



**BALTIMORE COUNTY RESTAURANT WEEK
LUNCH SPECIALS**

July 11th - July 27th 2025

Three Course Lunch - \$29.00

Choose one from each category

1st Course

French Onion Soup or Soup du Jour 11.00

Classic Caesar 14.00

Crisp Romaine Lettuce/ Caesar Dressing/ Parmesan Tuille/ Croutons

La Côte Salad 14.00

Garden Grown Arugula/ Apricot Vinaigrette/ Toasted Hazelnuts/ Aged Manchego

2nd Course

Flatbread of the Week 15.00

Triple Play 15.00

*Fried Mozzarella Sticks/ Fried Jalapeño Poppers/ Cheesesteak Eggroll
Choice of Marinara, Smoked Ketchup or White BBQ Sauce*

Jumbo Shrimp Salad 19.00

Lettuce/ Tomato/ Buttered Bun/ Double Dipped Fries/ Dill Pickle

The Hen in the Pen 17.00

*Home Made Chicken Salad / Heirloom Tomatoes/ Lettuce
Applewood Smoked Bacon/ Double Dipped Fries/ Pickle / Choice of Bread*

The Manor Burger 21.00

*Our Classic Burger, Prime "Creekstone" Black Angus Beef / Sharp Cheddar
Swiss / Applewood Smoked Bacon / Double Dipped Fries / Dill Pickle*

3rd Course 9.00

Crème Brûlée, Hot Fudge Sundae or 2 Scoops of Ice Cream

We apologize, but we are not able to make substitutions



BALTIMORE COUNTY RESTAURANT WEEK DINNER SPECIALS

July 11th to July 27th 2025

Three Course Dinner - \$49.00
Choose one from each category

1st Course

Soup du Jour

Tuna Carpaccio 19.00

*Thin Slice Raw Ahi Tuna/ Capers/ Diced Shallots/ Toasted Pine Nuts/ Warm Focaccia Arugula
& Mandarin Oranges/ White Balsamic and Truffle Oil Vinaigrette*

La Côte Salad 14.00

Garden Grown Arugula/ Apricot Vinaigrette/ Toasted Hazelnuts/ Aged Manchego

Country Side Fried Calamari 16.00

*Buttermilk Black Pepper Breaded Calamari
Banana Peppers/Green Goddess Sauce / Lemon Wedge*

2nd Course

Mushroom Toasty (Veg) 23.00

Grilled Sliced Focaccia/ Wild Mushrooms & Gruyère Mornay/ Sauteed Green Beans

Fish & Chips 29.00

Beer Battered Cod Loin / Double dipped Fries / Tartar Sauce / Cole Slaw / Lemon Wedge

Creamy Tuscan Chicken 29.00

*Pan Roasted Chicken Thighs/ Creamy White Wine Sundried Tomato & Spinach Sauce
Orecchiette Pasta/ Fresh Cherry Tomatoes/ Table Side Grated Fresh Parmesan*

Grilled Prime Angus Loin 32.00

Creamy Whole Grain Mustard Sauce / Yukon Whipped Potatoes/ Charred Asparagus

3rd Course

Crème Brûlée, Chocolate Seduction or 2 Scoops of Ice Cream

We apologize, but we are not able to make substitutions