

The Manse Inn House Menu for September

Chef Chris' creations made in house mixed with fresh local fare

Guests can order all menu items from 11am-7pm custom plan a time and choose one of our dining locations like The Waterfall Grotto, Dining Room, or Patio

Advance Notice is Required

****There is no food service on Thursday from 4pm onward****

Featured Appetizer \$55

One Dozen Oysters

OR

1.5lbs of White Wine Pesto Mussels

both with a half bottle of Lighthall sparkling wine

Featured Dinner \$100 for 2 ppl

Kale Salad - Grilled Pineapple & Honey Roasted Peanuts

Beef Tenderloin with Chimichurri OR Pan Seared Trout

with Roasted Beet Salad & Potato Gratin

Includes 2 glasses of local wine or 2 cocktails

Dessert \$9 Locally Made Gelatto with Fruit OR Chocolate Ginger Torte

Platters

Small \$50 Lunch sized for 2

Large \$100 Dinner sized for 2

Charcuterie

Mix of meats, cheeses, our salmon gravlax, accompaniments & house made crackers

Add Beef Tartar \$15

"Sea"cuterie

A mix of treats from the Sea, like smoked shrimp cocktail, crab cakes & ceviche

Add One Dozen Oysters \$35 Add Pound of Mussels \$18

"Veg"cuterie

A mix of vegetarian OR vegan treats

Please enquire on seasonal selections available from our local farmers Ed and Sandy Taylor

Cheese Platter

Small \$35 Large \$55

Local and World Cheeses