

SOUPS & SALADS Add: Grilled Chicken for 2.95 or Grilled Salmon for 3.95	SANDWICHES All sandwiches served with French fries Add 1.00 for
SOUP OF THE DAY cup 2.95 bowl 4.50	Onion rings or Sweet potato French fries
FRENCH ONION SOUP AU GRATIN Served in a crock with melted Swiss cheese and croutons	COLD CUT SANDWICH Choice of ham, turkey, roast beef or tuna Sandwich Grinder
OLD FASHION PASTA FAGIOLI Generous portion of this home style classic	TRIPLE DECKER CLUB SANDWICH Choice of ham, turkey, roast beef or tuna 8.95
served with garlic toast	FILLET OF FISH SANDWICH Fresh cod on a Kaiser roll
HOUSE TOSSED SALAD Mixed greens, tomato, cucumber, & olives 4.50	BLACK ANGUS BURGER
CHOPPED SALAD A combination of fresh diced vegetables	8 oz. hamburger, cheeseburger, bacon cheese or mushroom with french fries 9.95
and tossed greens with Italian dressing 8.95	PHILLY STEAK GRINDER onions, peppers, mushrooms and cheese 9.95
GRILLED CAJUN CHICKEN SALAD with iceberg, romaine, green peppers, tomato,	CHICKEN CUTLET PARM GRINDER
onion, Kalamata olives, served with Bruschetta 10.95	with tomato sauce and mozzarella 9.50
CAESAR SALAD with romaine, croutons and shaved Parmesan 7.95	BUFFALO CHICKEN WRAP with romaine and bleu cheese 9.95
CHEFS SALAD Ham, turkey, roast beef, & cheese served	CHICKEN CAESAR WRAP with romaine and shaved Parmesan
over mixed greens	GRILLED CHICKEN GRINDER
APPETIZERS	with mushrooms, peppers, tomatoes and provolone cheese
FRIED CALAMARI Generous portion of this house favorite with cocktail or marinara sauce	ITALIAN COMBO GRINDER prosciutto, ham, salami, provolone cheese, roasted peppers, lettuce, tomato and olive oil 10.95
MOZZARELLA EN CARROZZA The classic breaded cheese served with marinara sauce	EGGPLANT PARMIGIANA GRINDER Served with peppers and mozzarella cheese 8.95
MOZZARELLA STICKS With marinara sauce	MEATBALL or SAUSAGE GRINDER Served with cheese and peppers 8.95
BONELESS CHICKEN WINGS Generous portion tossed with mild, hot, or garlic Parmesan sauce	
BUFFALO WINGS Tossed with choice of mild, hot, or garlic Parmesan sauce	



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Call to speak with one of our CATERING PROFESSIONALS to assist in catering to your location, or book one of our rooms

