Appetizers

Pick any Two Appetizers as an Entrée - $14.95
Served with house salad.

Asian Chicken With Peanut Sauce - $5.75
Strips of chicken seasoned with coriander, cumin and curry. Served with a peanut sauce and a cucumber raita.

Maine Crab Cakes - $5.75
Maine crab meat mixed with Old Bay seasonings, mayonnaise, and dill. Served with a whole grain mustard.

Stuffed Portobella Mushrooms - $6.50
Stuffed with a lobster, scallop, and shrimp stuffing. Oven roasted and topped with a tomato- tarragon hollandaise sauce.

Gravlax - $6.75
Fresh Atlantic Salmon cured with fresh dill, juniper berries, salt and peppercorns. Served with aïoli and toast rounds.

Pizza Sampler - $6.75
A six inch pie made from your selection of any one of our regular pizzas.

Lobster Spring Rolls - $6.75
Shucked lobster meat sautéed with red peppers, scallions, pea pods, water chestnuts and fresh ginger in a won ton wrapping and fried in peanut oil. Served with a hot mustard and oriental duck sauce.

Grilled Mushrooms Ravioli - $6.95
Served on a hazelnut cream with caramelized red onions.

Shrimp Cocktail - $6.75
Jumbo shrimp served with our homemade cocktail sauce or a remoulade sauce (a spicy tartar sauce with anchovy and garlic).

Grilled Vegetables and Asiago Polenta - $6.75
Vegetables marinated then grilled, and served with our Asiago polenta, pesto, hummus and balsamic vinaigrette.

Lobster Capellini - $6.95
Shucked lobster meat sautéed in our infused olive oil with mushrooms, artichoke hearts, scallions, chopped tomato sauce, fresh herbs and white wine. Served on a bed of angel-hair pasta.

Bruschetta - $3.75
Italian garlic bread. We use a special blend of Anise, fresh garlic, parsley, oregano, Parmesan cheese and black pepper all whipped into our creamy butter and blended with olive oil on top of our Italian bread. Served with our marinara sauce.

Grilled Shrimp and Portabella Mushrooms - $7.95
Served with a tomato and Balsamic Vinegar sauce.

Artichoke and Hot Asiago Cheese Dip - $6.95
Served with our own toasted breads.

Wood Oven Baked Onion Soup - $4.75
A hearty favorite topped with melted Asiago, mozzarella and fontina.

Soups

Soup of the Day - $3.75
Your server will describe tonight's special.

New England Style Chowder - $4.75
Classic New England fare, we vary the chowders daily. Your server will describe tonight's special.

Salads

Field Green Salad with Wood Baked Croutons- $2.75
Leaf lettuces and fresh seasonal vegetables served with choice of dressings....
Fresh Herb Dijon Vinaigrette - Blue Cheese and Green Peppercorn - Creamy Dill & Horseradish - Raspberry Vinaigrette.

Caesar Salad with Wood Baked Croutons - $6.75
With Spicy Shrimp: add $4.00 With Lobster: add $4.00 With Grilled Chicken: add $3.00 With Gravlax: add $3.00
With Maple Leaf Farms smoked Duck Breast: add $3.00

Grilled Vegetables and Asiago Polenta - $6.75
Vegetables marinated then grilled, and served with our Asiago polenta and pesto, hummus and balsamic vinaigrette.

Pasta

Chicken and Wild Mushrooms with Fusille Pasta - $15.75
Chicken and seasonal wild mushrooms sautéed with roasted garlic, red peppers, and broccoli, tossed with a pesto and Fusille.

Lobster Capellini - $18.75
Shucked lobster meat sautéed in our infused olive oil with mushrooms, artichoke hearts, scallions, chopped tomato sauce, fresh herbs and white wine. Served on a bed of angel hair pasta.

Vegetable Lo Mein - $12.95
Pea pods, red peppers, water chestnuts, mandarin oranges and broccoli sautéed in sesame oil with fresh ginger and garlic tossed with Japanese buckwheat soba noodles.
With Grilled Shrimp: add $5.00 With Grilled Chicken: add $4.00 With Grilled Duck: add $4.00.

Chef Kirstin Johnson C.C.C.
Johnson & Wales

Sous Chef Michael Sanborn

Manor Specialties

Entrées include: Fresh Bread, Salad, Vegetable and choice of Starch.

Our Favorites

Pick any Two Appetizers as an Entrée - $14.95
(Served with house salad).

Shrimp, Chicken and Beef Tenderloin Skewered - $19.75
A Manor Specialty. **Your choice of three, mix and match or all the same.** Shrimp, Chicken and Beef Tenderloin with fresh garden vegetables on a skewer. Served with a onion rosemary barbecue sauce.

One Pound Pork Chop Lightly Smoked - $15.75
Served with a pineapple raisin chutney. *" The Best "*

BBQ Pit Smoked Aged Prime Rib of Beef
THE ULTIMATE grilled and smoked with oak wood. Served with White Mountain Mushrooms or Horseradish sauce.
3/4 Pound: $15.75 - 1 Pound: $19.75

Grilled Chicken with Lobster - $17.75
A boneless breast of chicken marinated, grilled and topped with sautéed lobster, shiitake mushrooms and vermouth.

Wood Fired Chicken with Calypso Beans - $14.75
Roasted, semi-boneless, smoked chicken breast stuffed with Ricotta cheese; and topped with sundried tomatoes and artichoke relish. Served on a braised calypso bean ragout.

