

# Menu

## Appetizers

### SHRIMP COCKTAIL

Six pieces of our Jumbo Shrimp served with zesty Cocktail Sauce. 11.95

### ONION RINGS

Spanish Red Onion Strips breaded with seasoned crumb mix, fried golden brown 8.95

### CHEESE STICKS

Five Strips of genuine Wisconsin Mozzarella Cheese, double-dipped and fried crisp. Served with Meat Marinara. 6.95

### MUSHROOMS AND CAULIFLOWER

Tender Cauliflower Florets with Wisconsin Cheese, coupled with Mushrooms both breaded and fried golden brown. Served with Ranch Dressing. 8.95

### VICTORIAN APPETIER PLATTER

A crispy combination of our breaded Cauliflower, Mushrooms, Cheese Sticks, and Onion Rings, all served with Ranch Dressing. 12.95

### CHEESE BREAD

Two thick slices of Vienna Bread toasted and topped with melted Parmesan Cheese. 2.50

## Drinks

### SOFT DRINKS

Pepsi, Diet Pepsi, Sierra Mist, Shirley Temple, Roy Rodgers & Dr. Pepper 1.50

ICED/HOT TEA 1.50

COFFEE/DECAF 1.50

MILK 1.50

*We also have a Full-Service Bar and Wine Selection*

# Entrees

All entrees are served with Dinner Roll, Soup, Salad and your choice of: Baked Potato, French Fries, Manor House Potatoes, or Spaghetti. Steamed Vegetables may be substituted for .50

## Beef Add Sautéed Mushrooms or Onions for \$1.95

<u>PRIME RIB</u>	<i>available Friday &amp; Saturday</i>		
	Regular Cut 23.50	Large Cut 25.50	<i>Slow-roasted Certified Angus Beef*</i>
<u>RIBEYE</u>	12 ounce 23.50	14 ounce 25.50	Certified Angus Beef*
<u>FILET</u>	6 ounce 23.50	8 ounce 25.50	Certified Angus Beef*
<u>FILET &amp; BREADED SHRIMP</u>	6 ounce 28.50	8 ounce 30.50	Certified Angus Beef*
<u>TOP SIRLOIN</u>	7 ounce 14.95	9 ounce 16.50	Choice Center Cut Beef Steak*
<u>GROUND SIRLOIN</u>	12 ounce 15.50		Lean Ground Chuck Steak

## Chicken & Pork

<u>COUNTRY STYLE CHICKEN</u>	<i>add \$1.00 for four pieces all-white meat</i>		
	4 pieces 13.50	2 pieces 11.95	Fresh, custom-cut chicken
	4 pieces (all white) 14.50		breaded and fried golden brown
<u>GRILLED CHICKEN BREAST</u>	A seven ounce boneless, skinless chicken breast seared on the grill 13.50		
<u>SMOKED WINDSOR PORK CHOP</u>	A 10 ounce center-cut, smoked pork chop. 15.95		

# Seafood

## SEAFOOD PLATTER

Popcorn Shrimp, Pollock Strip, Clam Strips, Scallops, and Oysters fried to a golden brown. Served with zesty cocktail sauce and tartar sauce. 17.95

## CATFISH

Farm-raised catfish fried to a golden brown. Served with tartar sauce and a lemon wedge. 15.95

## ALASKAN POLLOCK FILETS

Tender whitefish hand-breaded and fried to a golden brown. Served with tartar sauce and a lemon wedge. 12.50

## GRILLED SALMON STEAK

An eight ounce boneless skinless filet, seared on the grill. Served with tartar sauce and a lemon wedge. 17.95

## CRISPY BREADED SHRIMP

Five pieces of crispy jumbo shrimp, fried to a golden brown. Served with cocktail sauce. 17.95

# Sandwiches & Such

*All items are served with French Fries except Spaghetti*

*Substitute a Dinner Salad for Potato for 1.50*

## STEAK SANDWICH

6 ounce choice top sirloin steak served open-faced with cheese bread 11.95

## PRIME RIB SANDWICH *available Friday and Saturday*

Slow-roasted prime rib, served open-faced with cheese bread. 17.50

## HAMBURGER

Large 8 ounce portion of lean ground chuck, served on a split-top bun 9.00

Add Cheese .50 each Swiss Cheese, American Cheese, Pepper Jack Cheese

Additional Toppings .50 each Sauteed Onions, Sauteed Mushrooms, Sliced Jalapenos

## GRILLED CHICKEN SANDWICH

Juicy 7 ounce grilled chicken breast, served on a split-top bun 10.50

## CRISPY CHICKEN STRIPS

4 chicken tenderloins, fried golden brown. Served with cheese bread and your choice of bbq, honey mustard, or ranch dipping sauce. 8.95

BREADED TENDERLOIN

Lightly breaded pork tenderloin, fried golden brown and served on split top bun. 8.95

SPAGHETTI

Angel hair pasta topped with beef marinara sauce. Served with a dinner salad and cheese bread. 11.50

POPCORN SHRIMP BASKET

A mound of crispy breaded shrimp served with cocktail sauce and cheese bread. 10.50

## Sides

STEAMED VEGETABLES 2.95

MANOR HOUSE POTATOES 2.50

FRENCH FRIES 2.50

SPAGHETTI

Petite 2.50

Small 3.95

Medium 4.95

BAKED POTATO 2.50

## Soups & Salads

All our soups and salads are made in house daily from the freshest ingredients.

*Dressings: Dorothy Lynch, Thousand Island, Ranch, Pepper Parmesean, Bleu Cheese, and Italian*

HOMEMADE SOUP

Bowl 3.95

Cup 2.50 Add 2 pieces of Cheese Bread for 2.50

SOUP & SALAD BAR *available Thursday-Saturday*

Choose from a wide variety of Salads, Fresh Lettuce Greens and our Homemade Soups 10.95

Add to any basket or sandwich 4.95

Children under 10 years 4.95

CAESAR SALAD

Crisp Romaine Lettuce complemented with Home-style Croutons and shredded Parmesan Cheese. Caesar Dressing served on the side. 3.95

Add Grilled Chicken 4.00

Add Grilled Salmon 5.00

DINNER SALAD

Fresh Lettuce Greens topped with Shredded Carrots, Sliced Cucumbers, Black Olives, and Sprinkled with Cheddar Cheese and your choice of dressing. 3.50

# Desserts

## NEW YORK CHEESECAKE

Traditional Baked Cheesecake topped with your choice of chocolate or caramel sauce  
4.95

## TURTLE CHEESECAKE

New York Style Cheese Cake resting on a thick layer of fudge and covered with  
caramel sauce and pecans 4.95

## RASPBERRY CHEESECAKE

A silken smooth white chocolate cheese all a-swirl with vibrant red raspberry fire and  
glazed in simple elegance. 4.95

## CARROT CAKE

Two delicious layers of moist Carrot Cake loaded with carrots, pecans and crushed  
pineapple, filled and iced with homemade cream cheese frosting. 4.95

## CHOCOLATE MOUSSE

Chocolate decadence topped with mousse and cocoa powder all on a chocolate  
cookie crust. 4.95

## ULTIMATE CHOCOLATE CAKE

Chocolate butter cake layered with a chocolate mousse and finished with chocolate  
ganache. 4.95

## ICE CREAM SUNDAE

Four scoops of rich vanilla ice cream topped with your choice of chocolate or caramel  
sauce. 3.50