

Summer Restaurant Week Specials

TWO COURSE LUNCH SPECIALS July 1- July 14 2024

\$23.00 - Choose one from each category

1ST COURSE

Le Cote Salad (Veg)

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

Crispy Brussel Sprouts (Veg)

Sea Salt / White BBQ Sauce

Citrus Chili Wings

Jumbo Wings/ Spicy Chili Glaze/ Ranch Dressing/ Celery Sticks

Flatbread

Roasted Garden Vegetables / Feta Cheese

Soup du Jour

ENTRÉE

Crimson Roasted Beet Salad (Veg)

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

The Manor Burger

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

The Hen in the Pen

Home Made Chicken Salad/ Heirloom Tomatoes/ Lettuce/ Applewood Bacon/ Double Dipped Fries/ Dill Pickle

Mushroom Toasty (Veg)

Open Face Sandwich Olive Oil Crisp Grilled French Baguette Slices / Wild Mushrooms/ Gruyere Cheese Mornay



Summer Restaurant Week Specials

THREE COURSE DINNER SPECIALS July 1- July 14 2024

\$45.00 - Choose one from each category

1ST COURSE

Tuna Watermelon Tower

Ahi Tuna/ Grilled Watermelon/ Avocado/ Mint Coulis/ Crispy Pita Triangles

Citrus Chili Wings

Jumbo Wings/ Spicy Chili Glaze/ Ranch Dressing/ Celery Sticks

Crispy Brussel Sprouts

Sea Salt / White BBQ Sauce

Flatbread

Roasted Garden Vegetables / Feta Cheese

Soup du Jour

ENTRÉE

Jumbo Shrimp Le Cote Salad

Three Jumbo Grilled Shrimp/ Garden Grown Arugula/ Apricot Vinaigrette
Toasted Hazelnuts/ Aged Manchego

Back Yard Short Ribs (GF)

Short Ribs / Smoky BBQ Sauce / Corn Jumble / Roasted Asparagus

Fried Pork Chops 34.00

Crisp Fried Porterhouse Heritage Pork Chop/ Corn Jumble/ Grilled Asparagus

A Chicken in Every Pot 29.00

Mom's Recipe- Chicken Pot Pie topped with a Flaky Puff Pastry Crust

Rainbow Zoodles (V) (GF)

Shoestring Zucchini, Carrots and Yellow Squash/ Cherry Tomatoes/ Basil Corn Emulsion/ Wild Mushrooms

-CHOOSE ANY DESSERT ON THE MENU-