

APPETIZERS

Steamed Vegetable Plate

Broccolini, Asparagus, Kale, Baby Artichokes
and Wild Rice \$10.00

Grilled Vegetable Platter

Zucchini, Eggplant, Yellow Squash,
Grilled Red Onion, Bell Peppers, Portobello
Mushrooms, and Wild Rice \$10.00

Sashimi Yellow Fin Tuna

With shaved Fennel, marinated in Tomato
Water, with Soy, Wasabi and Micro Greens
\$11.50 Entrée size: \$26.00

Caesar Salad

Romaine Lettuce, Parmigiano Reggiano
Shavings, House Caesar Dressing, Garlic Parmesan
Croutons and optional
Anchovies \$9.50 Entrée: \$14.00

Goat Cheese Salad

California mixed Greens, Belgian Endive,
Baby Artichokes, Beets, Roasted Sweet Bell Peppers,
Goat Cheese and Herb Vinaigrette \$12.50

Pistou Soup \$7.50

Bean Vegetable Soup topped with Parmigiano and Pesto

Imported Buffalo Mozzarella

Sliced Tomato, Basil, Olive Oil, Micro Greens,
Garlic Croutons and Avocado \$16.00

Quinoa Salad

With Red Onion, Lime juice, Diced
Cucumber, Peppers, Olives, Pine Nuts and
Chopped Parsley \$12.00

Seared Sea Scallops

Served with Garlic Chili on a Bed of Coconut
infused Kale, topped with deep-fried Ginger and
Soy White Wine Butter Sauce \$12.50

Chopped Salad

Romaine Lettuce, Boiled Eggs, Oven-Dried
Tomato, Cucumber, Feta Cheese, Artichoke, Avocado
and Tarragon, tossed with
Herbed Vinaigrette \$10.50

Shrimp Avocado Tower

4 grilled Jumbo Shrimp, Roasted Tomato,
Beets, Avocado, Jalapeño, Red Onion, Lime
and Micro Greens \$14.00

Soup of the Day \$6.50

Ask your waiter for the fresh soup of the day

California Salad

California mixed Organic Greens from
local farms, Roasted Grape Tomatoes
and Premium Balsamic dressing \$8.50

PASTAS

Fresh Ravioli

Portobello, Spinach and Cheese Ravioli
with Truffle Oil, Herbs and Oven Dried
Tomatoes \$16.50

Confit Duck Risotto

Confit Duck with Reggiano Parmigiano
Portobello Mushrooms and Risotto \$15.00

Chicken Penne

with Sautéed Chicken, Artichokes, Roasted
Bell Peppers, Diced Tomato, Garlic, Shallots,
Spinach, Parmesan and White Wine \$15.00

Vegan Gluten-free Pasta

Fresh Quinoa Crepe topped with Marinara,
and Stuffed with Spinach and Caramelized
Onion \$16.00

Linguine Bolognese

Linguine Noodles in a Beef
and Vegetable Tomato Sauce \$16.00

Fettuccini Alfredo

Served in a Creamy Parmigiano Cheese Sauce
with Pan-Seared Jumbo Tiger Shrimp
or Chicken Breast \$16.00

ENTREES

SEAFOOD

Seared Sea Scallops & Shrimp
with Garlic Chili on a Bed of Coconut-infused
Kale topped with deep-fried Ginger and
Soy White Wine Butter Sauce \$29.00

Wild Salmon Darne
With Grilled Garden Vegetables and
Pesto Cream Sauce \$22.00

Pan Fried Chilean Sea Bass
on a Bed of sautéed Spinach,
Portobello Mushrooms with White
Wine Butter Sauce \$26.00

Seared Tuna Olive Tapenade
Served with Italian Artichokes, Radicchio, Belgian Endive
and Arugula Salad. with Herb Vinaigrette \$21.00

Renaissance Seared Yellow Fin Tuna Salad

Served on Mixed Greens, Italian style Artichokes, French Beans, Kalamata Olives,
Roasted Bell Peppers, Avocado, Tomato and Balsamic Dressing \$26.00

MEAT

6 Ounce Filet Mignon
Sautéed Beef with Port Apple, topped with
Stilton Bleu Cheese, on a Bed of Grilled Asparagus
\$30.00

Grilled Top Sirloin
Topped with Caramelized Onion, Creamy Garlic
Mashed Potatoes \$20.00

New York Steak
Sautéed and served with Green Peppercorn Sauce,
Creamy Mashed Potatoes
and steamed Broccolini \$28.00

Grilled on the Bone Pork Chop
topped with House 'Pico de Gallo'
served with French Fries
and sautéed French Beans \$24.00

Boneless Organic Half Chicken
With Mustard Sauce, French Fries
and California Greens Salad
\$22.00

Slow Cooked Beef in Red Wine
Topped with Garlic Parmesan
Mashed Potatoes \$15.00

Grilled One Pound Ribeye Steak
On the bone, served with Portobello Mushroom Sauce,
Creamy Garlic Parmesan Mashed
Potatoes and sautéed Kale \$45.00

Manor Burger
The best beef on the market in a bun with all the
American trimmings, French Fries
and Mixed Greens \$12.00 with Cheese \$13.00

Roasted and Herbed New Zealand Rack of Lamb

Served on a Bed of Quinoa and topped with
Tomato, Basil and Garlic \$32.00

A LA CARTE MENU

FROM THE GRILL

Meat and Poultry - Natural or Organic

Filet Mignon	6oz. \$26,	10oz. \$32	Pork chop on the bone	9 oz. \$15
New York	8oz. \$20,	12oz. \$32	New Zealand rack of lamb	\$28
Top Sirloin	8oz.	\$14.00	Burger patty	\$7.50
Organic grilled Herb Chicken		\$7.50	Half Boneless Organic Chicken	\$18
Organic grilled Cajun chicken		\$8.50	1lb Ribeye Steak	\$40.00

SIDE VEGETABLES AND SAUCES

Creamy Mashed Potatoes	\$4.50	French beans	\$4.00
Italian style artichokes	\$4.50	Asparagus	\$5.00
Quinoa	\$4.50	Halved avocado	\$3.50
Steamed or sautéed kale	\$4.50	Ratatouille	\$4.50
French fries	\$4.00	Portobello mushroom	\$3.50
Steamed or sautéed spinach	\$4.50	Wild rice	\$4.50
Broccolini	\$4.00	Grilled red onion	\$2.00
Brown rice	\$3.50	Jasmine rice	\$3.50
Dijon Mustard Sauce	\$3.50	Red Wine Sauce	\$3.50
White Wine Butter Sauce	\$3.50	Red Wine and Mushroom Sauce	\$4.00

Welcome to our new menu. We trade with local farmers and are pleased to inform you that all items on the menu are of the utmost quality: organic, locally farmed, completely free of pesticides and non-GMO. This includes our meat and fish, which are all sushi grade.