

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

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**Appetizers**

**Maine Lobster Strudel**

Sweet Tomato Relish, Citrus Greens

13

**House Cured Gravlax \***

Dill Mustard Sauce, Pumpernickel Toast, Capers, Tomato, Cucumber Salad

12

**Artisan Cheese Tasting**

Saint Albray - France, Belle Blanche Goat Gouda - Holland, Manchego - Spain,  
White Wensleydale with Cranberry - England, St. Pete's Blue - Minnesota

10

**Summer Tomato Bruschetta**

Toasted Garlic Crostini, Local Vine Ripened Tomato, Fresh Basil,  
Extra-Virgin Olive Oil, Balsamic Vinegar, Romano Cheese

8

**Dynamite Roll \***

Tempura Fried, Spicy Yellowfin Tuna Maki Roll,  
Wasabi, Pickled Ginger, Shoyu Dipping Sauce

11

**Jumbo Shrimp Cocktail**

Classic Tomato-Horseradish Sauce, Fresh Lemon

12

**Grilled Sea Scallop Martini**

Pineapple Salsa, Fried Wonton, Citrus Cream Sidecar

9

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**Salads**

**Garden Wedge**

Crisp Iceberg, Ripe Tomato, Bacon,  
Creamy Bleu Cheese Dressing

7

**Mansion Caesar**

Romaine Hearts, Romano Cheese, Toasted  
Croutons, House Dressing

8

**Baby Spinach**

Crisp Bacon, Tomato, Mushroom, Boiled  
Egg, Warm Balsamic Vinaigrette

6

**Soups**

**Chilled Summer Melon**

Citrus Blue Crab Garni

7

**Baked Onion Soup Au Gratin**

Classic Bald Hill Recipe, Gruyère  
Parmesan Crouton

6

**Soup du Jour**

Chef's Daily House Creation

5

An 18% gratuity will be added to parties of six or more

## House Entrées

### Summer Veal Napoleon

Pan-Fried Veal Medallions, Crimini Mushrooms, Wilted Spinach,  
Gorgonzola Cheese, Chianti Demi

27

### Herb Crusted Salmon \*

Himalayan Red Rice, Native Sugar Snaps, Citrus Butter Pan-Reduction

25

### Grilled Shrimp Casino

Zesty Red Pepper -Chablis Butter Sauce, Fresh Egg Fettuccine, Crisp Bacon

24

### Pan-Seared Diver Scallops

House Spaetzle with Brown Butter and Native Summer Vegetables, Roasted Red Pepper Coulis

25

### Sage Roasted Statler Chicken

Parmesan Risotto, Grilled Zucchini, Sage Butter

18

### Garden Vegetable Ravioli

Red Pepper and Mascarpone Filled Pasta, Sun-Dried Tomato Pesto Cream,  
Toasted Garlic Crostini

17

### New Zealand Rack of Lamb \*

Roasted Turnip and Black Pepper Potato Hash, Pinot Noir Beurre-Rouge Sauce

31

### “White Marble Farm” Pork Loin Chop \*

Peach Barbecue Sauce, Grilled Sweet Potatoes, Chipotle Butter

26

### Filet Mignon \*

Bleu Cheese Smashed Red Skin Potatoes, Native Sugar Snaps, Sautéed Mushrooms,  
Sauce Béarnaise

30

### Sirloin Tagliata \*

Sliced Rosemary and Black Pepper Seared Sirloin, Baby Spinach, Slivered Garlic,  
Extra-Virgin Olive Oil, Fresh Lemon, Fried Capers, Romano Cheese, Potato Fritte

29

\*Thoroughly Cooking Meats, Poultry, Seafood and Eggs Reduces the Risk of Food Bourne Illness