

THE MANSION RESTAURANT

Executive Chef: Michael Loupe



Sous Chef: Brandon Geske

MANSION BAR MENU

SOUPS & SALADS

Crab & Brie Bisque 10/13

Chicken & Andouille Sausage Gumbo 8/11

House Salad 7

Mixed greens, cucumbers, grape tomatoes, sweet and spicy pecans with Louisiana cane vinaigrette

Spinach Salad with Grilled Chicken 14

Spinach, fire roasted apples, sweet & spicy pecans, feta cheese, dried cranberries, artichokes, avocado, bacon bits, mushrooms, grape tomatoes and kalamata olives, with a citrus honey vinaigrette

Onion Soup Au Gratin 8

Soup du Jour 7/10

Caprese Salad 12

Fresh mozzarella, ripe beefsteak tomatoes, and fresh basil, with balsamic vinaigrette

Seared Salmon Salad 16

Pan seared filet with Louisiana spices, parmesan cheese, fire-roasted apples, golden roasted pineapple, romaine lettuce & baby spinach, Topped with a honey citrus vinaigrette and grape tomatoes

OTHER BAR BITES

Turkey Club 13

Hickory smoked turkey breast dressed with avocado, honey ham, apple-wood smoked bacon, swiss cheese, spinach, romaine lettuce and tomatoes, on whole grain bread with steak fries

Fried Catfish Filet Strips & Steak Fries

Served with remoulade sauce

Fried Chicken Strips & Steak Fries

Served with remoulade sauce

Jumbo Lump Crab Cakes 16

Enjoy the taste of one the most popular appetizers in Louisiana. Served with a lemon butter meuniere sauce

Plantation Burger 12

Broiled and basted with BBQ beef au jus, with mixed seasonings & spices, dressed with lettuce & and tomatoes. Served with steak fries

Nottoway Sugar Cane Chicken 9

Buffalo style chicken breast with brown cane sugar, hot sauce, butter, and garlic, accompanied by grape tomatoes, artichoke hearts, and slaw mix

Seafood Etouffée 20

Fresh Louisiana shrimp and crab in a buttery-rich onion seafood stock .Served over Louisiana rice

Prices subject to change without notice