

THE
MANSION
A T B A L D H I L L

Appetizers

Seared Thai Chili Glazed Shrimp
Marinated Vegetable Slaw, Crispy Fried
Wontons
12

Jumbo Shrimp Cocktail
Classic Tomato-Horseradish Sauce,
Fresh Lemon
12

Baked Gorgonzola Cheese Dip
Garlic French Bread Dipping Sticks
9

Maine Lobster Strudel
Sweet Plum Tomato Relish, Balsamic Greens
13

Dynamite Roll
Tempura Fried, Spicy Yellowfin Tuna Maki Roll, Wasabi, Pickled Ginger, Soy Dipping Sauce
11

Mansion Bruschetta
Portabella Mushrooms, Roasted Red Peppers, Caramelized Onions,
Pinot Grigio Garlic Cream, Garlic Bruschetta Croustade
8

Farmstead Cheese Tasting
Weekly revolving selection of Domestic Artisan Cheeses with Accents and Small Tastes
Market Priced

Salads

Garden Wedge
Crisp Iceberg, Ripe Tomato, Bacon,
Creamy Bleu Cheese Dressing
7

Mansion Caesar
Romaine Hearts, Romano Cheese, Toasted
Croutons, House Dressing
8

Poached Pear and Spinach
Port Wine Poached Pears, Ripe Tomato,
Gorgonzola Cheese, Candied Pecans, Warm
Maple-Cider Vinaigrette
8

Soups

Pumpkin-Crab Bisque
Maryland Lump Crab, Toasted Pumpkin
Seeds
7

Baked Onion Soup Au Gratin
Classic Bald Hill Recipe, Gruyère
Parmesan Crouton
6
Bleu Cheese Grantiné
7

Soup du Jour
Chef's Daily House Creation
5

Executive Chef / Owner
Scott Plantier

General Manager / Director of Events
Janet Waterman

Chef de Cuisine / Owner
Joel Theriaque

House Entrées

Roast Duckling

Crispy Roasted Hudson Valley Duckling Half, Sweet Woodstock Orchards Apple Cider Glaze,
Dried Cranberry-Apple Stuffing, Pan-Roasted Sweet Potatoes

24

Pistachio Crusted Stuffed Salmon

Spinach, Artichoke, and Romano Cheese Filling,
Sweet Mango Coulis, Roasted Red Pepper and Haricot Vert Sauté

26

Sesame Seared Tuna

Sesame Seed Encrusted Sushi Grade Yellowfin Tuna, Pan-Seared Rare,
Wasabi Mashed Potatoes, Sweet and Spicy Soy Glaze, Sautéed Haricot Vert

25

Pan-Seared Bomster Scallops

Roasted Sweet Onion and Butternut Risotto, Maple-Bourbon Glaze

27

Grilled Chicken Breast Marsala

Tender Grilled Chicken Breast, Portabella Mushroom Marsala Sauce, Fettuccine Noodles, Fresh Broccolini

20

Baked Eggplant Involtini

Spinach and Vegetable Ricotta Cheese Filling, Sweet San Marzano Tomato-Basil Sauce, Fettuccine Noodles, Garlic Crostini

18

Add Two Jumbo Grilled Shrimp, Roasted Chorizo Sausage or Grilled Chicken.....24

Pork Caponata

Pan-Fried Seasoned Pork Loin Cutlets, Baked Eggplant Caponata and Gorgonzola Cheese Topping,
Creamy Mashed Potatoes, Sautéed Haricot Vert

23

Rosemary Grill-Roasted Rack of Lamb

Roasted Turnip and Peppered Potato Skillet Hash,
Seared Greens, House Demi Glace

32

Grilled Filet Mignon

Grilled 9oz All Natural Beef Tenderloin,
House Demi Glace, Sautéed Broccolini,
Roasted Garlic Mashed Potatoes,

30

Grilled Kansas City Sirloin

14oz Bone-in Sirloin Strip, House Steak Sauce,
Parmesan Truffle Fries, Fresh Broccolini

34

Grilled Veal Romano

Tender Rosemary, Lemon and Olive Oil Marinated
Grilled Veal Cutlets, Balsamic Reduction, Seared Greens,
Roasted Plum Tomato and Caper Tapenade,
Garlic Pan-Roasted Yukon Gold Potatoes

28

Mansion Sides

Lobster Mac 'n Cheese.....8
Butternut Risotto.....6
Parmesan Truffle Fries.....5