



Mansion Dining

Appetizers

Pheasant Spring Rolls
Apricot and Sweet Chili Dipping
Sauce, Pickled Ginger
\$11.25

Katiafi Crusted Scallops
Orange and Cranberry Chutney,
Aged Balsamic Vinegar, Maché
\$12.75

Shrimp Cocktail
Tender Poached Shrimp
Served with Cocktail Sauce
\$9.75

Seared Foie Gras
Caramelized Apple, Sauterne and
Currant Glaze, Grilled Artisan Bread,
Candied Lemon Zest
\$13.75

Terrine A La Maison
Our Chef's Selection Prepared
for the Evening
\$11.75

Tart Du Jour
Light Pastry with a
Selected Savory Filling

Soup Du Jour
Freshly Prepared for the Evening

Salads

Organic Mixed Field Greens
Equinox Farm Organically Grown
Greens, Grape Tomatoes, English
Cucumber, Aged Sherry Vinaigrette
\$8.50

Grilled Vegetable Salad
Seared Boucheron Goat Cheese,
Baby Arugula
\$9.50

Classic Caesar Salad
Crisp Romaine Hearts,
Fresh Parmigiano Reggiano Cheese,
Herbed Croutons
\$8.75

Fresh Spinach Salad
Crumbled Bleu Cheese,
Balsamic Vinaigrette and Candied Walnuts
\$8.25

Baby Iceberg Lettuce
Roasted Beets, Crispy Applewood Bacon,
Watermelon Radish, Gorgonzola Cheese,
Walnut Citrus Vinaigrette
\$8.75

All Natural Grill Entrées

We Are Proud To Serve Brandt Natural Beef. It Comes Exclusively From a Single Family-Owned Herd in California. These Purebred Steer are Raised Naturally and Humanely. We Believe That the Quality of These Steaks are Superior

16 oz. Bone-In Rib Eye Steak	12 oz. Strip Steak	14 oz. Veal Chop
\$38.75	\$37.25	\$36.75

Other Grill Selections

Mixed Grille
Lamb Loin Chop, Petite
Filet Mignon, Sea Scallops
\$34.75

Grilled Swordfish Steak
Fresh, "Thick Cut" Style
\$29.75

Fresh Catch of the Day
Market Price

Grilled Lamb Loin Chops
Three Choice Center-Cut Chops
\$29.75

Roasted Lobster Tails
Canadian Lobster Tails,
White Wine, Drawn Butter
\$34.75

Cranwell Spa Selection

Herb Roasted Salmon
Braised Greens, French Lentils
Red Pepper Coulis
\$28.75
489 Calories 18 Grams of Fat

Selection of Sauces

Meats
Merlot Sauce
Garlic Herb Butter
Roasted Red Pepper Coulis

Seafood
Garlic Herb Butter
Mustard Caper Sauce
Lobster Sauce

Specialty Entrées

Braised Pinwheel Short Ribs
Yukon Gold Mashed,
Winter Vegetable Ragoût,
Fried Leeks
\$32.75

Duck Confit
Sweet Potato Bread Pudding, Braised
Endive, Drambuie with Figs and Dried Cherries
\$29.75

Salmon and Lobster Roulade
French Green Lentils, Tempura
Asparagus, Saffron Beurre Blanc
\$31.75

Grilled Tenderloin
Wild Mushroom Risotto,
Broccoli Rabe, Truffle Demi Glaze
\$34.75

Domestic Lamb Rack
Macadamian Nut Crusted,
Butternut Squash Flan,
Vermont Cheddar Potato Gratin
\$34.75

Pan Seared Striped Bass
Mediterranean Cous Cous,
Beet Reduction, Cured Lemon
\$28.75

Vegetarian Selection of the Evening

