



RESTAURANT WEEK DINNER SPECIALS

January 2025

\$49.00 – Choose one from each category

First Course

Soup du Jour

Flatbread of the Week

Crispy Brussel Sprouts (Veg)

Sea Salt / White BBQ Sauce

Buffalo Chicken Wings

Celery / Ranch or Bleu Cheese Dip

Crimson Beet Salad (Veg)

Bibb Lettuce / Goat Cheese Croutons / Roasted Beets

Candied Pecans / Honey Cider Vinaigrette

Classic Caesar Salad (Veg)

Romaine/ Caesar Dressing/ Parmesan Cheese Tuille/ Croutons

Entrée

Lentil Ragout with Root Vegetables (V) (VEG) (GF)

Puy French Lentils / Root Vegetables / Cherry Tomato

Caramelized Pearl Onion & Fresh Basil

A Chicken in Every Pot

Chicken Pot Pie/ Carrots/ Onions/ Tender Chicken Thigh Meat

Fresh Peas / Buttery Puff Pastry Crust

Wiener Schnitzel

Fried Breaded Pork Scallopini / Cheesy Grits / Green beans / Lemon Wedge

Cedar Plank Salmon

Citrus Chili Glazed Salmon/ Creamed Spinach / Beer Battered Onion Rings

Dessert

Crème Brulee, Chocolate Seduction or Bread pudding

We apologize, but we are not able to make substitutions



RESTAURANT WEEK LUNCH SPECIALS

January 2025

\$25.00 - Choose one from each category

Three Course Lunch

Soup Course

French Onion Soup or Soup du Jour

Entrée

Flatbread of the Week

Crimson Roasted Beet Salad

*Baby Bibb Lettuce / Roasted Beets / Sweet Spiced Pecans
Honey Cider Vinaigrette / Fried Goat Cheese Croutons*

Mushroom Toasty (Veg)

Olive Oil Crisp Grilled French Baguette Slices / Wild Mushrooms / Gruyere Cheese

Jumbo Shrimp Salad

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

The Hen in the Pen

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

The Manor Burger

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

Dessert

Crème Brulee, Chocolate Seduction or Bread pudding

We apologize, but we are not able to make substitutions