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, scallion, and shrimp stuffing. Oven roasted and topped with a tomato-tarragon hollandaise sauce.

Gravlax - $6.75
Fresh Atlantic Salmon cured with dill, juniper berries, salt and peppercorns. Served with aloe 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
Shredded 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
Shredded lobster meat sautéed in our infused olive oil with mushrooms, arugula 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 Asiago, 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 Portobella Mushrooms - $7.95
Served with a tomato and Balsamic Vinaigrette.

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

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

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 Pepperoni / Creamy Dill & Horseradish / Raspberry Vinaigrette.

Caesar Salad with Wood Baked Croutons - $6.75

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

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

Lobster Capellini - $18.75
Shredded lobster meat sautéed in our infused olive oil with mushrooms, arugula 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 cyprine hoisin sauce.

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

Entries Include: Fresh Bread, Salad, Vegetable and choice of Starch.

Our Favorites

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

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 sweet and spicy chicken breast stuffed with Rivoli cheese and topped with sundried tomatoes and arugula relish.

Wood Fired Duck with Blackberry Sauce - $16.75
Served on a braised calypso bean ragout.

Veal with Crab meat and White Asparagus (Oscar) - $16.75
Scallop 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 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 bernaise sauce.

Lamb with Fresh Rosemary - $19.75
This is the best lamb you’d ever taste.

A fresh domestic lamb, simply braised with coriander, 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
Roast 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
Filet of haddock topped with a Maine crab stuffing and baked in a golden brown.

Atlantic Salmon Pan Roasted with Mediterranean Olives - $17.75
Fresh filet 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 Prosciutto - $9.95
Eggplant, prosciutto 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, made with sage, onion, toasted, 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, asaggio and mozzarella.

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

California - $12.95
Sliced tomatoes, fresh mozzarella, spinach, broccoli, roasted red peppers, anchovy, vegetarian, green pepperoni, mushrooms and cheese.

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

Grilled Vegetable - $10.95
Broccoli and Wild Mushrooms topped with pesto, marinara, four cheeses, zucchini, portobella mushrooms, summer squash, leeks, eggplant and red peppers.

Spicy Chicken - $10.95
Hot tomatoes, chilies, spicy marinated chicken, grilled eggplant, mushrooms, onions and cheese.

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 decaffeinated coffee*

**Gratuity Is Not Included**