

SAMPLE MENU



HOTEL MANISSES

A Boutique Hotel & Restaurant

SAMPLE MENU

HOT APPETIZERS

Spicy Crab & Corn Chowder

Chives & Lemon Oil

Scallop Lobster Bisque

Chives & Lemon Oil

Roasted Littleneck Clams

Tasso Ham, Toasted Garlic, Baby Tomatoes Saffron, White Wine, Sweet Garlic Bread

Stuffed Zucchini Blossoms

Prosciutto, Heirloom Tomatoes, Imported Mozzarella, Grated Parmesan, Basil Leaves

Pan Fried Smoked Gouda

Arugula, Heirloom Tomatoes, Basil Pesto

COLD APPETIZERS

Prosciutto, Melon & Figs (GF)

Honey, Black Pepper, Orange, Feta, Arugula

Imported Buffalo Mozzarella & Tomato

House Made Croutons, Sicilian Olives, Basil, Extra-Virgin Olive Oil

Frisée Salad with Blue Cheese (GF)

Bacon, Hazelnuts, Heirloom Tomatoes, Extra-Virgin Olive Oil, Red Wine Vinegar

Smoked Atlantic Salmon & Chilled Shrimp (GF)

Sliced Tomatoes, Capers, Avocado, Grilled Artichoke Hearts, Green Goddess Dressing

Strawberry Salad (GF)

Arugula, Frisée, Cucumber, Fava Beans, Pistachio, Shaved Parmesan, Balsamic Vinaigrette Dressing

Seasonal Greens (GF)

Artisanal Lettuces, Goat Cheese, Dried & Seasonal Fruit Radish, Spiced Pecans, Apple-Date Vinaigrette

Caesar Salad

House Made Croutons, Aged Parmesan, White Anchovies

ENTREES

Truffle Tagliatelle Pasta

Chefs Mixed Mushrooms, Summer Vegetables Black Truffle Butter
With Grilled Chicken
With Grilled Salmon
With Grilled Shrimp

Pan Roasted Salmon Fillet*

Braised Gulf Shrimp, Heirloom Potatoes, Sweet Garlic, Parsley Pernod Sauce

Swordfish a la Siciliana*

Wilted Baby Spinach, Red Quinoa, Grape Tomatoes, Raisins, Pine Nuts,
Pitted Olives Sauce

Chicken Cutlet Milanese

Arugula, Cherry Tomatoes, Artichokes, Red Onion

Seared Day Boat Codfish

Lobster Risotto, Wilted Spinach Checca Sauce

Pan Roasted Free Range Chicken

Black Garlic, Grilled Vegetables, Sweet Potato Fries Herb Salsa

Gnocchi a la Bolognese

Parsley, Shaved Parmesan

Pan Roasted Bomster Sea Scallops & Shrimp

Lime-Ginger Risotto, Organic Pea Shoot Sprout Garlic-Black Pepper Sauce

CHEF'S DAILY SELECTIONS

Please ask our wait staff to inform you of our daily specials.

RAW BAR

Native Littleneck Clams (GF) (4)*

Select Oysters (GF) (4)*

Fresh Cucumber Mignonette

Jumbo Shrimp Cocktail (GF) (4)

GRILLE MENU

Bacon Wrapped Filet Mignon*

Garlic Potato Gratin Black Peppercorn & Cabernet Sauce

American Styled Wagyu Burger*

Half Pound Burger, Brioche Bun Bacon, Lettuce, Tomato, Cheddar, Roasted
Garlic Aioli

Grilled Vegetable Salad & Warm Goat Cheese

Roasted & Grilled Seasonal Vegetables, Spinach Extra Virgin Olive Oil, Pink
Himalayan Salt

Chard Broiled Rib Eye*

Creamy Polenta, Sautéed Spinach & Beer Onion Jam

SIDES

Garlic Potato Gratin (GF)

Rabe (GF)

Pommes Frites

Wilted Spinach

Lobster Risotto Sautéed

Mushrooms (GF)

Lobster Mashed Potatoes (GF)

HAND CRAFTED HOUSE COCKTAILS

Strawberry Basil Gimlet

Muddled Strawberries and Basil with
Vodka, Lime Juice, and Simple Syrup

Infused Kentucky

Coffee Bean & Vanilla Infused Bourbon
Served straight up or cold fashioned

Tanqueray Fizz

Tanqueray Gin, Lemon Juice, Simple Syrup
& Fresh Raspberries, topped with Club
Soda

Blue Manisses

Deep Eddy Lemon Vodka, Fresh
Blueberries muddled with Basil,
Club Soda Float

Very Berry Cosmo

Van Gogh Acai-Blueberry Vodka,
Chambord, Triple Sec, Cranberry Juice,
Fresh Squeezed Lime

Chocolate Martini

Vodka, Godiva Chocolate Liqueur and
Baileys topped with Chocolate Shavings

Raspberry Margarita

Silver Patron, Chambord, Raspberries &
Fresh Squeezed Lime

Irish Mule

Jameson, Ginger Beer, Fresh Lime Juice

Spicy Citrus Mojito

Rum, Grapefruit Juice, Orange Juice, Lime
Juice, Jalapenos and Fresh Mint

Classic Hendrick's

Hendrick's Gin, Tonic Water, Cucumber
& Basil

Red Blooded Mule

Deep Eddy Ruby Red Vodka, Lime Juice,
Ginger Beer

Red or White Sangria

House made, Fresh Fruit

401-466-9898
hotelmanisses.com

* Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness