
APPETIZERS

SALTED EDAMAME \$13

Salted edamame beans.

TRUFFLE PARM FRIES \$15

Fries with truffle oil and lemon aioli.

JAPANESE PAN-SEARED GYOZA

VEGGIE \$16 | WAGYU BEEF \$22

Served with chili sauce.

JUMBO SCALLOPS (3 PC) \$26

JERK CHICKEN AND CILANTRO

SPRING ROLLS \$22 (3 PC)

GARLIC BUTTER ESCARGOT \$18

Escargot bathed in a garlic butter sauce.

KOREAN SHORT RIBS \$23

Beef short ribs in Korean marinade.

SPICY BEEF SHORT RIBS \$26

Onions and peppers in house hot sauce.

1LB CHICKEN WINGS \$21

Your choice of sauce, served with celery, carrot sticks and ranch dip.

CHOICE OF SAUCES:

- Hot
- Honey Garlic
- BBQ
- Bang-Bang
- Lemon Pepper Dry Rub
- Roasted Red Pepper Dry Rub
- Curry Sauce

SANDWICHES

All sandwiches are served with fries

TURKEY CLUB \$18

Roasted turkey, crispy bacon, lettuce, tomato and mayo.

FRIED CHICKEN \$22

Fried buttermilk chicken breast, lettuce, tomato, dill pickles with chipotle aioli on a brioche bun.

REUBEN SANDWICH

\$20

Corned beef, tangy sauerkraut and Swiss cheese on rye bread with mustard.

GRILLED CHEESE

SANDWICH \$15

Sourdough bread with smoked cheddar and crispy parmesan crust. Add: Double Smoked Bacon \$5

PINEAPPLE GLAZED

JERK CHICKEN WINGS \$22

1LB Jerk wings served with celery, carrot sticks and ranch dip.

HOMEMADE COCONUT SHRIMP \$23

Golden fried shrimp. Served with sweet chili sauce.

DEEP FRIED CALAMARI \$25

Golden fried calamari. Served with our zesty in-house tartar sauce.

LOBSTER BRUSCHETTA \$27

Lobster meat, finely chopped celery, lemon juice, mayo, chives, on a toasted baguette.

WAGYU BEEF SLIDERS \$24

3 sliders dressed with chipotle aioli on brioche bun.

DUCK SPEDUCCI \$20

Perfect little chunks of duck meat on wooden skewers, served with our in-house sesame hoisin sauce.

SWEET POTATO WAFFLE FRIES \$15

Served with chipotle mayo.

HOMEMADE CRAB CAKES \$21

2 pcs of crab cakes with lemon aioli sauce.

SOUP \$15

Soup of the day.

CHILLED CREATIONS

FRESH OYSTERS

1/2 DOZEN \$25 | FULL DOZEN \$45

Served with horseradish and mignonette sauce.

TUNA POKE WITH CRISPY SHRIMP CHIPS \$25

Sushi grade ahi tuna in soy sesame marinade topped with avocado and scallions.

CHEESE BOARD \$35

Assortment of gourmet cheeses served with artisanal crackers, jam, honey, grapes, mixed olives, pickles and pepperoncini.

CHARCUTERIE BOARD

HALF SIZE \$40 | FULL SIZE \$70

Assortment of cured meats and gourmet cheeses served with artisanal crackers, jam, honey, grapes, mixed olives, pickles and pepperoncini.

SALADS

CAESAR \$15

Romaine lettuce tossed in creamy caesar dressing. Served with crunchy croutons and shaved parmesan cheese.

HOUSE \$16

Mixed greens, crunchy bell peppers, crisp cucumbers, shaved carrots, and ripe cherry tomatoes with balsamic vinaigrette dressing.

APPLE SLICE PECAN \$18

Red apple slices with pecans and cranberries on top of mixed greens with raspberry vinaigrette.

CAPRESE \$16

Ripe tomatoes, fresh mozzarella and aromatic basil with a balsamic reduction drizzle.

GOAT CHEESE AND BEET \$18

Arugula, goat cheese and beets with a delicate drizzle of our balsamic vinaigrette dressing.

STRAWBERRY BURRATA \$22

Burrata, fresh strawberries, arugula, roasted pecans, honey mustard dressing with crostini.

MANGO AVOCADO

ARUGULA \$18

Sesame seeds and zesty orange vinaigrette.

ADD-ONS FOR SALADS:

- Double Smoked Bacon \$5
- Tofu \$7
- Grilled Chicken Breast \$9
- Homemade Crab Cake \$8
- Grilled Garlic Shrimp (3pcs) \$12
- 6oz Steak \$20

MAINS

MANSION WAGYU BURGER \$29

6oz Wagyu beef burger dressed on a brioche bun, served with fries.

