

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

Appetizers

Maryland Crab Cakes

Dijon Rémoulade, Fresh Tomato and Roasted Corn Salsa, Citrus Greens
12

Goat Cheese Tart

Caramelized Onion, Fig Preserves, Balsamic Greens
9

Baked Prosciutto Wrapped Asparagus

Fresh Mozzarella and Tomato Salad Topping, Balsamic Syrup
11

Mussels Fra Diavolo

Fresh Cold Water Mussels, Spicy Garlic Tomato White Wine Broth,
Egg Fettuccine, Toasted Garlic Crostini
10

Dynamite Roll

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

Jumbo Shrimp Cocktail

Classic Tomato-Horseradish Sauce, Fresh Lemon
12

Fried Samosa

Fried Indian Style Pastry, Spiced Potato, Cauliflower and Pea Filling,
Sweet Mango Chutney Sauce, Cucumber Tomato Raita
8

Salads

Garden Wedge

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

House Caesar

Romaine Hearts, Romano Cheese, Toasted
Croutons, House Dressing
7

Mansion Spinach

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

Soups

Thai Carrot and Crab

Sweet Coconut Milk Infusion, Crab Garni
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

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

House Entrées

Apple Plank Roasted Duckling

Apple Wood Plank Grill-Roasted Hudson Valley Duck Breast,
Yukon Potato Pancakes, Roasted Red Onion Black Currant Jam, Fresh Native Vegetables
24

Napa Valley Chicken Sauté

Artichoke Heart, Mushroom and Green Peppercorn Chardonnay Cream Sauce,
Egg Fettuccine, Fresh Asparagus
21

Jumbo Ravioli Florentine

Spinach, Grilled Onion, Ricotta, Mozzarella and Parmesan Cheese Filled Ravioli, Sweet Plum
Tomato and Fresh Basil Pomodoro Sauce, Grilled Garlic Crostini
18
Add Two Jumbo Grilled Shrimp.....24

Baked Salmon Oscar

Fresh Lemon Butter Broiled Atlantic Salmon, Jumbo Lump Maryland Crab Topping,
Béarnaise Sauce, Fresh Asparagus, Spinach Mashed Potatoes
27

Prosciutto and Smoked Mozzarella Wrapped Shrimp

Garlic Tomato Chablis Butter Scampi Sauce, Creamy Parmesan Sweet Pea Risotto
25

Grilled Veal Toscana

Tender Rosemary, Lemon and Olive Oil Marinated Grilled Veal Cutlets,
Roasted Plum Tomato and Caper Tapenade, Fresh Asparagus,
Gorgonzola and Caramelized Onion Smashed Potatoes
28

Grilled 9oz Filet Mignon

Roasted Garlic Mashed Potatoes, Buttered Asparagus, Sautéed Mushrooms, Sauce Béarnaise
30

Grilled Angus New York Sirloin

Prime Grilled Angus Beef Sirloin Strip Steak, Roasted Garlic Mashed Potatoes,
Sour Cream Horseradish Side, Buttered Asparagus
29

New Zealand Rack of Lamb

Grilled Pecan Crumb Crusted Rack of Lamb, Zesty Woodstock Apple Cider Gastrique,
Pan Roasted Fingerling Potatoes, Honey Roasted Native Vegetables
32

Lobster Mac 'n Cheese

Fresh Maine Lobster, Creamy White Cheddar Baby Shells,
Grilled Chorizo, Garlic Bread Toasts, Fresh Asparagus
26

Lobster Mac Side with any Entrée 8