



APPETIZERS

Hummus

A creamy texture of chick peas, garlic, olive oil and lemon juice. Served with toasted pita bread - 6.29

Dolmades (Dol/ma/thes)

Homemade grape leaves filled with seasoned ground beef and rice. Served with avgolemono sauce - 8.99

NEW! Mussels Bianco

Sautéed mussels in lemon butter, white wine and scallions. Served with garlic bread - 8.99

Traditional Skins

Fried potatoes topped with cheddar cheese, crispy bacon and sour cream - 7.99

NEW! Pork & Egg Spring Rolls

Deep fried and served with an Asian zesty teriyaki sauce - 7.99

Calamari

Tender calamari lightly breaded and deep fried to a golden brown. Tossed with hot sliced cherry peppers, marinara sauce and lemon wedges - 8.99

Shrimp Scampi

Five delicious shrimp sautéed with tomatoes, spinach and scallions in our own scampi sauce served over rice - 9.99

Greek Sampler

A combination platter of some all time Greek favorites including Spanakopita, Dolmades, Hummus and Pita garnished with feta, cucumber and olives - 9.99

Bruschetta

Crispy crostinis topped with diced tomatoes, onions, olive oil, parmesan, mozzarella and fresh parsley - 7.59

NEW! Caprese Salad

Fresh mozzarella and slices of tomatoes with basil and a balsamic glaze - 9.99

Manor Combo

A combination of Buffalo Chicken Tenders, Manor Skins, and a generous portion of Onion Rings. Served with sour cream, our homemade bleu cheese dressing, carrots, celery sticks and chipotle sauce - 10.99
Extra Dressing - 75¢

Tri-Colored Nachos

Crispy nachos layered with cheddar cheese, jalapeños, black olives, diced tomato salsa and garnished with sour cream - 7.29
Add Chicken - 2.99

Boneless Buffalo Wings

A half pound of Buffalo chicken tenders in your choice of mild or hot. Served with celery, carrot sticks and our homemade bleu cheese dressing - 7.99
Extra Dressing - 75¢

SOUPS & SALADS

All salads are served with pita bread.

Soup du Jour

Different every day. Please ask your server for today's hot soup. Bowl - 3.99 Cup - 2.99

New England Clam Chowder

Our version of this creamy New England favorite is full of sweet NE clams. Bowl - 4.99 Cup - 3.59

French Onion Soup

Loaded with onions and topped with a seasoned crouton and melted Swiss cheese. Full Crock - 5.59

NEW! Avgolemono

Greek egg lemon soup. Bowl - 3.99 Cup - 2.99

House Salad

A meal by itself. Fresh garden field greens accented with carrots, tomatoes, sliced cucumbers, kalamata olives and onions - 5.99
Add 6 oz. Salmon - 5.99
Add 5 Grilled Shrimp - 5.99
Add Grilled 8 oz. Chicken - 3.99

Athenian Chicken

Fresh strips of grilled chicken atop a blend of romaine and spring mix tossed with diced tomatoes, onions, olives and feta cheese - 8.99

Caesar Salad

Fresh hearts of romaine lettuce, tossed in Caesar dressing and topped with freshly grated parmesan cheese and homestyle garlic croutons - 6.29
With Grilled Chicken Breast - 9.29
With Grilled Shrimp - 11.29

Greek Salad

Our house salad topped with pepperoncini and a generous portion of feta cheese - 7.49

Traditional Mediterranean Salad

Just like back home in Greece. A platter of sliced feta cheese, kalamata olives, cucumbers, sliced tomatoes and pepperoncini over a bed of lettuce, drizzled with our oil and herb dressing - 7.99

Enjoy our Olive Baguette at home!
Half - 4.00 Whole - 7.50

Buffalo Chicken Salad

Mildly spiced Buffalo chicken tenders atop a tossed salad served with our homemade bleu cheese dressing - 9.99

