

MANSION

KITCHEN + BAR

APPETIZERS

SALTED EDAMAME \$12 
Salted edamame beans.

TRUFFLE PARM FRIES \$14
Fries with truffle oil and lemon aioli.

CHICKPEA FRIES \$15 
Crispy on the outside yet creamy on the inside, served with our in-house chipotle vegan mayo.

JAPANESE PAN-SEARED GYOZA VEGGIE \$16  | **PORK \$19**
Served with crispy chili sauce.

BRATWURST SAUSAGES \$14
2 pcs of German bratwurst sausages based in piquant currywurst sauce.

GARLIC BUTTER ESCARGOT \$18
Escargot bathed in a garlic butter sauce.

KOREAN SHORT RIBS \$23
Beef short ribs in Korean marination.

SPICY BEEF SHORT RIBS \$25  
Onions and peppers in house hot sauce.

1LB CHICKEN WINGS \$20
Your choice of sauce, served with celery and carrot sticks with ranch dip.


CHOICE OF SAUCES:

- Hot
- Buffalo Blue
- Smokehouse Pepper
- Zesty Ginger Orange
- Honey Garlic
- BBQ
- Bang-Bang
- Lemon Pepper Dry Rub
- Roasted Red Pepper Dry Rub

-CHILLED CREATIONS-

FRESH OYSTERS
1/2 DOZEN \$23 | **FULL DOZEN \$44**
Served with horseradish and mignonette sauce.

COCKTAIL SHRIMPS \$26
Plump shrimp served with our tangy seafood sauce and a fresh lemon wedge.

SMOKED SALMON CROSTINI \$22 
With pickled red onion, capers, and herbed cream cheese.

PINEAPPLE GLAZED JERK CHICKEN WINGS \$22
1LB Jerk wings served with celery and carrot sticks with ranch dip.

COCONUT SHRIMP \$22
Golden fried shrimp. Served with sweet chili sauce.

DEEP FRIED CALAMARI \$23
Golden fried calamari. Served with our zesty in-house tartar sauce.

LOBSTER BRUSCHETTA \$26
Lobster meat, finely chopped celery, lemon juice, mayo, herbs like chives or parsley, on a toasted baguette.

WAGYU BEEF SLIDERS \$21
3 sliders dressed with chipotle aioli on brioche bun.

DUCK SPEDUCCI \$19
Perfect little chunks of duck meat on wooden skewers, served with our in-house sesame hoisin sauce.

HOMEMADE CRAB CAKE \$19 
2 pcs of crab cakes with lemon aioli sauce.

SOUP \$15
Soup of the day.

CHEESE BOARD \$28
Assortment of gourmet cheeses served with artisanal crackers, jam, honey, grapes, mixed olives, pickles, and pepperoncini.

CHARCUTERIE BOARD
HALF SIZE \$30 | **FULL SIZE \$58**
Assortment of cured meats and gourmet cheeses served with artisanal crackers, jam, honey, grapes, mixed olives, pickles, and pepperoncini.


PASTAS

CHICKEN ALFREDO \$29
Fettuccine pasta, grilled chicken and mushrooms in an alfredo sauce with a side of garlic toast.


VEGETARIAN PASTA \$22
Linguine pasta, zucchini, peppers, onions, mushrooms, and spinach served in a rosé sauce with a side of garlic toast.

SPICY PENNE ARRABBIATA \$32 
Spicy Italian sausages, peppers, onions, served with a side of garlic toast.

SPAGHETTI A LA MER \$29
Classic seafood pasta with fresh mussels, clams and shrimp mixed in white wine sauce with garlic and parsley.

SPRAGNACCI PASTA \$27 
Spaghetti, chicken, shrimp, sausage, cherry tomatoes, onions and grilled peppers in spicy rosé.

LOBSTER FETTUCCINE \$38
Chunks of lobster, cherry tomatoes, lemon, garlic, creamy lobster sauce topped with parmesan and a side of garlic toast.

BUTTERNUT SQUASH RAVIOLI \$27 
Rose sauce with sundried tomato topped with goat cheese.

MUSHROOM RAVIOLI \$25 
Spinach in creamy pesto sauce.

SANDWICHES

TURKEY CLUB \$17
Roasted turkey, crispy bacon, fresh lettuce, and ripe tomato with a spread of mayo. Served with fries.

