

Cornish Manor Restaurant

Mothers' Day Lunch Menu 11:00am to 4:00pm

Appetizers:

Creamy Chesapeake Crab Dip \$14.95

Cornish Manor's signature creamy, three-cheese Crab dip served in a warm Bread Boule.

Escargot \$12.95

Snails baked in a Garlic, White Wine, Cream & Fresh Herbs. Served with Warm French Rolls.

Warm Brie, Honey, Walnuts & Cranberry \$10.95

(GF) The perfect blend of Sweet, Savory & Creamy.
Double Portion \$16.95

Fried Oysters \$12.95

Hand-Breaded oysters, flash fried and served with homemade cocktail sauce.

Luncheon:

Entrees are served with a mixed field greens salad, mashed red potatoes or rice & seasonal vegetables.

Black & Blue Steak \$28.95

Enjoy a 5oz Blackened Iron-Grilled Steak topped with a creamy, sweet Bacon—Blue Cheese Cream \$18.95

Grilled Lamb Chops \$19.95

(GF) Two T-Bone Lamb Chops, grilled to perfection, topped with a Basil-Mint Jus.

Crab, Lobster & Cheddar Quiche \$17.95

An individual, fresh baked Quiche filled with Maryland Crab, Maine Lobster, Cheddar Cheese & a touch of Old Bay

Strawberry-Chipotle Glazed Pork Ribeye \$21.95

Grilled Pork Ribeye with a savory Strawberry Chipotle Glaze and Strawberry-Mango Salsa

Broome Island Crab Cake Dinner \$20.95

Enjoy a signature Cornish Manor Lump Crab Cake. Served with Seasoned Rice & Vegetables.

Shrimp Caesar with Cranberry \$17.95

Crisp Romaine, Aged Parmesan Cheese, Dried Cranberries, & Walnuts, topped with chilled Shrimp.

Chesapeake Bacon Macaroni & Cheese \$15.95

A decadent, creamy blend of rich, Aged Cheddar, Maryland Crab and Cavatapi pasta with a touch of Old Bay.

Seafood Lasagna \$20.95

Savory Lobster, Crab, Shrimp & Rockfish in a rich, White Cream Lasagna. Served with Seasonal Vegetables.

Grilled Steak Spring Salad \$21.95

Grilled Steak Medallions, Mandarin Oranges, Cranberries, Goat Cheese, Walnuts & Strawberry Poppy Seed Dressing

Vegetarian Greek Stuffed Shells \$16.95

For our vegetarian & vegan friends: Jumbo Shells stuffed with Zucchini, Spinach, Sundried Tomatoes, Artichokes & Peppers

Grilled Chicken Imperial \$21.95

Grilled Chicken topped with Lump Crab Imperial & a rich Béchamel Cream. Served with Potatoes & Seasonal Vegetables.

Crab & Bacon Alfredo \$17.95

Lump Crab, Applewood-Smoked Bacon, and a rich Parmesan Alfredo tossed with Linguini Pasta

Lemon-Dill Salmon \$20.95

Fresh Atlantic Salmon, grilled to perfection and topped with a zesty Lemon-Dill Cream.

Oven - Roasted Vermont Duck \$17.95

(GF) Succulent, seared & oven-roasted duck medallions served with an pineapple citrus glaze.

Dessert Specials:

Cornish Manor' Famous Bread Pudding ~ German Apple Cake ~ Crème Brulee

Key Lime Pie ~ Coconut Cream Pie ~ Lemon Meringue Pie

Turtle Cheesecake ~ White Chocolate Raspberry Cheesecake ~ Chocolate Decadence

Available after 1:00pm

Wine by the Glass:

White Wines

	Glass	Bottle
Chardonnay		
Liberty Creek (California)	5	*
J Lohr (California)	9	30
Reisling		
Relax (Germany)	8	27
Covey Run (Washington)	6	21
Sauvignon Blanc		
Fire Road (Australia)	8	27
Pinot Grigio		
Mezzacorona (Italy)	7	30
Moscato		
Beringer (California)	9	19

Red Wines

	Glass	Bottle
Merlot		
Liberty Creek (California)	5	*
Expedition (California)	9	32
Cabernet Sauvignon		
Liberty Creek (California)	6	*
Expedition (California)	9	32
Pinot Noir		
Sean Minor	9	32
Shiraz		
Black Opel	8	30
Red Blend		
19 Crimes Red Blend	9	32
Malbec		
Alamos (Argentina)	9	32

Blush Wines

White Zinfandel		
Beringer (California)	6	19

Crafted Beers:

Domestic: Budweiser; Bud Lite, Coors Lite, Michelob Ultra; Miller Lite; Samuel Adams;
Sierra Nevada Pale Ale; Yuengling; Yuengling Porter; Buckler Non-Alcoholic

Import: Amstel Light; Bass Ale; Blue Moon; Corona; Heineken; New Castle; Sam Smith Organic Lager

Spring-Inspired Specialty Drinks:

White Wine Sangria \$7.95

Fresh Pineapple & Orange Juices, kissed with
Suavignon Blanc & a homemade White Sangria

Red Wine Sangria \$7.95

Fresh Orange, Pineapple & Cranberry Juices with a
homemade Red Sangria Blend

Mimosa \$6.95

Prosecco, Orange Liquor & Orange Juice

French Martini \$9.95

Vodka, Raspberry liquor & Pineapple Juice

Old-Bay Bloody Mary \$7.95

Cornish Manor's Special Recipe Bloody Mary

Kir Royale \$7.95

A French Favorite! Crème de Cassis & Prosecco