Black & Bleu Avocado Steak Salad

Seasoned blackened grilled steak tips atop a platter of romaine and spring mix. Topped with carrots, tomatoes and avocado. Drizzled with bleu cheese dressing and garnished with crispy bacon and bleu cheese - 12.99

NEW! Manor Salad

Mixed greens topped with dried cranberries, candied walnuts and gorgonzola cheese. Served with a mandarin orange dressing - 8.99

Salmon Pesto with Parmesan Peppercorn

A grilled fillet of salmon basted with pesto served atop a bed of romaine and dressed with parmesan peppercorn - 12.99

Dressing Selections

Try our homemade dressings: Creamy Greek, Italian, Bleu Cheese, Honey Mustard
We also offer: Ranch, Parmesan Peppercorn, Balsamic Vinaigrette and Thousand Island

Take home one of our homemade dressings
our Oil & Feta Dip! 8 oz. - 3.50 12 oz. - 4.00

House Specialties

For parties of 6 or more we reserve the right to automatically add an 18% gratuity. Separate checks allowed for parties of 10 or less to better serve you. Before placing your order, please inform your server if you



ITALIAN SPECIALTIES

Served with a dinner salad and a slice of garlic bread.

Chicken Parmigiana

Lightly breaded fried chicken breast, topped with melted mozzarella cheese and marinara sauce. Served over penne - 12.99

Meat Lasagna

This delicate dish of seasoned beef and sausage is layered between sheets of pasta, a blend of cheeses and tomato sauce - 12.99

Eggplant Parmigiana

Sliced eggplant lightly breaded and baked in marinara sauce. Topped with mozzarella cheese and served over penne - 12.99

NEW! Mussels Fotiadis

Mussels sautéed with garlic, scallions and white wine, finished with fresh spinach and diced tomatoes over linguine - 14.99

Lobster Ravioli

Raviolis loaded with sweet Maine lobster and sautéed with portabella mushrooms in a pesto cream sauce. Served over a bed of steamed spinach - 17.99

Chicken Calabria

Chicken sautéed with roasted garlic, fresh spinach, red peppers and gorgonzola cheese. Tossed with linguine - 14.99

NEW! Chicken & Bacon Spinachi

Sautéed chicken in our light alfredo sauce, tossed with spinach and bacon. Served over penne - 14.99

Chicken & Broccoli Penne

Sautéed chicken with broccoli florets in a garlic butter sauce tossed over penne and parmesan cheese - 13.99

Chicken Bambino

Breaded and deep fried chicken breast topped with sautéed spinach, diced tomatoes and roasted garlic. Served over a layer of cheese ravioli - 14.99

Chicken Piccata

Sautéed chicken with wine, sliced mushrooms, capers and a hint of lemon over linguini - 13.99

All of our Italian Dishes can be prepared with **Gluten Free Pasta** - 2.00 additional

POULTRY

Served with your choice of any two of the following: cup of soup, baked potato, oven roasted potatoes, mashed potatoes, French fries, rice, coleslaw, salad or vegetable of the day, unless noted otherwise.

Substitute a Cup of Clam Chowder or Sweet Potato Fries - 1.75

Honey Mustard Chicken

Boneless chicken breast topped with our homemade honey mustard sauce - 13.99

Athenian Chicken

Chicken sautéed with black olives, diced tomatoes, feta cheese, spinach and a touch of ouzo. Served over rice - 13.99

Chicken a la Manor

Grilled breast of chicken baked with diced tomatoes, fresh leaf spinach and feta cheese - 13.99

BBQ Chicken

Boneless grilled chicken breast generously basted with The Manor's BBQ sauce - 13.99



We offer a children's menu. Please ask your server for assistance. Check out our special events table located in the main lobby for more information about upcoming events.

Gift certificates available.

Served with your choice of any two of the following: cup of soup, baked potato, oven roasted potatoes, mashed potatoes, French fries, rice, coleslaw, salad or vegetable of the day, unless noted otherwise.

