



## APPETIZERS

<b>Baked Steak and Cilantro Empanada</b> , served with Salsa .....	12
<b>Breaded Mozzarella Cheese Sticks</b> with Zesty Marinara .....	9
<b>Caprese Insalata</b> with Fresh Mozzarella, Tomatoes and Basil with Aged Balsamic .....	10
<b>Pan Seared Scallops</b> with White Cheddar Cheese Grits and Blackberry Gastrique .....	13

## SOUP DU JOUR AND SALADS

<b>Fresh Soup</b> made in-house daily .....	5
<b>Manor Salad</b> with Baby Greens, Orange Segments, Tomatoes, Goat Cheese and Batistini Farms Aged Balsamic .....	6
<b>Asian Salad</b> with Rainbow Baby Kale, Shaved Brussel Sprouts, White Beans, Napa Cabbage and Red Cabbage and Sweet Chili Vinaigrette .....	7
<b>House Salad</b> with Tomato, Cucumber, Carrots and House-made Vinaigrette .....	6
Add Choice of Baked Salmon or Grilled Chicken Breast .....	16

## FROM THE GRILLE ROOM

*All entrées are served with French Fries or Chips*

<b>Graylyn Roasted Turkey Sandwich</b> Sliced Turkey, Swiss Cheese, Lettuce, Tomato and Bacon on Wheat Bread .....	14
<b>Grilled Chicken Sandwich</b> Cheddar Cheese, Smoked Bacon, Tomato and Lettuce on a Glazed Bun .....	14
<b>Graylyn Char-Broiled 8oz Burger</b> Lettuce, Tomato, Smoked Bacon, Red Onion and Pickles on a Glazed Bun .....	15
<b>Vegetarian Sandwich</b> Hummus, Baby Spinach, Roasted Red Pepper and Feta Cheese on Ciabatta .....	13
<b>Graylyn's Fish and Chips</b> with Deep Fried Cod Fillets with Tartar Sauce .....	16



## ENTRÉES

*All entrées accompanied with choice of seasonal sides*

<b>8oz Beef Filet Mignon Steak</b> with Cabernet Demi-Glace .....	38
<b>Pan Seared Duck Breast</b> with Sherry Reduction .....	27
<b>Roasted Chicken Breast</b> in Lemon-Caper Cream Sauce .....	23
<b>Baked Salmon Fillet</b> in Lemon-Cilantro Butter .....	26
<b>Spinach and Garlic Stuffed Ravioli</b> with Herb Clarified Butter, Roasted Pine Nuts and Parmesan Cheese .....	20

### THE MANOR

#### SALAD

Baby Greens Salad With Orange Segments, Tomatoes and Goat Cheese  
Batistini Farms Aged Balsamic

#### CHOICE OF ENTRÉE

Grilled Beef Filet Mignon served with Cabernet Demi-Glace

or

Pan Seared Sea Bass Fillet served with Chardonnay Beurre Blanc

#### DESSERT

Chocolate Torte  
served with Chantilly Cream, Raspberry Coulis and Strawberries

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### DESSERTS

<b>Vanilla Bean Ice Cream</b> .....	4
<b>Warmed Bread Pudding</b> with Vanilla Bean Sauce .....	5
<b>Chocolate Torte</b> served with Chantilly Cream, Raspberry Coulis and Strawberries .....	6

*Menu created by Executive Chef Greg Rollins and Sous Chef Josh Wentworth.*