

# Summer Dinner Menu



## Manor Country Club

### Soups

#### Cream Of Crab / Maryland Style Crab Soup

We will alternate between the two on weekly basis  
See server for availability

Cup \$7.25 Bowl \$9.25

#### Soup Of The Day

Cup \$4.25 Bowl \$6.25

#### Beef Chili With Cheese & Onions

Cup \$4.25 Bowl \$6.25

#### French Onion

Crock Only \$6.25

### Starters

#### Fried Calamari \$10.00

Lightly fried sea salt dusted calamari,  
served with lemon & old bay tartar sauce

#### Maryland Crab Cake Sliders (3) \$15.75

Toasted brioche & Old Bay lemon mayonnaise

#### Beef Sliders (3) \$10.25

Char grilled angus mini burgers topped with your  
choice of cheese

#### Cornmeal Fried Green Tomatoes \$9.50

Grilled corn, bacon, poblano succotash,  
queso fresco & remoulade

#### Manor Crab Flat Bread Pizza \$13.00

Crème fraiche, tomato, oregano & fontina cheese

#### Three Cheese Quesadilla \$7.50

Crispy griddled flour tortilla filled with sautéed  
peppers, onions, served with sour cream & salsa

Chicken \$9.25 Shrimp \$10.25

#### Chilled Old Bay Steam Jumbo Shrimp \$13.00

Cilantro & Cocktail Sauce GF

#### Fresh Manor Jumbo Chicken Wings

Marinated & Fried

Available Naked, Buffalo, BBQ, Thai or Old Bay

1/2 Doz \$8.00 Doz \$15.00

### Sharable Starters

#### Spinach & Artichoke Dip \$12.50

Spinach & artichoke, cream cheese,  
lemon & spices. Served with toasted bread & veggies

#### Chili Cheese Nachos \$11.20

Tri-color corn tortillas, chili, shredded cheddar-Jack  
cheese, jalapeno, sour cream, pico de gallo GF

Chicken \$13.20 Steak \$16.20

#### Seasonal Bruschetta \$10.20

Maryland heirloom cherry tomatoes,  
grilled peaches, fresh mozzarella,  
basil balsamic & toasted artisan bread

### Entrée Salad

#### Manor Caesar Salad Sm \$7.25 Lg \$9.25

Romaine lettuce tossed with grated Asiago cheese, Club made Caesar dressing & French bread croutons

Add: Chicken \$6.25 Shrimp \$10.25 Crab \$14.25 Steak \$13.25

#### Herb Grilled Chicken, Peach & Blackberry Salad \$15.50

Baby spinach, cherry tomatoes, toasted orzo, shaved red onion, toasted almonds,  
feta cheese & poppy seed dressing GF

#### Heirloom Tomato & Buffalo Mozzarella Salad \$12.50

Local heirloom tomatoes, fresh mozzarella, arugula, pesto, torn basil,  
balsamic drizzle, extra virgin olive oil, sea salt & cracked black pepper GF

#### BBQ Glazed Salmon Over Baby Romaine \$17.75

Grilled corn, baby heirloom tomatoes, charred green beans, poblano ranch dressing & queso fresco GF

#### Manor House Salad Sm \$7.25 Lg \$9.25

Medley of seasonal greens, cucumbers, roasted corn, tomatoes, shaved red onions & olives GF

#### Salad Dressings GF

Caesar, Ranch, Blue Cheese, Honey Mustard, Balsamic Vinaigrette,  
Thousand Island, Italian Vinaigrette, Fat Free Raspberry Vinaigrette, Oil & Vinegar

### Sandwiches & Such

Served with a pickle spear & potato chips or French fries

Add: Fruit \$2.00 Cole slaw \$1.50 Curly fries \$1.50

Sweet Potato fries \$1.50 Battered Onion Rings \$1.50

#### Moroccan Lamb Burger \$13.75

Middle Eastern spiced ground lamb, sweet tomato jam, arugula, harissa aioli, sliced cucumber & focaccia bun

#### Grilled Vegetable Panini \$10.50

Herb marinated & grilled zucchini, yellow squash, red pepper, eggplant, ramp pesto  
provolone cheese & ciabatta bread

#### Broiled Lump Crab Cake Sandwich \$24.20

Lemon saffron aioli dipping sauce, lettuce, tomato served on a potato knot roll

#### Char Grilled Manor Burger \$12.00

Turkey Burger \$10.25 Black Bean Veggie Burger \$9.25

8 oz's of Angus grade ground sirloin cooked to your liking & served on a toasted brioche roll

Topping:

Sautéed mushrooms, avocado, bacon, American cheese, Swiss cheese,  
Cheddar cheese, Provolone cheese or Blue cheese

### Manor Spa Selections

#### Hawaiian Chicken Kabobs \$12.95

Chicken breast, pineapple, grilled vegetables layered on skewers & grilled with a teriyaki glaze,  
served with mango-cilantro jasmine rice