Add Sautéed Peppers, Onions and Mushrooms - 1.99

Substitute a Cup of Clam Chowder or Sweet Potato Fries - 1.75

STEAKS & RIBS

Yankee Pot Roast

Comfort food at its best. Slow roasted and tender, covered with jardiniere sauce - 13.99

Surf & Turf*

Our mouth watering English cut of prime rib roasted in a blanket of herbs and paired with our baked or fried sea scallops - 18.99

Baby Back Ribs

The talk of the town. The most mouth-watering "fall off the bone" ribs you will ever find. Slowly basted in a secret smoky BBQ sauce. Full Rack - 18.99 Half Rack - 13.99

SEAFOOD

Salmon

Your choice of grilled, poached or baked. Try it with Cajun spices or a balsamic glaze - 15.99

NEW! Maple Grilled Salmon Fillet

10 oz. salmon topped with maple syrup, soy sauce, garlic and black pepper - 15.99

Fried Scallop Dinner

Fresh sweet sea scallops fried to a golden brown and served with fries, creamy coleslaw and tartar sauce - 15.99

Fish & Chips

Flaky white fillet of haddock breaded and deep fried. Served with fries, coleslaw and tartar sauce - 12.99

Swordfish a la Manor

Grilled swordfish steak finished in our oven with sautéed diced tomatoes, fresh leaf spinach and feta cheese - 16.99

Lobster Roll

6 oz. of sweet lobster meat piled high on toasted French bread and served with fries and creamy coleslaw - 16.99

Baked Sea Scallops

Sweet sea scallops baked in butter, white wine and a hint of lemon, then topped with lightly seasoned bread crumbs - 15.99

Baked Haddock

A generous fillet haddock baked with a seasoned crumb topping and enhanced with a hint of lemon - 13.99

Meat is cooked to the following degree of doneness:

Rare - Cool red center

Medium Rare - Warm red center

Medium - Pink center

Medium Well - Cooked through, no

Well Done - Fully cooked through

The Manor is not responsible for well

Beef Tenderloin Tips*

Moist and juicy marinated tenderloin tips grilled over an open flame - 14.99

NEW! Black Angus NY Strip

12 oz., hand cut and topped with sautéed peppers, onions and portabella mushrooms - 18.99

Prime Rib*

Slow roasted to seal in the flavor, hand carved to order just for you.

16 oz. King Cut - 17.99

12 oz. Queen Cut - 14.99

8 oz. English Cut - 12.99

NEW! Maryland Crab Cakes

Two delicious crab cakes complimented with remoulade sauce - 12.99

Seafood Casserole

A medley of haddock, salmon, shrimp and scallops topped with a lightly seasoned herb topping - 16.99

Fisherman's Chest

A seafood extravaganza of Haddock, Shrimp, Sea Scallops and Whole Bellied Clams deep fried to a golden brown. Served with fries and coleslaw - 18.99

NEW! Seafood Arabiata

Shrimp, scallops and mussels sautéed in olive oil with tomatoes, onions, capers and peppers in a spicy tomato sauce. Served over rice and topped with feta cheese - 16.99

Shrimp Scampi

Sautéed shrimp in garlic butter, lemon, herbs, scallions and white wine. Served on a bed of sautéed baby spinach and tossed with angel hair pasta - 16.99

Dijon Scallops

Sweet scallops sautéed in a creamy dijon mustard sauce with scallions and seasonings. Served atop a bed of rice and accompanied with a dinner salad - 16.99

Fried Clams

Whole bellied clams deep fried to a golden brown and served with fries, creamy coleslaw and tartar sauce - Market Price

GREEK DELIGHTS

All items are served with rice and a Greek salad unless otherwise noted.

