

# 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

<b>BLT Wrap</b>	<b>\$9</b>
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)	
<b>Chicken Pesto Wrap</b>	<b>\$10</b>
Sliced chicken breast, mozzarella cheese, portabella mushrooms, tomatoes, arugula and pesto; served with pasta salad	
<b>Cheese Steak Wrap</b>	<b>\$12</b>
Thinly sliced steak with peppers, onions, and choice of cheese; served with french fries	

## Sandwiches

<b>Ham and Cheese Melt</b>	<b>\$10</b>
Carved ham, cheddar and jack cheeses, pineapple chutney, lettuce, tomato and mayonnaise, served warm on a baguette with french fries	
<b>Crab Cake Sandwich</b>	<b>\$14</b>
Jumbo lump crab lightly crusted, sautéed and served on soft potato roll; with cajun remoulade, lettuce, tomato, and pasta salad	
<b>Mansion Inn Burger</b>	<b>\$9</b>
Sirloin burger with caramelized onions, mushrooms and choice of cheese; served with french fries	
<b>Shrimp Salad Sandwich</b>	<b>\$14</b>
Tossed in Dijon mustard and homemade lemon mayonnaise sauce with greens on Tuscan bread; served with pasta salad	
<b>Tuna Melt</b>	<b>\$10</b>
Tuna, sliced tomatoes, cheese, and purple onion melted on an english muffin; served with french fries	
<b>Cajun Salmon Po Boy</b>	<b>\$13</b>
Pan seared salmon with cajun spices, shredded lettuce, tomato, red onion marmalade and remoulade; served on a baguette with pasta salad	

## Salads

<b>Classic Caesar Salad</b>	<b>\$8</b>
Romaine lettuce with caesar dressing and parmesan croutons	
<b>Greek Salad</b>	<b>\$9</b>
Romaine tossed with tomatoes, cucumbers, kalamata olives, and feta cheese in a red wine vinaigrette; garnished with grilled pita	
<b>Baby Spinach Salad</b>	<b>\$10</b>
Smoked bacon, frizzled red onions, roasted portabella mushrooms, quail eggs and baby tomatoes; with warm honey mustard seed dressing	
<b>Tomato Mozzarella</b>	<b>\$12</b>
Baby tomatoes with 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)	
<b>Curried Chicken Salad</b>	<b>\$10</b>
Tossed in a curried crème fraîche and mayonnaise dressing; served with green apples, and grilled pita	
<b>Smoked Salmon Salad</b>	<b>\$14</b>
Arugula and spinach greens; mixed with cucumbers, olives, red onion, and apples; over smoked salmon, with a creamy ranch dressing	

## Entrées

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

# The Mansion Inn

## Dinner Menu

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### 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,  
sriracha 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, sun dried 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 \$22

### Rack of Lamb

Pan seared with mint and mustard, served over wild mushroom risotto and sun dried cherry demi glaze; with buttered asparagus \$31

### 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**

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### **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

### **Brandy Pear Crisp**

Baked Bosc pears with brandy and streusel topping

### **Seasonal Gourmet Bread Pudding**

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