Wood Fired Duck with Blackberry Sauce - $16.75
Semi boneless duck oak roasted and served with a blackberry brandy sauce.

Veal with Crab meat and White Asparagus (Oscar) - $16.75
Scallops of veal sautéed in butter, topped with crab meat, white asparagus and crowned with hollandaise.

Herb Crusted Filet Mignon - $18.75
A grilled tenderloin of beef, topped with vegetable herb bread crumbs. Served on a black truffle bordelaise sauce.

Grilled Ostrich - $18.75
Tender medallions of grilled ostrich. Served with a dijon, red currant, port wine sauce and forest mushrooms.

New York Sirloin Steak - $18.75
A twelve ounce sirloin steak, dry aged, topped with your choice of grilled forest mushrooms or béarnaise sauce.

Lamb with Fresh Rosemary - $19.75 ..... ***This is the best lamb you'll ever taste.***
A fresh domestic lamb shank braised with celery, onions, carrots, mushrooms, bay leaf, rosemary, thyme, beef stock and red wine. Served with a sauce made from fresh vegetables and Madeira.

Roast Venison - $21.75
Deer meat marinated in olive oil, red wine with fresh herbs and dijon mustard. Oven roasted and served with a cranberry and dried cherry chutney.

Baked Haddock with Maine Crab - $15.75
Fillet of haddock topped with a Maine crab stuffing and baked to a golden brown.

Atlantic Salmon Pan Roasted with Mediterranean Olives - $17.75
Fresh fillet of Atlantic Salmon, served on a sauce made with a blend of Mediterranean olives, red peppers, white wine and lemon.

Our Wood Fired Baked Pizza

Extra Plate Charge $2.00

Five Cheese - $9.95
Asiago, fontina, mozzarella, Parmesan and ricotta with marinara, pesto and sliced plum tomatoes.

Eggplant and Proscuitto- $9.95
Eggplant, Proscuitto ham, roasted garlic, marinara, pesto, fresh herbs and cheese.

Classic Pepperoni - $9.95
Even the most sophisticated of pizza lovers occasionally succumb to this classic topping.

Maple Sausage - $10.95
Fresh ground pork sausage, maple syrup, sage, fennel, onions and cheeses.

Chicken and Broccoli - $10.95
Lemon pepper chicken, broccoli, sliced plum tomatoes, red peppers, pesto, smoked Gouda and a five cheese blend.

Hawaiian - $10.95
Fresh cut pineapple, Canadian bacon, marinara, fresh herbs, fontina, Asiago and mozzarella.

White with Artichoke Wild Mushrooms - $12.95
Pesto, ricotta, four cheese blend, artichokes, plum tomatoes and White Mountain wild mushrooms.

Californian - $12.95
Garlic, marinara, sour cream, spinach, avocado, roasted red peppers, anchovy, eggplant, green peppercorns, mushrooms and cheese.

Oriental Chicken and Wild Mushrooms - $10.95
Chicken marinated in terriyaki sauce, onions, White Mountain mushrooms, sesame seed oil, secret sauce and a five cheese blend.

Grilled Vegetable - $10.95
A whole wheat shell topped with pesto, marinara, four cheeses, zucchini, portobella mushrooms, summer squash, leeks, eggplant and red peppers.

Spicy Chicken - $10.95
Plum tomatoes, cilantro, spicy marinated chicken, grilled eggplant, mushrooms, onions and cheeses.

All our pizzas can be made with a whole wheat crust. Tell your server when ordering.

Happy New Year from all of us at The Stonehurst Manor

All Dinners Include

Choice of appetizer, caesar salad, intermezzo, choice of entrée, vegetable, starch, bread, choice of dessert and coffee or tea.

Appetizers

Shrimp Cocktail

Jumbo gulf shrimp served chilled with a spicy red chili sauce flavored with horseradish, black pepper and lemon.

Artichoke and Hot Asiago Cheese Dip

Served with our own toasted breads.

Grilled Mushrooms Ravioli

Served on a hazelnut cream with caramelized red onions.

Lobster Bisque

Classic New England recipe.

Salad

Caesar Salad

Intermezzo

Citrus Sorbet

Gratuity Is Not Included

Entrées

BBQ Pit Smoked Aged Prime Rib of Beef

THE ULTIMATE grilled and smoked with oak wood.
Served with White Mountain mushrooms or horseradish sauce.

Chicken and Lobster in Puff Pastry

Boneless chicken breast stuffed with lobster, wrapped in puff pastry and topped with hollandaise sauce.

Veal with Crabmeat and White Asparagus (Oscar)

Scallops of veal sautéed in butter, topped with crabmeat, white asparagus and crowned with hollandaise.

Grilled Atlantic Salmon and Rock Shrimp

Grilled Atlantic salmon topped with rock shrimp and served on a mango cream sauce.

Roast Venison with Truffle and Wild Mushroom

Roast leg of venison marinated in red wine, oven roasted and topped with a brown sauce of wild mushrooms and truffles.

Wood Fired Duck with Blackberry Sauce

Semi boneless duck oak roasted and served with a blackberry brandy sauce.

Lamb Top Round Steaks

Marinated in a rosemary infused Chianti, roasted and served sliced with a black truffle mushroom sauce.

Dessert

Hot Raspberry on Vanilla Ice Cream
Black Forest Cake
Chocolate Grand Marnier Mousse

Coffee, tea or fresh brewed decafeinated coffee

Gratuity Is Not Included