Lamb Kabob

Pieces of lamb tips marinated in our own dressing, skewered with fresh tomatoes, onions and peppers and garnished with a side of tzatziki - 13.99

Moussaka (Moo/sah/kah)

A classic Greek dish of eggplant layers and seasoned ground beef topped with a rich b chamel sauce. Garnished with a side of marinara sauce - 11.99

Spanakopita (Span/uh/koh/pih/tuh)

A platter of mini spinach pies served with rice and accompanied with sliced feta cheese, tomatoes and cucumbers finished with a drizzle of olive oil and oregano - 10.99

Dolmades Dinner (Dol/ma/thes)

Stuffed grape leaves with rice and seasoned beef served with roasted potatoes - 11.99

Stuffed Peppers

Fresh green peppers filled to the brim with secret spices, rice and beef. Served with oven roasted potatoes - 11.99

Gyros Sandwich

My big fat Greek sandwich. Juicy slices of authentically flavored beef or chicken. Perfectly seasoned with zesty spices wrapped in a thick slice of pita bread with lettuce, tomatoes, onions and tzatziki sauce - 7.99

Gyro Platter (Yee/ro)

Juicy slices of authentic flavored beef or chicken perfectly seasoned with zesty spices atop a bed of lettuce with sliced tomatoes, cucumbers and feta cheese. Served with rice, pita bread and a side of tzatziki sauce - 11.99

BURGERS

For your total taste satisfaction, we serve **Certified Angus Beef**® brand burgers. The tastiest, juiciest beef makes them the best-tasting burgers around! Served with French fries, lettuce and tomatoes on a bulkie roll unless otherwise noted.

All Burgers can be prepared with **Gluten Free Bread** - 1.50 additional



California Burger*

Grilled and topped with bacon, avocado, lettuce, tomatoes and onion slices - 8.59



Cowboy Burger*

This one has it all. Topped with crispy bacon, portabella mushrooms, onions and sliced Swiss cheese - 8.59



Sliders*

Three mini cheeseburgers served with an array of sauces to suit everyone's taste - 7.99



Bleu Cheeseburger*

Our same great burger topped with bleu cheese - 7.99

NEW! Chipotle Burger*

With avocado, tomato, Swiss cheese and chipotle sauce - 8.99



Cheeseburger*

Our **Certified Angus Beef**® burger served with your choice of cheddar, American, Swiss or mozzarella cheese - 7.99



Italian Burger*

Our cheeseburger topped with saut ed pepperoni, onions and peppers cooked in a marinara sauce - 8.59



Hamburger*

Our own fresh **Certified Angus Beef**® hamburger served on a bulkie roll with lettuce, tomatoes and a side of mayo - 7.29



Cajun Burger*

Our **Certified Angus Beef**® hamburger seasoned with Cajun herbs and topped with cheddar cheese - 7.99

NEW! Mediterranean Lamb Burger

Topped with feta cheese, grilled fresh onion, tomato and cucumber - 9.99

Turkey Burger

For those that would like something lean and healthy, try this all turkey burger served with a slice of fruit - 7.99



We try our best to ensure that gluten free items are free of gluten and gluten derivatives. We are not responsible for individuals reactions to any food. Our kitchens do not have dedicated gluten free spaces, therefore we cannot guarantee that the foods we serve are allergen free.

Visit us at www.ourmanor.com Manor's gift certificates make everyone happy.



FEATURING 30 DRAUGHTS
OF THE COLDEST BEER IN TOWN

TAKE OUT AVAILABLE

WE SPECIALIZE IN PARTIES
Ask for more information

GIFT CERTIFICATES AVAILABLE

FRIEND US... LIKE US...
FOLLOW US...