FRIED CHICKEN \$20
Fried buttermilk chicken breast, lettuce, tomatoes, dill pickles, dressed with chipotle aioli on a brioche bun. Served with fries.

REUBEN SANDWICH \$18
Comed beef, tangy sauerkraut, and Swiss cheese on rye bread with a spread of mustard. Served with fries.

GRILLED CHEESE SANDWICH \$15
Sourdough bread with smoked cheddar and crispy parmesan crust, served with fries.
Add: Double Smoked Bacon \$5

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. Choose from balsamic vinaigrette, blue cheese or French dressing.

APPLE SLICE PECAN \$17
Red apple slices with pecans and cranberries on top of mixed greens and our in-house honey apple cider 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.

MANGO AVOCADO ARUGULA \$18 
Sesame seeds and zesty orange vinaigrette!

ADD-ONS FOR SALADS:

- Double Smoked Bacon \$5
- Grilled Chicken Breast \$9
- Homemade Crab Cake \$8
- Garlic Grilled Shrimp (3pcs) \$12

MAINS

MANSION WAGYU BURGER \$25
6oz Wagyu beef burger dressed on a brioche bun, served with fries.

TANDOORI SALMON AND SHRIMP \$40
Mango avocado salsa. Served with rice and seasonal vegetables.

VEGETARIAN STIR FRY \$31
Broccoli, cauliflower, carrots, red peppers, yellow peppers, mushrooms and onions doused in an Asian sesame sauce served over steamed white rice.

½ SMOKEY BBQ CHICKEN \$34
Served with rice and Greek salad.

ATLANTIC SALMON \$35
8oz Atlantic salmon in mango avocado salsa. Served with rice and seasonal vegetables.


BOMBAY BUTTER CHICKEN \$29
Mango avocado salsa. Served with rice and naan.

LAMB CHOPS \$60
Succulent lamb chops served with seasonal vegetables and garlic mashed potatoes.

12oz VEAL CHOP \$49 
Served with mashed potatoes and seasonal vegetables.

SRI LANKAN MUTTON CURRY \$50  
Spicy Bone-in mutton curry served with basmati rice, eggplant, tomato salad and fried egg.
Available on Fri, Sat, Sun only.

SURF 'N' TURF \$85
6oz Butterfly lobster tail and a succulent 12oz New York steak (certified angus beef). Served with vegetables and garlic mashed potatoes.

8oz HALIBUT FILLET \$55 
Served with white bean and spinach ragout.

8oz NEW YORK STRIPLIN STEAK \$39
8oz premium cut New York Striploin steak (certified angus beef) grilled to perfection served with fresh vegetables and mashed potatoes.

12oz NEW YORK STRIPLIN STEAK \$48
12oz premium cut New York Striploin steak (certified angus beef) grilled to perfection. Served with vegetables and garlic mashed potatoes.

16oz RIBEYE STEAK \$65
16oz premium cut ribeye steak (certified angus beef) grilled to perfection. Served with vegetables and garlic mashed potatoes.

CHOICE OF SAUCE FOR MEAT

- Peppercorn
- Chimichurri
- Demi-Glace



PARTY PLATTERS

CHICK-A-LICIOUS \$85
2LB chicken wings, 10 pcs chicken tenders and 6 chicken skewers served on a bed of fries.

Choice of Sauces:

- Hot
- Buffalo Blue
- Smokehouse Pepper
- Zesty Ginger Orange
- Honey Garlic
- BBQ
- Bang-Bang
- Lemon Pepper Dry Rub
- Roasted Red Pepper Dry Rub

MEAT-A-LICIOUS \$175
2 x 12oz New York Steaks (certified angus beef), 6 x Lamb Chops and seasonal vegetables served on a bed of fries.

MANSION PLATTER \$365
Featuring 2 x 12oz New York Striploin Steaks (certified angus beef), tender 4 x Lamb Chops, Black Tiger Shrimps, 2 x 16oz Rib Eye Steaks, 6oz 2 x Lobster Tails and seasonal vegetables served on a bed of fries.

DESSERTS

CRÈME BRULEE \$11 

TIRAMISU CHEESECAKE \$11 

MANGO SORBET \$9

PISTACHIO TARTUFO \$9 

CHOCOLATE TRUFFLE CAKE \$9

APPLE MANGO HABANERO CAKE \$12 

WARM STICKY TOFFEE PUDDING \$12
Served with French vanilla ice cream.

*18% gratuity will automatically be added to party of 8 or more.