

The Mansion Restaurant Lunch Menu

Starter & Main Course: \$39, add dessert: \$8

STARTER

Kabocha Squash Soup, maple bacon ravigote, pepitas, apple, crème fraiche \$16

Roasted Baby Beet Salad, horseradish labneh, dried cherries, frisée, everything spices \$14

Farmer's Green Salad, shaved vegetables, goat cheese, shallot vinaigrette, toasted walnuts \$14

MAIN

Crispy Skin Salmon, sauteed vegetables, sofrito, olives, smashed potatoes, vierge \$29

Jumbo Lump Crab Cakes, fennel slaw, sweet peppers, red pepper coulis \$27

Seared Diver Scallops, stewed tomato risotto, zucchini, pesto, pine nuts, nage \$35

6 oz Beef Filet, roasted marble potatoes, wilted kale, shishito peppers, peppercorn \$32

Porcini & Portobello Ravioli, wild sautéed mushrooms, parmesan cheese, arugula \$28

ENTRÉE SALADS & SANDWICHES

Classic Caesar, baby gem lettuce, red romaine, parmesan cheese, croutons, anchovies \$16

Chopped Salad, blue crab, shrimps, avocado, sweet potato, brussels sprouts, tortilla, lime \$20

Cobb Salad, deviled eggs, green beans, cherry tomato, blue cheese, bacon, buttermilk ranch \$16

Prime Burger, brioche bun, white cheddar, confit tomato, truffle aioli, baby kale \$21

Turkey Club, Milano bread, gruyère, bacon, avocado, tomato, butter lettuce, bacon aioli \$20

Reuben Marble, rye bread, house-made pastrami, sauerkraut, Russian dressing \$19

ENTRÉE SALAD ENHANCEMENT

Chicken Breast \$12 | Scottish Salmon \$16 | Diver Scallops \$22 | Gulf Shrimp \$12

SIDES

Truffle Fries, parsley, parmesan cheese, burgundy black truffle \$12

Charred Shishito Peppers, mescal, lime, queso fresco \$11

Paprika Dusted Steak Fries, garlic aioli \$11

Sourdough Pull Bread & Lavash, sweet corn & herb loaf, garlic cream cheese, lardo \$8

DESSERTS

Pecan Torte, milk chocolate mousse, caramel, mocha cream \$10

Praline Cheesecake, apricot compote, bourbon whipped cream \$10

Jasmine Panna Cotta, coconut tuile, raspberry sorbet \$10

Flourless Chocolate, passion fruit crème, coconut tuile \$10