LIGHTER FARE

Grilled Salmon

A fresh 6 oz. fillet of salmon grilled and served with vegetables and oven roasted red bliss potatoes - 9.99

Scallop Roll

Our sweet sea scallops fried to a golden brown and served on French bread with tartar sauce, fries and coleslaw - 9.99

Clam Roll

Golden brown whole belly clams served on French bread with tartar sauce, fries and coleslaw - Market Priced Daily

Fish & Chips

6 oz. haddock served with fries and coleslaw - 9.99

Baked Haddock

6 oz. of fresh flaky haddock baked in a white wine and butter sauce, then finished with a seasoned crumb topping. Served with vegetables and potato - 9.99

Cup of Soup & Dinner Salad - 4.99

Cup of Soup & Grilled Sandwich

A cup of soup served with our grilled bacon, tomato and cheese sandwich on our sourdough bread - 6.99

FLATBREAD PIZZAS

Your choice - 7.99

All our Pizzas can be prepared with Gluten Free Flatbread - 2.00 additional

Please see our disclaimer on the next page

Seafood

Shrimp, pesto, garlic and roasted red peppers with a garlic and herb cheese spread.

Chicken

Grilled chicken, spinach, black olives, pesto and gorgonzola cheese with a garlic and herb cheese spread.

Mediterranean

Black olives, spinach, tomatoes, feta cheese and tomato sauce.

Pepperoni

Pepperoni, mozzarella cheese and red sauce.

Margarita

Sliced tomatoes, mozzarella, basil, pesto, onions and roasted peppers.

NEW! Chicken Caesar

Garlic pesto, parmesan cheese and romaine lettuce top this pizza - 7.99

Meatball

Perfectly seasoned meatballs and mozzarella cheese over red sauce.

BLT

Bacon, lettuce tomato and mozzarella cheese on top of red sauce.

Ask your server for today's soup selection.

We now offer Red Bridge, Gluten Free Beer made by Budweiser.

Before placing your order, please inform your server if you or a person in your party has a food allergy.

WRAPS & SANDWICHES

All wraps and sandwiches are offered with your choice of fresh fruit, coleslaw or French fries.

Substitute Sweet Potato Fries - 1.75

California Turkey Wrap

Thinly sliced turkey rolled in a spinach and basil wrap with sliced avocado, lettuce, tomatoes and crisp bacon - 8.99

Open Faced Black Angus Steak Sandwich*

An 8 oz. USDA Black Angus sirloin steak full of flavor
Served open faced on French bread - 11.99

NEW! Honey BBQ Chicken Wrap

Crispy chicken tenders coated in honey barbecue and wrapped with lettuce, chopped tomato and bleu cheese dressing - 8.99

Fish Sandwich

Lightly breaded and fried haddock on a bulkie roll with lettuce, tomato and tartar sauce - 8.99

Lobster Roll

Six ounces of sweet lobster salad piled high on toasted French bread. Served with our homemade coleslaw - 16.99

NEW! Turkey Club

Turkey breast with smoked bacon, lettuce, tomato, mayo and Swiss cheese on our sourdough bread - 8.99

Veggie Wrap

A spinach wrap filled with sautéed vegetables and melted cheese - 7.99

NEW! Pollo Parma

Breaded chicken breast with marinara sauce and melted provolone on a sourdough roll - 8.99

All of our Sandwiches and Paninis can be prepared with Gluten Free Bread - 1.50 additional

PANINIS

All paninis are served with a choice of French fries, coleslaw or fruit of the day.

Substitute Sweet Potato Fries - 1.75

Tenderloin Panini

Beef tenderloin with roasted red peppers, mayo, feta and tomato makes this a crowd favorite! - 9.99

NEW! Caprese Panini

Sliced fresh mozzarella with olive oil, tomato, salt, pepper and a balsamic glaze. Served on ciabatta - 9.99

Pesto Chicken

Sliced grilled chicken with roasted red peppers, pesto and mozzarella cheese to entice your palate - 8.99

NEW! Chicken BLT Panini

Chicken topped off with bacon, lettuce, tomato and mayo on a ciabatta roll - 8.99

All of our Sandwiches and Paninis can be prepared with Gluten Free Bread - 1.50 additional