

The Mansion Inn

Lunch Menu

Bucks County's Only 4 Diamond Restaurant & Inn

Soups

Soup du jour \$6

Seafood Bisque \$9

A blend of fresh seafood, mushrooms, tomatoes, sherry, fish stock and heavy cream.

Appetizers

Tuscan Shrimp \$12

Grilled shrimp wrapped in fresh basil and proscuitto, served on grilled tuscan bread with a black olive and tomato relish

Calamari \$9

Lightly breaded and fried; served with a key lime dipping sauce

Portabella Fries \$8

Tempura battered portabella mushrooms with garlic balsamic dip

Steamed Mussels \$11

In pesto cream sauce over charred plum tomatoes; with grilled Tuscan bread

Crostini \$9

Grilled Tuscan bread coated with tapenade; topped with spicy tomato relish and crumbled goat cheese

Quesadilla \$9

Melted with three cheeses, served with pico de gallo and sour cream
(Add chicken for \$2, crab claw meat for \$4)

Wrapped Brie with Phyllo and Fruit Chutney \$12

Warm brie in shredded phyllo with pear and sun-dried cherry chutney

Smoked Salmon Roll \$12

Wild mushrooms, shaved fennel, and purple onions wrapped in smoked salmon; served with wasabi vinaigrette and seaweed salad

Wraps

BLT Wrap **\$9**

Roasted boneless breast of chicken, bacon, lettuce, tomato, and mayonnaise, wrapped in a spinach tortilla; served with pasta salad (Grilled tuna instead of chicken add \$2)

Chicken Pesto Wrap **\$10**

Sliced chicken breast, mozzarella cheese, portabella mushrooms, tomatoes, arugula and pesto; served with pasta salad

Cheese Steak Wrap **\$12**

Thinly sliced steak with peppers, onions, and choice of cheese; served with french fries

Sandwiches

Ham and Cheese Melt **\$10**

Carved ham, cheddar and jack cheeses, pineapple chutney, lettuce, tomato and mayonnaise, served warm on a baguette with french fries

Crab Cake Sandwich **\$14**

Jumbo lump crab lightly crusted, sautéed and served on soft potato roll; with cajun remoulade, lettuce, tomato, and pasta salad

Mansion Inn Burger **\$9**

Sirloin burger with caramelized onions, mushrooms and choice of cheese; served with french fries

Shrimp Salad Sandwich **\$14**

Tossed in Dijon mustard and homemade lemon mayonnaise sauce with greens on Tuscan bread; served with pasta salad

Tuna Melt **\$10**

Tuna, sliced tomatoes, cheese, and purple onion melted on an english muffin; served with french fries

Cajun Salmon Po Boy **\$13**

Pan seared salmon with cajun spices, shredded lettuce, tomato, red onion marmalade and remoulade; served on a baguette with pasta salad

Salads

Classic Caesar Salad	\$8
Romaine lettuce with caesar dressing and parmesan croutons	
Greek Salad	\$9
Romaine tossed with tomatoes, cucumbers, kalamata olives, and feta cheese in a red wine vinaigrette; garnished with grilled pita	
Baby Spinach Salad	\$10
Smoked bacon, frizzled red onions, roasted portabella mushrooms, quail eggs and baby tomatoes; with warm honey mustard seed dressing	
Tomato Mozzarella	\$12
Baby tomatoes with bocconcini mozzarella, kalamata olives, pepperoncini, and basil; dressed with extra virgin olive oil and balsamic reduction	
(For above salads, add chicken or salmon for \$4, tuna for \$6)	
Curried Chicken Salad	\$10
Tossed in a curried crème fraîche and mayonnaise dressing; served with green apples, and grilled pita	
Smoked Salmon Salad	\$14
Arugula and spinach greens; mixed with cucumbers, olives, red onion, and apples; over smoked salmon, with a creamy ranch dressing	

Entrées

Fish & Chips	\$11
Beer battered and served with french fries and tartar sauce	
Shrimp Scampi	\$14
Traditional scampi, with garlic, white wine and butter tossed with linguini	
Pan Seared Jumbo Sea Scallops	\$17
Jumbo sea scallops pan seared with parmesan mashed potatoes and spinach in a bourbon cream	
Poached Salmon	\$15
Served chilled with asparagus, cherry tomatoes and a herb crème fraîche	
Petite Filet Mignon	\$19
Wrapped in smoked bacon with red wine demi glaze	

