TARTARE** \$14.50
Yellowfin tuna, ginger, chilies, Chinese-five spice roasted butternut squash
Yuzu reduction & wonton chips.
- FIG & BALSAMIC ONION FLATBREAD** \$11.75
Caramelized balsamic red onions, prosciutto, herb mascarpone spread,
Honey drizzle, arugula, house made flatbread.
- JUMBO LUMP CRAB & STONE FRUIT TARTLET** \$13.50
Sweet crab, local stone fruit, goat cheese-herb custard, flaky tartlet, wild fall
greens, white balsamic vinaigrette.
- CREAMY BURRATA** \$11.75
Serrano ham, fig jam, confit butternut squash puree, cracked black pepper,
extra virgin olive oil, arugula & toasted artisan bread.

SOUPS

- SOUP OF THE DAY** CUP \$4.00 BOWL \$6.00
- MANOR CREAM OF CRAB / MARYLAND CRAB SOUP**
Chef will alternate between the two on weekly basis.
See your server for availability.
- CUP \$7.00 BOWL \$9.00

SALADS

- CAESAR SALAD** \$7.50
Tender romaine, club made dressing, asiago cheese & croutons.
- HOUSE SALAD** \$6.95
Medley of seasonal greens, cucumbers, tomato, shaved red onions.
Choice of dressing.
- MANOR FALL SALAD** \$7.95
Fall green, figs, local stone fruit, dried cranberries, brown sugar glazed
butternut squash, toasted pumpkin seeds, asiago & apple cider Dijon vinaigrette.
- ROASTED BEETS & CITRUS SALAD** \$7.95
Sherry roasted red & yellow beets, orange segments, grapefruit segments,
arugula, pine nuts & sherry vinaigrette.
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ENTRÉES

FILET OF BEEF 6 OZ \$23.50 8 OZ \$29.50

Char grilled filet of beef accompanied by a traditional béarnaise sauce and two sides

NEW YORK STRIP STEAK

\$29.00

Char grilled 14 OZ New York strip steak, club made steak sauce & Tabasco onion crisps with two sides

HERBED PUMPKIN SEED RACK OF LAMB RACK

\$29.00

Squash caponata & cranberry lamb jus with one side

WHOLE GRAIN MUSTARD & CIDER BRINED DUROCK PORK CHOP

Apple sweet onion Brussels sprout hash & candied pecan-sage gremolata \$27.95

CEDAR PLANK ATLANTIC SALMON

\$27.50

Atlantic Salmon with brown sugar-mustard glaze, rosemary roasted potato medley & apple-jack caramelized apple chutney

FALL SPICED GRILLED CHICKEN BREAST

\$24.50

Caramelized pear & walnut bread pudding, vanilla parsnip puree, pomegranate molasses & crispy sage

MANOR CRAB CAKES

\$33.95

Confit butternut squash puree, fall vegetable slaw, crispy shoestring sweet potatoes & pomegranate reduction

AUTUMN SHRIMP & GRITS

\$27.00

Jumbo Shrimp, house smoked pork belly, butter-sage grits & shrimp sauce

BUTTERNUT RAVIOLI

\$22.95

Toasted hazelnut, dried cranberries, sage brown butter cream sauce & crispy shoestring sweet potatoes

ACCOMPANIMENTS

A LA CARTE

\$2.75 EACH

Seasonal Vegetables, Sautéed Spinach, Steamed Rice, Baked Sweet Potato, Yukon Gold Mashed Potatoes, Plain or Loaded Baked Potato.

DESSERT

See your server about our selection of club made desserts & ice cream.

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KIDS MENU	MACARONI & CHEESE	\$6.95
	HOT DOG	\$6.95
	TWO MINI SLIDER BURGERS	\$6.95
	GRILLED CHEESE SANDWICH	\$6.95
	GRILLED SALMON Grilled salmon medallion, steamed broccoli & rice.	\$7.95
	CHOICE OF ONE SIDE French Fries, Fruit Cup or Apple Sauce.	

DESSERT

ONE SCOOP OF ICE CREAM
See your server for available flavors.
Included with the kids menu.

BEVERAGE

ONE KIDS BEVERAGE
Included with the kids menu.

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