



EST. *The French Manor* 1990
INN & SPA

www.thefrenchmanor.com

Freshest Ingredients

Executive Chef, Keegan Marchand, is honored to supply you with the freshest ingredients provided by those in our local communities as well as our own in-house baker making all our breads, desserts and jams.



Soups

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| French Onion | \$17 |
| <i>Sautéed Blend of Hand Selected Onions, 18-Hour House Veal Stock, Toasted Baguette & Brûléed Gruyère.</i> | |
| Cauliflower Bisque | \$16 |
| <i>Roasted Cauliflower Finished with Herb Oil</i> | |
| Lobster Bisque | \$18 |
| <i>Scented with Herbs and Sherry, Garnished with a Homemade Creme Fraîche & Truffle Oil</i> | |
| Half-Order Lobster Bisque | \$12 |

Salads

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| Lobster Claw | \$25 |
| <i>Butter Poached Lobster Claw accompanied with Pocono Organics Micro Green Salad tossed in Herb & Red Wine Vinaigrette</i> | |
| Cucumber & Onion | \$15 |
| <i>Marinated Cucumbers & Cherry Tomatoes, Tossed in a Creamy Dill & Feta Vinaigrette topped with Shaved Onion & Fennel</i> | |
| French Manor House Salad | \$16 |
| <i>Wedge of Bibb Lettuce, Pickled Shallot, Tomato, Cucumber; Choice of Creamy Dill & Feta or Red Wine & Herb Vinaigrette</i> | |

(All Salads may be Accompanied with any Protein on the Menu at Market Price)

Appetizers

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| Pocono Organic Mushrooms | \$15 |
| <i>Seasoned & Roasted Mushrooms, Roasted Garlic, Thyme & Honey Ricotta Served with House Focaccia Croutons topped with Crispy Shallots</i> | |
| Lamb Meatballs | \$21 |
| <i>Braised & Served with Feta, Cucumber Olive Tomato Salad</i> | |
| Pulpo Frito | \$23 |
| <i>Crispy Octopus with Roasted Garlic & Miso Aioli, Cabbage & Pepper Slaw topped with Lime Supreme</i> | |
| Pommes Frites Poutine | \$18 |
| <i>Hand Cut French Fries with Local Cajun Cheese Curds & Chives. Served with an 18-hour House Demi-Glace.</i> | |

Small Plates

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| House-Made Bread Service | \$12 |
| <i>Warm Duck Fat & Balsamic, Roasted Head of Garlic with our Signature Honey Lavender Butter</i> | |
| Bone Marrow & Escargot | \$25 |
| <i>Oven Roasted Beef Femur Bone, Accompanied with Sautéed Herbed Marinated Escargot, finished with Crispy Shallots on top a Bed of Greens</i> | |
| Crepe Du Jour | \$MP |
| <i>A Savory Mixture of Locally Sourced ingredients, Rolled into Fresh house made</i> | |
| Grilled Zucchini | \$8 |
| <i>Crepe</i> | |
| Napa Cabbage & Bell Pepper Slaw | \$5 |
| Sautéed Mushroom in Herb, Garlic, White Wine | \$10 |

All Entrees can be Elevated (Market Price):
Lobster 3-4 oz Tail or Scallops (Oven Roasted, Gilled or Butter Poached)

Grandes Plates



Pan Roasted Duck Breast * \$58

Served with a Herbed Potato Rose,
Roasted Cauliflower, Finished with a
Blueberry Bourbon & Thyme Puree

Diver Sea Scallops \$63

Pan Seared, Cabbage Slaw, Saffron
Sofrito Rice, Finished with a Charred
Pineapple Pico

New York Strip * \$65

Char-Broiled 16oz Strip, Grilled Pocono
Organic Mushrooms, French Onion
Baked Potato Finished with Steak Diane

Bouillabaisse \$63

Shrimp, Braised Spanish Octopus &
Escargot with Fennel and Saffron Rice

Chicken Caprese \$55

Pan Seared Accompanied with Blistered
Cherry Tomatoes, Arugula, Farro Pilaf,
Burrata Cheese finished with Basil Pesto

Lamb Loin * \$57

Char-Broiled Australian Lamb
accompanied with Lentil & Fingerling
Potato Arugula Salad, Finished with a
Olive & Roasted Red Pepper Tapenade

Grilled Summer Squash \$40

Burrata Cheese, Lentil & Farro Pilaf
Finished with a Basil Pesto

Wine Flights

Ask your server or Bartender
about our Wine Flights to
Enhance your Dining Experience

Full Flight \$40

Half Flight \$25



House-made Desserts

Chef's Confections & Elegant Treats

Ask your server to describe tonight's
desserts made in-house. Priced Accordingly.



Signature Manor Desserts

Vanilla & Toffee Bundt

Toffee-soaked Vanilla Bundt Cake with a
Caramel Drizzle and Served with Ice Cream

Crème Brûlée

Honey & Lavender served with Fresh Berries

Café ou Thé \$3

Café Pressé \$7.50



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* May be cooked to order. Consuming raw or
undercooked meats, poultry, seafood, shellfish or eggs
may increase your risk of foodborne illness.

