

SMALL PLATES

Spinach Dip (V) – \$9.95

Special Blend of Spinach, Artichokes & Cheese. Garnished with Chopped Tomato. Served with Homemade Tortilla Chips, Sour Cream and Fresh Salsa.

Crab Dip – \$9.95

Fresh Blue Crab Blended in a Two-Cheese Cream Sauce with Cajun Spices. Topped with Toasted Bread Crumbs. Served with Pita Points.

Hummus & Pita (V) – \$5.95

Ground Chick Peas Blended with Lemon, Garlic and Tahiti. Garnished with Red Peppers, Extra Virgin Olive Oil and Grilled Pita.

Sliders 3 Ways – \$7.95

Angus (3) - Seasoned Angus Burgers, Aged Cheddar, Crisp Apple Wood Bacon, Pickle and Red Onion.

Meatball (2) - Large Italian Meatball with Marinara and Fresh Mozzarella Cheese.

Fried Chicken (3) - Southern Fried with Lettuce, Pickle and Honey Mustard.

Potato Pancakes (6) (V) – \$5.95

Shallow-Fried Pancakes of Shredded Potatoes Flavored with Onions and Garlic Served with Apple Sauce and Sour Cream.

Ahi Tuna – \$10.95

Thinly Sliced Seared Sesame Encrusted Ahi Tuna Served Over a Jicama Salad with Sweet and Tangy Dipping Sauce.

Ahi Tuna Avocado Taco – \$11.95

Seared Tuna, Avocado, Cilantro, Carrots and Cucumbers with Pomegranate Mayo Wrapped in a Flour Tortilla.

Coconut Shrimp – \$9.95

Fresh Shrimp Hand Battered and Dipped in Shredded Coconut Fried to Perfection. Served with a Horseradish Orange Marmalade.

Shrimp Cocktail – \$9.95

Large Refreshing Chilled Shrimp Served with a House-made Cocktail Sauce with a Kick.

Shrimp Orzo – \$9.95

Sautéed Shrimp and Orzo in a Parmesan and Jack Cheese Cream Sauce, Topped with Marinara.

Grilled Manor Wings 3 Ways - Grilled / Buffalo / BBQ

5 Wings - \$5.95 / 10 Wings - \$9.95 / 15 Wings - \$13.95

Sweet 'n Smoky Deliciousness, Served with Cilantro Ranch Dipping Sauce & Celery

Chicken Tenders – \$8.95

Served with Your Choice of BBQ, Honey Mustard or Sabi Dipping Sauce.

Calamari – \$9.95

Hand Breaded and Flash Fried, Served with Our House Marinara.

Szechwan Calamari – \$11.95

Cornmeal and Tempura Breaded Calamari, Tossed in Szechwan Sauce, Topped with Toasted Almonds, Red Peppers, Sesame Seeds and Scallions.

Bahamian Conch Fritters – \$8.95 - Served with a Calypso Dipping Sauce.

Edamame (V) – \$4.95 - Steamed Soy Beans Sprinkled with Sea Salt.

Vegetable Spring Rolls (V) – \$7.95 - Served with Plum Sauce.

Raspberry Baked Brie (V) – \$10.95

Imported Brie with Raspberries Wrapped in a Puff Pastry Baked to a Golden Brown with Grapes, Apple Wedges and Sliced Baguettes.

German Pretzel – \$6.95 - Served with a Smoked Cheddar Dipping Sauce.

FLATBREADS \$8.95

JD BBQ Chicken

Sweet & Tangy BBQ Sauce, Grilled Chicken, Red Onion, Tomato and Monterey Jack Cheese.

Margherita (V)

Fresh Tomato and Fresh Mozzarella, Basil and Extra Virgin Olive Oil.

Southwestern Vegetarian (V)

Fresh Tomatoes, Onions, Peppers, Black Beans, Corn with Chipotle Mayo and Goat Cheese.

Cajun

Sausage, Fresh Mozzarella, Cajun Marinara, Red Peppers, Red Onions with Chipotle Mayo Drizzle.

SIDES \$4.95

Homemade Tortilla Chips with Fresh Salsa

Homemade Onion Rings – Served with Sabi Sauce

Onion Petals – Served with Sabi Sauce

Cornbread Pudding

Thick-cut Sweet Potato Fries - Served with Maple Dipping Sauce

Seasoned French Fries

Vegetable of the Day

Crispy Brussels Sprouts with a Kick

*Consuming raw or under cooked food such as shellfish, poultry, pork, beef, fish and eggs may increase your chance of food born illness.
*18% gratuity will automatically be added to parties of 6 or more.
(V) Vegetarian

SALADS

Add Chicken \$4. Steak, Salmon or Shrimp \$5

Mixed Greens Salad (V) – \$5.95

Fresh Greens, Toasted Pumpkin Seeds, Tomatoes, Cucumbers, Red Onions and Balsamic Vinaigrette.