The Mansion Inn

Dinner Menu

Bucks County's Only 4 Diamond Restaurant & Inn

Soups

Soup du jour

p/a

Seafood Bisque

A blend of fresh seafood, mushrooms, tomatoes, sherry, and fish fumet \$9

Appetizers

Tuscan Shrimp

Grilled shrimp wrapped in fresh basil and prosciutto, served on grilled Tuscan bread with a black olive and tomato relish \$12

Calamari

Lightly breaded and fried; served with a key lime dipping sauce \$9

Wrapped Brie with Phyllo and Fruit Chutney

Warm brie in shredded phyllo with pear and sun-dried cherry chutney \$12

Portabella Fries

Tempura battered portabella mushrooms with roasted garlic balsamic dip \$8

Crostini

Grilled Tuscan bread coated with tapenade; topped with spicy tomato relish and crumbled goat cheese \$9

Smoked Salmon Roll

Wild mushrooms, shaved fennel, and purple onions wrapped in smoked salmon; served with wasabi vinaigrette and seaweed salad \$12

Lobster and Truffles

Black summer truffles, lobster meat, baby spinach, and Gruyère cheese; wrapped in puff pastry over a roasted corn cream \$16

Steamed Mussels

Mussels in a pesto cream sauce over charred plum tomatoes; with grilled Tuscan bread \$11

Yellowfin Tuna

Seared sesame crusted yellowfin tuna with marinated seaweed salad, siniche cream and crispy rice noodles \$14

Crab Cake

Jumbo lump crab meat lightly coated with panko crumbs; served with jicama, carrot and apple slaw; poblano cream \$12 appetizer / \$25 entree

Salads

Garden Greens

Mixed lettuces tossed with baby tomatoes, english cucumbers, crimini mushrooms, and balsamic vinaigrette \$7

Caesar

Classic dressing, baby hearts of romaine, parmesan croutons and grape tomatoes \$8

Baby Spinach

Applewood smoked bacon, frizzled red onions, roasted portabella mushrooms, quail eggs and baby tomatoes, with warm honey mustard seed dressing \$10

Goat Cheese

Roasted beet carpaccio, pistachio crusted goat cheese, watercress, and pumpernickel croutons; with champagne vinaigrette \$11

Tomato Mozzarella

Baby tomatoes with bocconcini mozzarella, kalamata olives, pepperoncini, and basil; dressed with extra virgin olive oil and balsamic reduction \$12

Entrées

Fettuccini

Fettuccini pasta tossed with wild mushrooms, sundried tomatoes, and buffalo mozzarella in a basil white wine pesto \$16 (with pulled chicken add \$4, with shrimp add \$8)

Jumbo Sea Scallops

Pan seared and served with charred corn salsa, purple potatoes and wilted spinach; in a white wine broth \$25

Salmon

Honey glazed and served with toasted almond and apricot cous cous, julienne squash, preserved lemon and cardamom cream \$23

Mediterranean Chicken

Grilled boneless chicken breast over Tuscan potato salad; topped with vinegar peppers, fried basil, and pesto cream sauce \$19

Filet Mignon

Roasted 8 ounce center cut filet wrapped in smoked bacon with red wine demi glaze; served with whipped parmesan potatoes, sautéed spinach, and crispy onions \$32

Rack of Lamb

Pan seared with mint and mustard, served over wild mushroom risotto and sun dried cherry demi glaze; with buttered asparagus \$34

Halibut

Peppercorn encrusted and grilled; served over a salad of smoked bacon, roasted fennel, grilled onions, and baby spinach; with red wine beurre blanc \$28

Veal Tenderloin and Crab

Roasted veal tenderloin topped with crab imperial; served with truffle rösti potato, asparagus and porcini brandy cream \$32

Lobster Thermidor

Baked in a sherry and brandy béchamel sauce; with mushrooms, shallots and Gruyère \$38

The Mansion Inn

Dessert Menu

Bucks County's Only 4 Diamond Restaurant & Inn

Classic Crème Brûlée

Made with Tahitian vanilla beans

Key Lime Tart

With raspberry blackberry salsa

Warm Apple-Blackberry Crisp à la mode

With blackberry sauce

Warm Brownie à la mode

Moist chocolate/chocolate chip brownie with brandy
hot fudge sauce and vanilla ice cream

Chocolate Glazed Peanut Butter Cup

With chocolate fudge glaze and chopped peanuts

Brandied Pear Crisp

Baked Bosc pears with brandy and streusel topping

Seasonal Gourmet Bread Pudding

All desserts are \$8 each and are made on premises