

# The Manor Golf and Country Club Dinner Menu

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## HOLE NUMBER 1 (STARTERS)

### Chef's Soup Creation

Club-made Seasonal Soup Selection \$6

### Chicken Flyers

Lemon pepper or traditional Buffalo chicken wings 6-\$13 10-\$17  
– Served with celery sticks, carrot sticks, ranch or bleu cheese dressing

### Bada Bing Shrimp

Fried cork screw shrimp, scallions, diced tomato, sriracha \$22

### Pan Seared Chicken Dumplings

Lemongrass, toasted sesame seeds, teriyaki glaze \$18

### Portobello "Crustless" Pizza

Grilled Portobello mushrooms, sliced roma tomato, buffalo mozzarella, pesto sauce, basil threads \$16

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## FROM THE "GREENS"

### Manor's Salad

Living red and green oak, living baby romaine, european cucumber, golden raisins, shaved sweet onions, toasted pumpkin seeds, cranberry vinaigrette \$14

– Add: Chicken, Shrimp or Salmon \$7

### Greek Salad

Chopped romaine, tomato, cucumber, kalamata olives, sweet red onion, feta cheese, tossed with Greek Dressing \$15

– Add: Chicken, Salmon or Shrimp \$7

### Little Gem Caesar Salad

Ciabatta crouton curl, parmesan cheese crisp, zesty caesar dressing, basil oil \$20

– Grilled Chicken, Salmon or Shrimp

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## HAND HELDS & DRIVERS

All sandwiches and burgers include choice of side

### The Manor Burger

Applewood smoke bacon, aged white cheddar, herb aioli, lettuce, tomato, onion, pickle, toasted bun \$16

### Garden Burger

Fresh ground chic peas, edamame, onion, carrots, fresh herb, topped with charred tomato, pepper jack cheese, toasted bun \$14

### Chicken Quesadilla

Southwest pulled chicken, cheddar cheese, onion, bell peppers, flour tortilla, maria's pico, sour cream, guacamole \$14

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## MAIN COURSE

### Grilled Filet Mignon

Charred broccoli spear, whipped potato, red wine demi \$48

### Pan Seared Grouper

Zucchini noodles, garlic roasted potato, lemon buerre blanc, fresh chives \$39

### Blackened Cowboy Ribeye Steak

14oz Bone-in Ribeye, sautéed globe carrots & mushrooms, roasted crushed potato, fresh chives \$42

### Basil Shrimp Pasta

Sautéed Jumbo Shrimp, shaved parmesan cheese, basil olive oil, chef's choice of pasta, grilled brioche crostini \$36

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## SIDES \$5

**Parmesan French Fries, Sweet Potato Fries, Onion Rings, Tater Tots**

**Baby Green Beans \$7**

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Please inform your server if you or anyone in your party has food allergies

All food and beverage purchases are subject to a 20% service charge,

a portion of which may be distributed by the Club to certain food and beverage service employees.

The service charge is not a tip or gratuity.

*The  
Hearth*