STUFFED MUSHROOMS

SHRIMP COCKTAIL

CHERRYSTONE CLAMS

With seafood stuffing, lemon, butter & wine 7.95

6 clams on the half shell with cocktail sauce 8.95



PASTA	STEAK
CHOICE OF PASTA With meat balls, sausage, meat sauce, or broccoli with garlic and oil 8.95	PRIME RIB AU JUS Now available day and night, 7 days a week! Cooked in our slow roasting oven to perfection 14.95
PENNE ALLA VODKA with grilled chicken	BBQ BABY BACK RIBS - HALF RACK served with Mac-n-cheese
EGGPLANT PARMIGIANA Our house made favorite served with spaghetti 9.95	TENDERLOIN TIPS SAUTE Tender pieces of filet with mushroom sauce
ANGEL HAIR WITH SHRIMP Made with scampi, red, white or Fra Diavolo 11.95	NY SIRLOIN STEAK Sirloin char broiled to your liking
CHICKEN & SHRIMP ITALIANO Artichoke hearts, tomatoes, olives, garlic	CHOPPED SIRLOIN STEAK Sautéed mushrooms and onions with brown sauce 10.95
and wine over angel hair. A Manor favorite! 12.95 LINGUINE WITH CLAM SAUCE	Choice rib eye char broiled to your liking and topped with onion rings
Red or white	BROILED PORK CHOP
BAKED RAVIOLI Cheese or meat filled then baked with Mozzarella cheese	Extra thick lean chop char broiled with a taste of excellence. With sautéed onions, mushrooms and hot cherry peppers, add 1.95
BAKED STUFFED SHELLS	SEAFOOD
Baked with Mozzarella cheese	SEAFOOD BROILED SCROD House favorite served with lemon and butter. With seafood stuffing, add 1.50
PARMIGIANA Breaded and baked with tomato sauce and Mozzarella	FRIED SCALLOPS Sea scallops breaded with French fries & coleslaw 10.95
MARSALA Medallions with mushrooms & wine sauce 10.95 11.95	SALMON WITH APRICOT MAPLE GLAZE Tender fillet baked to perfection
FRANCAISE Battered and sautéed in wine and	CRUSTED TILAPIA Baked with a pecan Parm topping
lemon sauce	BAKED STUFFED JUMBO SHRIMP Cracker seafood stuffing
Medallions sautéed in butter, capers, white wine and lemon	STUFFED FILLET OF SOLE FLORENTINE Seafood stuffing and served over a bed of sautéed spinach
Tender pieces simmered in a lemon and wine sauce served over a bed of sautéed spinach	FISH AND CHIPS Generous portion of fresh breaded cod served with French and slaw
MILANESE Breaded and sautéed in rosemary, butter and olive oil – simple and tasty	PIRATE PLATTER Combination of fried sole, shrimp and scallops served with French fries and coleslaw
BRASCIOLE OF VEAL Tender veal filled with Parmesan, prosciutto, cheese and spinach, battered and sautéed with mushrooms and brown sauce	





SOUPS & SALADS Add: Grilled Chicken for 2.95 or Grilled Salmon for 4.95	PASTA CHOICE OF PASTA With meat balls, sausage, meat sauce,
SOUP OF THE DAY	or broccoli with garlic and oil
FRENCH ONION SOUP AU GRATIN Served in a crock with melted Swiss cheese & croutons	FETTUCCINE ALFREDO Tossed in a cheesy cream and butter sauce. Truly a classic
OLD FASHION PASTA FAGIOLI Generous portion of this home style classic	ANGEL HAIR WITH SHRIMP Made with scampi, red, white or Fra Diavolo 21.95
served with garlic toast	EGGPLANT PARMIGIANA Our house made favorite served with spaghetti 16.95
Mixed greens, tomato, cucumber, & olives 4.50	SEAFOOD COMBO
GRILLED CAJUN CHICKEN SALAD with Iceberg, Romaine, green peppers, tomato, onion,	Shrimp, scallops and clams simmered in marinara sauce
Kalamata olives, served with Bruschetta	CHICKEN & SHRIMP ITALIANO Artichoke hearts, tomatoes, olives, garlic and wine over angel hair. A Manor favorite! 21.95
APPETIZERS	LINGUINE with CLAM SAUCE Red or white
FRIED CALAMARI Generous portion of this house favorite	LOBSTER RAVIOLI Tossed in a Pink Vodka sauce
with Cocktail or Marinara sauce	BAKED STUFFED LASAGNA Filled with meat and Ricotta cheese topped with Mozzarella
MOZZARELLA EN CARROZZA The classic breaded cheese served with Marinara sauce8.95	BAKED RAVIOLI Cheese or meat filled, then baked with Mozzarella cheese
BONELESS CHICKEN WINGS Generous portion tossed with Mild, Hot, or Garlic Parmesan sauce	PENNE ALLA VODKA with grilled chicken
BUFFALO WINGS Tossed with choice of Mild, Hot, or Garlic Parmesan sauce	BAKED STUFFED SHELLS Baked with Mozzarella cheese
BAKED STUFFED CLAMS8.95	
FRESH MOZZARELLA & TOMATO With Prosciutto di Parma, tomato, roasted peppers, olive oil and basil	
SHRIMP COCKTAIL Five 16/20's with cocktail sauce	MANOR INN provides
CHERRYSTONE CLAMS	BANQUETS & CATERING for

