



NORTH MAIN STREET
BLOWING ROCK



APPETIZERS

- Oysters Rockefeller.....8.25**
Baked with bacon, spinach, onion, and cheese
- Shrimp Cocktail7.95**
Boiled Jumbo Shrimp with cocktail sauce
- Manor House Seafood Sampler12.95**
Two Oysters Rockefeller, Two Shrimp Tarbutton, Two Clams Casino, Two Shrimp Cocktail
- Shrimp Tarbutton.....7.95**
Three crab stuffed shrimp, apple-smoked bacon wrapped, classic hollandaise sauce
- Crab Cakes.....8.95**
High Country crab cakes, roasted corn, red pepper mayonnaise
- Black-eyed Pea Cake Napoleon.....7.95**
Grilled sweet potato, sautéed spinach, lemon thyme crème fraiche
- Baked Brie8.95**
Cognac infused, brown sugar and almonds, pita points
- Gourmet Cheese8.95**
Selection of gourmet cheeses served with pita points
- Cold Grilled Vegetable Tower.....7.95**
Zucchini, roma tomato, yellow squash, eggplant, portabella mushroom, fresh mozzarella cheese, balsamic vinaigrette
- Escargot.....8.95**
Sautéed in a lemon garlic butter, phyllo crisp, lemon garlic butter
- Clams Casino.....8.95**
Six baked fresh clams, chopped celery, green onion, bell pepper, bacon, garlic butter

SOUPS

- Crock of French Onion Soup5.75**
- Soup of the Day..... ask your server**
- Cup3.25**
- Bowl.....4.95**

ENTREES

- Entrées include seasonal vegetables, house bread and house crisp salad with homemade dressings, substitute with "Special Salad of the Day" for \$5.95
- Veal Piccata25.95**
Sautéed veal scaloppini, citrus butter caper sauce, house potato
 - Wild Game Special Market Price**
Presented by your server
 - Manor House Salmon23.95**
Grilled salmon filet with sweet salsa of pineapple, orange, mango, kiwi, and jalapeno pepper, Served with wild rice
 - Sautéed Calves Liver20.95**
Served with caramelized onions, apple-wood smoked bacon, granny smith apples and wild rice
 - Jack Daniel's Steak.....29.95**
Aged NY strip, grilled, Jack Daniels Whiskey marinade and house potato
 - Filet Mignon32.95**
Wrapped with apple-wood smoked bacon, lightly marinated and grilled to perfection, Roquefort Maître d' butter, potato of the day
 - Steak Diane.....29.95**
Cast iron skillet seared, aged NY strip, roasted shallot Dijon demi glaze, house potato
 - Grilled BBQ Ribs24.95**
Full rack with Cajun slaw and potatoes of the day
 - Grilled Pork Loin Chop22.95**
10-ounce center cut, served with blackberry chutney, house potato
 - A Walk Through the Garden15.95**
Array of fresh choice vegetables steamed to perfection, served with wild rice or pasta of the day

- Classic Chicken Marsala.....24.95**
Sautéed Chicken Breast, marsala wine reduction, fresh mushrooms, served with pasta of the day
- Black-Eyed Pea Cakes.....13.95**
Served on seared greens and finished with a lemon thyme crème fraiche
- Chef Dean's Crab Cakes.....25.95**
Select Lump Crab Meat, served with wild rice. Simply the Best!



- Coquilles St. Jacques26.95**
Pan seared scallops & shrimp, oven broiled with Beschemel sauce, piped mushroom mashed potatoes, caramelized fennel
- Pan Fried Rainbow Trout.....23.95**
Nut floured and pan fried, finished with lemon brown butter and wild rice
- Caesar Salad.....7.95**
Romaine lettuce, parmesan cheese, croutons, Caesar dressing. Add grilled chicken or shrimp for an additional \$5.00.

- Fresh Catch of the Day..... Market Price**
Presented by your server
- Shrimp Tarbutton22.95**
Crab stuffed shrimp, apple-smoked bacon wrapped, classic hollandaise sauce. Served with rice.



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Chetola specializes in wedding receptions, banquets and corporate meetings. For more information, please call our marketing office at 828.295.5528 or info@chetola.com.

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