

DINNER

THE MANSION RESTAURANT

Executive Chef: Michael Loupe



APPETIZERS

Shrimp Scampi 10

Jumbo shrimp sautéed with garlic scampi butter and served with sweet grape tomatoes and parmesan french bread

Plantation Fried Green Tomatoes 16

Topped with Louisiana crab meat remoulade and served over fresh baby greens

Nottoway Pork Tenderloin 10

Scallopi-cut and pan-sautéed, topped with Bordelaise sauce, pepper jelly, and spicy pecans

Jumbo Lump Crab Cakes 17

Served with lemon butter sauce

Sugar Cane Chicken or Shrimp 10

Lightly breaded chicken tenders or hand-battered shrimp tossed in your choice of sauce: barbeque, buffalo, thai chili, or sugar cane buffalo

SOUPS & SALADS

Add grilled chicken \$5, blackened shrimp \$8, or jumbo lump crab \$12, to any salad

Crab & Brie Bisque 12 small/14 large

Rich and creamy bisque with jumbo lump crab

Chicken & Sausage Gumbo 10 small/12 large

A Louisiana classic, a rich roux with Louisiana spices simmered with tender chicken & spicy andouille sausage. Served with white rice

Soup du Jour 8 small/10 large

Seasonal selection, updated daily

House Salad 7

Mixed baby greens, cucumbers, grape tomatoes, sweet and spicy pecans with Louisiana cane vinaigrette (GF)

Caesar Salad 9

Chopped romaine lettuce topped with shaved parmesan and croutons, served with your choice of caesar or bleu cheese caesar dressing

Spinach Salad 14

Fresh baby spinach served with fire roasted apples, dried cranberries, artichoke hearts, avocado, bacon bits, mushrooms, grape tomatoes, sweet & spicy pecans and feta cheese in a lime citrus vinaigrette (GF)

Crab and Avocado Remoulade 16

Jumbo lump crab in a spicy remoulade atop a ripe avocado, and served over mixed greens with grape tomatoes (GF)

Ahi Tuna Salad 16

Seared ahi tuna over fresh spring mix tossed with roasted pineapple, red onion, fresh orange segments, fresh citrus and ahi sauce, and topped with pickled ginger (GF)

Seared Salmon Salad 18

Pan-seared salmon filet served atop fresh mixed greens tossed with parmesan cheese, blueberries, golden roasted pineapple, grape tomatoes, and sweet & spicy pecans in a lime citrus vinaigrette (GF)

(GF) = Gluten Free

(V) = Vegetarian

 = Wine Suggestion

ENTRÉES

Add a side salad to any entrée for \$3

Gulf Shrimp & Crab Alfredo 24

Jumbo shrimp and lump crabmeat sautéed with sundried tomatoes and basil, served over linguine pasta alfredo and topped with parmesan and romano cheeses

 *Laguna Chardonnay, Russian River Valley*

Pasta Primavera 18

Zucchini squash, sweet peppers, onions, garlic and asparagus, sautéed in olive oil and served over penne pasta.

Tossed with marinara or alfredo sauce (add \$1) (V)

 *St. Supery Sauvignon Blanc, Napa Valley*

New Orleans Style Barbeque Shrimp & Grits 22

Jumbo Gulf shrimp sautéed in a spicy barbeque butter sauce with Louisiana made andouille sausage and served over yellow stone-ground cheddar cheese grits (GF)

 *Monmousseau Vouvray, Loire Valley, France*

Pan Sautéed Gulf Redfish 24

Filet of Redfish sautéed in a spicy barbeque butter, topped with sweet & spicy pecans. Served with chef's fresh starch and seasonal vegetables (GF)

 *La Vieille Ferme Rosé, Rhone Valley, France*

Fresh Catch 24

Fresh fish filet, pan-sautéed with chef's special blend of herbs & spices, topped with citrus fondue butter, and served with chef's fresh starch and seasonal vegetables (GF)

Atlantic Salmon Belleview 24

Chops broiled to perfection, enhanced with cracked pepper, served with garlic mashed potatoes au gratin & burgundy veal glaze, served with asparagus (GF)

 *Elk Cove Pinot Gris, Willamette Valley*

Roasted Duck 26

Marinated, pan-roasted duck breast with orange blackberry glaze, served with wild rice pilaf and asparagus

 *Angulo Innocenti 'Nonni' Malbec, Argentina*

Broiled Pork Chops 22

Center cut chops broiled to perfection with a fig veal glaze, served with chef's fresh starch and seasonal vegetables

 *Omen Pinot Noir, Oregon*

Prime Rib 24

12 oz slow-roasted ribeye rack with natural au jus and horseradish sauce, served with Yukon mashed potatoes and seasonal vegetables

 *Simone Scaletta Dolcetto d'Alba, Italy*

Ribeye 30

16 oz certified Angus ribeye, served with Yukon mashed potatoes and asparagus

 *Educated Guess Merlot, Napa Valley*

Randolph Filet 35

8 oz certified Angus filet, with au jus butter atop scampi mushrooms, served with Yukon mashed potatoes and asparagus

 *Ghost Pines Cabernet Sauvignon, Napa-Sonoma*

Australian Lamb 35

Chops broiled to perfection, enhanced with cracked pepper, topped with Bordelaise sauce, and served with a garlic mashed potato au gratin cake and asparagus

 *Shannon Ridge 'Buck Shack' Red Blend, Lake County*

Executive Chef: Michael Loupe