

Restaurant Week

\$40

Appetizers

Choice of one per person

Shrimp & Corn Chowder

Hearty soup with sweet corn, potato, jalepeno, and shrimp in a rich creamy broth

Nascentia Greens

Sautéed escarole greens with shallots, garlic, bacon, and cherry peppers topped with Pecorino Romano and Parmesan cheeses

Manor Spring Salad

Mixed greens tossed in a raspberry vinaigrette topped with bleu cheese, bacon, candied walnuts, and dried cranberries

Irish Keggers

Jumbo corned beef stuffed potato barrels, served with 1000 Island dressing

Entrees

Choice of one per person

Chicken Riggies

Sautéed onions, mushrooms, sweet bell peppers, chicken and cherry peppers tossed in a tomato vodka cream sauce and finished with Pecorino Romano and Parmesan cheeses

Grilled Ribeye with Guinness Gravy

Char-grilled Ribeye topped with caramelized onions and a rich gravy infused with Guinness stout, served with garlic redskin mashed potatoes and fresh vegetables

Stuffed Haddock

Broiled haddock with shrimp and scallop seafood stuffing, served over white and wild rice with fresh vegetables and a lobster saffron cream sauce

Desserts

Choice of one per person

Café Gelato

Fior di latte gelato, coffee syrup, cocoa and coffee swirl

Amareno Cherry Gelato

Spanish cream and cherry swirled together and topped with candied Amarena cherries

Chocolate Lava Cake

Rich warm chocolate cake with a liquid chocolate center and whipped cream