

THE  
**MANSION**  
A T B A L D H I L L

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**Appetizers**

**Baked Brie in Phyllo**

Creamy Imported Brie Cheese Baked in Flaky Phyllo Pastry Dough,  
Sweet Apricot Jam, Warm Roasted Garlic, French Bread Toasts

9

**Summer Tomato Bruschetta**

Toasted Garlic Crostini, Local Vine Ripened Tomato, Fresh Basil,  
Extra-Virgin Olive Oil, Balsamic Vinegar Reduction, Romano Cheese

8

**Maryland Crab Cakes**

Dijon Rémoulade, Fresh Tomato and Roasted Corn Salsa, Citrus Greens

12

**Mansion Calamari**

Crispy Fried Calamari, Zesty Piquant Peppadew Dipping Sauce, Mango Coulis, Fresh Mint

9

**Dynamite Roll**

Tempura Fried, Spicy Yellowfin Tuna Maki Roll,  
Wasabi, Pickled Ginger, Sriracha, Soy Dipping Sauce

11

**Jumbo Shrimp Cocktail**

Classic Tomato-Horseradish Sauce, Fresh Lemon

12

**Blackened Beef Tenderloin Sashimi**

Wasabi, Pickled Ginger, Soy Dipping Sauce, Japanese Wakame Salad

10

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**Salads**

**Garden Wedge**

Crisp Iceberg, Ripe Tomato, Bacon,  
Creamy Bleu Cheese Dressing

7

**House Caesar**

Romaine Hearts, Romano Cheese, Toasted  
Croutons, House Dressing

7

**Native Sweet Corn**

Crisp Sweet Corn, Roasted Red Peppers,  
Local Goat Cheese, Cucumber, Tomato,  
Fresh Basil, Apple Cider Vinaigrette

8

**Soups**

**Spanish Black Bean**

Chorizo Sausage, Sour Cream,  
Fresh Tomato, Fried Tortilla

6

**Baked Onion Soup Au Gratin**

Classic Bald Hill Recipe, Gruyère  
Parmesan Crouton

6

Bleu Cheese Grantiné

7

**Soup du Jour**

Chef's Daily House Creation

5

An 18% gratuity will be added to parties of six or more

## House Entrées

### Summer Chicken Roulade

Panko Pan Fried with Roasted Red Pepper and Creamy Goat Cheese Filling,  
Fresh Basil Pesto Sauce, Spanish Saffron Rice, Steamed Broccolini  
21

### Jumbo Ravioli Florentine

Spinach, Grilled Onion, Ricotta, Mozzarella and Parmesan Cheese Filled Ravioli, Sweet Plum  
Tomato and Fresh Basil Pomodoro Sauce, Grilled Garlic Crostini  
18  
Add Two Jumbo Grilled Shrimp.....24

### Sesame Seared Tuna

Sesame Seed Encrusted Sushi Grade Yellowfin Tuna, Pan-Seared Rare,  
Wasabi Mashed Potatoes, Sweet and Spicy Soy Glaze, Sautéed Haricot Vert  
25

### Pan-Seared Diver Scallops and Jumbo Shrimp

House Spaetzle and Native Summer Vegetable Sauté, Sun-Dried Tomato Pesto  
27

### Grilled Berkshire Pork Chop

Fried Sweet Potatoes, Zesty Apple Cider BBQ Sauce,  
Sautéed Haricot Vert, Cranberry Chutney  
26

### Grilled Veal Toscana

Tender Rosemary, Lemon and Olive Oil Marinated Grilled Veal Cutlets,  
Roasted Plum Tomato and Olive Tapenade,  
Gorgonzola and Chive Smashed Potatoes  
28

### Grilled 9oz Filet Mignon

Caramelized Onion Mashed Potatoes, Fresh Broccolini, Sautéed Mushrooms, Sauce Béarnaise  
30

### Sirloin Tagliata

Sliced Rosemary and Black Pepper Seared Sirloin, Wilted Baby Spinach, Slivered Garlic,  
Extra-Virgin Olive Oil, Balsamic Reduction, Fresh Lemon, Fried Capers, Romano Cheese,  
Garlic Pan-Roasted Potatoes  
29

### New Zealand Rack of Lamb

Garlic Crumb Grill Roasted Rack of New Zealand Lamb, Savory Rosemary Demi,  
Wild Mushroom Risotto, Roasted Shallots, Grilled Native Vegetables  
32

### Lobster Mac 'n Cheese

Fresh Maine Lobster, Creamy White Cheddar Baby Shells,  
Grilled Chorizo, Garlic Bread Toasts  
26

Lobster Mac Side with any Entrée 8