ALL OCCASIONS

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Six clams on the half shell with Cocktail sauce $\,\ldots\,$ 8.95

With Seafood stuffing, lemon, butter & wine 8.95

Served with horseradish sauce 9.95

STUFFED MUSHROOMS

CRAB CAKES



CHICKEN / VEAL	STEAK
Chicken Veal	We only use U.S.D.A. Choice hand cut meats
PARMIGIANA	to ensure your satisfaction
Breaded and baked with tomato sauce and Mozzarella	PRIME RIB AU JUS
	Now available day and night, 7 days a week!
MARSALA	Cooked in our slow roasting oven to perfection
Medallions with mushrooms & wine sauce 18.95 21.95	BBQ BABY BACK RIBS
FRANCAISE	served with Mac-n-cheese ½ rack 14.95 – full rack 23.95
Battered and sautéed in wine and	TENDERLOIN TIPS SAUTE
lemon sauce	Tender pieces of filet with mushroom sauce 19.95
PICCATA	DELMONICO STEAK
Medallions sautéed in butter, capers,	Choice rib eye char broiled to your liking and
white wine and lemon	topped with onion rings
MILANESE	NY SIRLOIN STEAK
Breaded and sautéed in rosemary, butter	14 oz. Choice sirloin char broiled to your liking 23.95
and olive oil – simple and tasty 17.95 20.95	CHOPPED SIRLOIN STEAK Sautéed mushrooms and onions with brown sauce 16.95
FLORENTINE	SURF AND TURF
Tender pieces simmered in a lemon and	Two baked stuffed Shrimp & 6 oz. Filet Mignon 25.95
wine sauce; served over a bed of sautéed spinach	FILET MIGNON
	Tender filet char broiled to your liking
BRASCIOLE OF VEAL	8 oz. 22.95 — 12 oz. 27.95
Tender veal filled with Prosciutto di Parma, cheese and spinach; battered and sautéed	CALF'S LIVER with BACON and ONIONS
with mushrooms and brown sauce	Sautéed with wine and herbs 16.95
mar macinocino ana siomi cadoci	BROILED PORK CHOP(S)
SEAFOOD	One or two extra thick lean chops char broiled with
	a taste of excellence. With sautéed onions, mushrooms and hot cherry peppers, add 1.95 (1) 15.95 (2) 19.95
BROILED SCROD House favorite served with lemon and butter.	SIZZLING STEAK
With seafood stuffing, add 1.50 19.95	Sirloin sizzled table side. You'll love it;
SALMON WITH APRICOT MAPLE GLAZE	highly recommended
Tender fillet baked to perfection	
BAKED STUFFED JUMBO SHRIMP	FOR THE KIDS
Cracker seafood stuffing	All Kid's meals come with a choice of
BROILED SCALLOPS	Chocolate or Strawberry Sundae
Sea scallops with lemon, butter & wine	MICHAEL'S GRILLED CHEESE
with seafood stuffing add 1.50	This favorite is cheesy and comes
FISHERMAN'S PLATTER	with French fries
Combination of fried sole, shrimp and scallops	MAC-N-CHEESE
served with French fries and coleslaw 20.95	CHEESE RAVIOLI
STUFFED FILLET OF SOLE FLORENTINE	Baked with Mozzarella cheese 7.95
Seafood stuffing and served over a bed	FRIED CLAMS or SHRIMP
of sautéed spinach	With French fries and coleslaw
CRUSTED TILAPIA	PASTA
Baked with a pecan Parm topping 18.95	Choice of Meatballs, Sausage, Meat sauce
FISH AND CHIPS Congress portion of freeh breeded and conved	or Butter & Cheese
Generous portion of fresh breaded cod served with French fries and slaw	HAMBURGER or CHEESEBURGER
	With French fries
9	CHICKEN NUGGETS
	With French fries
	CHOICE of any REGULAR ENTREE
	Half price for Half portion Half Price