#### Ahi Tuna & Watermelon Salad \$17.75

Sesame crusted ahi tuna, seared, seared & served with mint infused watermelon, cucumber, pickled onion,  
feta cheese, macadamia nuts & cilantro-lime vinaigrette GF

#### Shrimp Primavera \$17.75

Grilled shrimp, bell pepper, broccoli, asparagus, spinach, zucchini,  
yellow squash noodles & white wine-garlic primavera sauce GF

All Spa dishes are 500 calories or below

### Main Entrées

#### Char Grilled Filet Of Beef ~ Choice of two sides

Cooked to your liking 6 oz. \$23.50 8 oz. \$29.50 GF

#### Char Grilled New York Strip Steak ~ Choice of two sides

Cooked to your liking 8 oz. \$19.00 14 oz. \$29.00 GF

#### Broiled Jumbo Lump Crab Cake ~ Choice of two sides

Served with lemon & Old Bay tartar sauce Single \$23.95 Double \$33.95

#### Parmesan-Herb Crusted Salmon \$19.50 ~ Choice of one side

Salmon over summer vegetable primavera & heirloom tomato pure GF

#### Kung Poa Pork \$18.20 ~ Served with side salad

Crispy pork loin, bell pepper, onions, bean sprouts, snap peas, peanuts, spicy hoisin chili sauce & jasmine rice

#### Chicken Milanese \$14.50 ~ Choice of one side

Lightly breaded & pan seared, finished with a lemon parsley butter on top of linguine pasta

#### Chicken Caprese \$17.75 ~ Choice of one side

Herb marinated chicken, local beefsteak tomato, basil, fresh buffalo mozzarella, balsamic,  
Served with grilled summer vegetables medley GF

#### Creole Style Rice Bowl ~ No sides

Tofu \$ 12.95 Chicken \$16.95 Shrimp \$18.95 Steak \$19.95

New Orleans style vegetables simmered in a Creole sauce with andouille sauce, tomatoes & Cajun spices,  
served with rice & topped with scallions.

#### Fresh Fish Of The Day 6 oz Portion ~ Choice of two sides GF

Ask your server for today's selection (Grilled, Blackened, Fried or Teriyaki) \$ Market Price

## Sides

Baked Potato	\$4.00	Baked Sweet Potato	\$4.00
Steamed Rice	\$3.00	Garlic Mashed Potatoes	\$4.00
French Fries	\$2.50	Curly Fries	\$3.00
Battered Onion Rings	\$3.50	Sweet Potato Fries	\$3.00
Cole Slaw	\$2.50	Vegetable Of The Day	\$2.75
Sautéed Spinach	\$3.00	Seasonal Fruit	\$3.75

## Desserts:

Scoop of Ice Cream: Vanilla, Chocolate or Strawberry.....	\$4.00
Warm Brownie Sundae.....	\$5.50
New York Style Cheesecake.....	\$6.50
Daily Selection.....	Ask Your Server
Iron Skillet Chocolate Chip Cookie: cooked fresh to order.....	\$7.00

# Wine By The Glass

## White Wines By The Glass

*Crisp & Refreshing: Light to Medium-Bodied Wines*

		\$
Moscato	Menage a Trois ~ Napa Valley, California	7.50
Riesling	Urban ~ Mosel, Germany	8.50
Pinot Grigio	Angelini ~ Veneto, Italy	8.50
White Zinfandel	Beringer ~ Napa Valley, California	6.50
Sauvignon Blanc	Infamous Goose ~ Marlborough, New Zealand	9.50
Conundrum	Caymus ~ Napa Valley, California	13.50
Chardonnay	Kendall Jackson, Reserve ~ Napa Valley, California	9.50
Chardonnay	Sonoma Cutrer ~ Russian River, California	12.00
Chardonnay	Heitz Cellar ~ St. Helena, California	11.50
Chardonnay	Rombauer ~ Napa Valley, California	15.00

## Rose Wines By The Glass

*Classic, Crisp & Clean: Medium-Bodied Wine*

Barbera	Day Owl ~ California, 2017	8.50
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## Red Wines By The Glass

*Elegant Wines that make versatile partners with food: Light to full-Bodied Wines*

Pinot Noir	Bouchard Aine & Fils ~ France	8.50
Pinot Noir	Meiomi ~ St. Helena, California	13.50
Merlot	Hogue ~ Columbia, Washington	8.50
Malbec	Diseno ~ Mendoza, Argentina	7.50
Shiraz	Jacob's Creek ~ Barossa Valley, Australia	7.50
Old Vine blend	Bogle ~ Clarksburg, California	9.50
Cabernet Sauvignon	3 Girls ~ Lodi, California	9.50
Cabernet Sauvignon	Ca'Momi ~ Napa Valley, California	13.50

## Sparkling

White Blend	Freixenet, Brut "Cordon Negro" ~ Catalonia, Spain 187 ml.	8.50
Prosecco-Glera	Carpene Malvolti, Extra Dry ~ Veneto, Italy 185ml.	12.50

## Dessert Wine

Viognier	Apolloni, Dolce Vino ~ Oregon, United States	13.50
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