Knife & Fork Salad – \$6.95

Wedge of Iceberg Lettuce, Red Onion Rings, Crumbled Apple Wood Smoked Bacon & Blue Cheese, Dressed with a Balsamic Vinaigrette

Manor Caprese (V) – \$7.95

Beafsteak Tomatoes, Fresh Mozzarella, Stacked with Fresh Basil. Garnished with Extra Virgin Olive Oil and a Balsamic Reduction.

BBQ Chicken Chop – \$13.95

Chopped Iceberg and Romaine Lettuce, Tomatoes, Onions, Jicama, Black Beans, Corn, Cilantro, House Ranch Dressing, Diced BBQ Chicken and Monterey Jack Cheese. Garnished with Tortilla Chips.

Chicken Caesar Salad – \$12.95

Crisp Romaine Lettuce, Herb Croutons and Shaved Parmesan Cheese, Tossed in Our House Tangy Caesar Dressing Topped with a Sliced Grilled Chicken Breast.

Chinese Chicken Salad – \$13.95

Sliced Chicken Breast with Romaine Lettuce, Napa Cabbage, Green Onions, Toasted Almonds, Crispy Wontons, Bean Sprouts, Mandarin Oranges, Sesame Seeds. Tossed in Our Special Chinese Sesame Dressing.

Served with Fries and a Pickle
Substitute a Small House Salad for \$1.50

HANDHELDS \$10.95

Smoked Turkey, Brie & Apple

Smoked Turkey Breast with Brie, Granny Smith Apple and Honey Mustard on Focaccia.

Skirt Steak Sandwich

Thinly Sliced Grilled Skirt Steak with Tomato, Field Greens, Blue Cheese and Onion on a Baguette. (Served Room Temperature)

BBQ Chicken Chop Wrap

Fried Chicken Tenders with BBQ Sauce, Lettuce and Tomatoes, Jack Cheese and Drizzled with Ranch on a Flour Tortilla.

Grilled Cheese (V)

Fontina and White Cheddar Cheese with Roasted Tomatoes on Thick-cut Challah Bread. (Add Apple Wood Smoked Bacon for \$1.00)

Served with Fries and a Pickle
Substitute a Small House Salad for \$1.50
Veggie Burger Available for Substitution

BURGERS \$11.95

The Manor Burger

½ lb. Angus Burger with Fontina Cheese, Lettuce, Tomato and Onion.

Black & Blue Burger

½ lb. Angus Burger with Crumbled Blue Cheese, Lettuce, Tomato and Onion.

BBQ Burger

½ lb. Angus Burger with BBQ Sauce, White Cheddar, Lettuce and Tomato. Topped with a Crispy Onion Ring.

Add a Fried Egg to any Burger \$1.50

Add Apple Wood Smoked Bacon \$1.00

Add Side House or Caesar Salad for \$4.00

HOUSE PLATES

Mac & Cheese – \$14.95

Roast Garlic and Aged Cheddar Cheese Sauce Served Over Orecchiette Pasta, Baked to a Golden Brown with Choice of Blue Crab or Grilled Chicken.

Chicken Bastille – \$14.95

Basil and Sea Salt Marinated Over Roasted Tomatoes, Red Onions, Fingerling Potatoes, Zucchini and Squash Served with a Sweet Basil White Wine Sauce.

Chicken Milanese – \$15.95

Thinly Pounded Chicken Breast Coated in Italian Bread Crumbs, Pan Fried. Topped with Mixed Greens, Tomato, Cucumber, Onion Tossed in Balsamic Vinaigrette.

Grilled Skirt Steak – \$17.95

Served with Sweet Potato Wedges and Fresh Vegetables.

Grilled Argentinian Steak – \$20.95

Over Saffron Yellow Rice, Black Beans, Tomatoe Mojo and Sour Cream. Topped with Chimichurri and Sliced Red Onion.

Bronze Roasted Salmon – \$17.95

Fresh Chilean Salmon with Lemon Vinaigrette Over Roasted Fingerling Potatoes, Zucchini and Squash.

Swai – \$19.95

Vietnamese White Fish Pan Fried with Lo Mein Noodles and Asian Vegetables in a Brandy Tarragon Cream Sauce.



www.THEMANORCOMPLEX.COM