



APPETIZERS

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

SOUP DU JOUR AND SALADS

Fresh Soup made in-house daily	5
Manor Salad with Baby Greens, Orange Segments, Tomatoes, Goat Cheese and Batistini Farms Aged Balsamic	6
Asian Salad with Rainbow Baby Kale, Shaved Brussel Sprouts, White Beans, Napa Cabbage and Red Cabbage and Sweet Chili Vinaigrette	7
House Salad 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

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



ENTRÉES

All entrées accompanied with choice of seasonal sides

8oz Beef Filet Mignon Steak with Cabernet Demi-Glace	38
Pan Seared Duck Breast with Sherry Reduction	27
Roasted Chicken Breast in Lemon-Caper Cream Sauce	23
Baked Salmon Fillet in Lemon-Cilantro Butter	26
Spinach and Garlic Stuffed Ravioli 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

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

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