

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

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**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

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**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