TANDOORI SALMON AND SHRIMP \$45

8oz tandoori salmon with 3 pcs of shrimp served with rice, seasonal vegetables and mango salsa.

½ SMOKEY BBQ CHICKEN \$36

Served with rice and Greek salad.

ATLANTIC SALMON \$38

8oz Atlantic salmon served with rice, seasonal vegetables and mango salsa.

BOMBAY BUTTER CHICKEN \$31

Served with rice, naan and mango salsa.

LAMB CHOPS \$65

Succulent lamb chops served with seasonal vegetables and garlic mashed potatoes.

CRISPY BEER BATTERED HALIBUT \$39

Crispy beer battered halibut served with fries, homemade tartar sauce and coleslaw.

SURF 'N' TURF \$90

6oz butterfly lobster tail and a premium 12oz New York steak (certified angus beef). Served with seasonal vegetables and garlic mashed potatoes.

10oz NEW YORK STRIPLOIN STEAK \$45

Premium cut New York striploin steak (certified angus beef) grilled to perfection, served with seasonal vegetables and garlic mashed potatoes.

12oz NEW YORK STRIPLOIN STEAK \$55

Premium cut New York striploin steak (certified angus beef) grilled to perfection. Served with seasonal vegetables and garlic mashed potatoes.

BONE IN 20oz RIB EYE STEAK \$75

Premium cut rib eye steak grilled to perfection served with seasonal vegetables and garlic mashed potatoes.

Choice Of Sauce For Meat

· Peppercorn · Chimichurri · Demi-Glace

PASTAS

ALL PASTAS ARE SERVED WITH A SIDE OF GARLIC TOAST.

CHICKEN ALFREDO \$31

Fettuccine pasta, grilled chicken and mushrooms in an alfredo sauce

VEGETARIAN PASTA \$25

Linguine pasta, zucchini, peppers, onions, mushrooms and spinach served in a rosé sauce.

Add Tofu \$7

SPICY PENNE

ARRABBIATA \$32

Spicy Italian sausages, peppers and onions.

SPAGHETTI A LA MER \$39

Classic seafood pasta with fresh mussels, clams and shrimp mixed in a white wine sauce with garlic and parsley.

SPRAGANACCI PASTA \$36

Spaghetti, chicken, shrimp, sausage, cherry tomatoes, onions and grilled peppers in spicy rosé.

MUSHROOM RAVIOLI \$26

In a spinach and creamy pesto sauce.

LOBSTER FETTUCINE \$41

Chunks of lobster, cherry tomatoes, lemon, garlic, creamy lobster sauce topped with parmesan

BUTTERNUT SQUASH

RAVIOLI \$27

Rosé sauce with sundried tomatoes topped with goat cheese.

DIVER SCALLOP RISOTTO \$39

Seared scallops served over zesty lemon fresh herb risotto topped with parmesan white wine sauce.

GLUTEN FREE PASTA OPTION AVAILABLE.

PARTY PLATTERS

CHICK-A-LICIOUS \$100

2LB chicken wings, 10 pcs chicken tenders and 6 chicken skewers served on a bed of fries.

Choice of Sauces:

- Hot
- Honey Garlic
- BBQ
- Bang-Bang
- Lemon Pepper Dry Rub
- Roasted Red Pepper Dry Rub
- Curry Sauce

MEAT-A-LICIOUS \$220

2 x 12oz New York steaks (certified angus beef), 6 x lamb chops with seasonal vegetables served on a bed of fries.

SEAFOOD PLATTER \$175

2 x blackened grilled calamari, 6 pan seared scallops, 10 garlic shrimp, 6oz x 2 lobster tails with seasonal vegetables and waffle sweet potato fries.

MANSION PLATTER \$380

Featuring 2 x 12oz New York striploin steaks (certified angus beef), tender 4 x lamb chops, 6 x black tiger shrimps, 2 x 16oz rib eye steaks, 6oz 2 x lobster tails with seasonal vegetables served on a bed of fries.

DESSERTS

TRIPLE CHOCOLATE BROWNIE \$12

Served with French vanilla ice cream.

DEEP FRIED MARS BAR CHEESECAKE \$12

CRÈME BRÛLÉE \$12

TIRAMISU CHEESECAKE \$12

PISTACHIO TARTUFO \$12

CHOCOLATE TRUFFLE CAKE \$12

WARM STICKY TOFFEE PUDDING \$13

Served with French vanilla ice cream.

*18% gratuity will automatically be added to party of 6 or more guests