

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

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*(sample menu...subject to change)*

**Week Night Wine & Dine**

\$35 per person, includes two glasses of house wine

First Course Selection

**Garden Salad**

Crisp Lettuce, Ripe Tomato, Cucumber, Shaved Onion, Balsamic Vinaigrette

**Mansion Bruschetta**

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

**Soup du Jour**

Chef's Daily House Creation

Entrée Selection

**Tenderloin Bourguignon**

Prime Tenderloin Beef Tips, Caramelized Onions, Mushrooms,  
Rich Burgundy Wine Brown Sauce, Egg Fettuccine

**New England Cod Francaise**

Fresh New England Cod, Delicate Herb Egg Batter, Lemon Butter Chablis Sauce,  
Spinach Mashed Potatoes

**Grilled Chicken Montreal**

Boneless Montreal Seasoned Chicken Breast, Sautéed Mushrooms, Béarnaise Sauce,  
Cranberry Wild Rice, Steamed Broccoli

**Tortellini Pomodoro**

Delicate Cheese Filled Tortellini, Fresh Tomato Basil Pomodoro Sauce,  
Shaved Pecorino Romano Cheese, Grilled Garlic Bread Croustade

Dessert Selection

**Pumpkin Spice Cheesecake**

Rich Spiced Pumpkin Cheesecake, Delicate Graham Crust, Caramel Drizzle,  
Fresh Whipped Cream

**Mansion Tiramisu**

Mascarpone Marsala Cream Custard, Italian Lady Fingers, "Tiramisu" Liqueur,  
Cocoa Dusting

**Classic Crème Brûlée**

Creamy Vanilla Bean Custard, Caramelized Sugar Topping,  
Fresh Berry Garnish