



Blair Mansion Restaurant

Pre-Set Dinner

(for events starting at 4:30 or later)

All pre-set dinner entrees come with a garden salad, two chef's choice vegetables, warm breads, and Blair Mansion's famous pineapple fruit fritters

Appetizers:

Fresh Seasonal Fruit Cup in chilled champagne glass
Cup of Soup- Chef's Choice
Special Salad with dressing
Chilled Tomato Juice with Lemon Wedge

Signature Appetizers:

Signature appetizers can be substituted for the host's choice for an additional \$4.50 per person.

Scallops Rumaki- Sea scallops wrapped in slices of hickory bacon, served with lemon butter sauce
Bruschetta Caprese- a delicious freshly-made bruschetta served over toasted garlic crostini

Desserts:

Home-Made Apple Brown Betty- Warm sweet bread, apples and spices
Add a scoop of ice cream for \$1.50 per person.
Warm Brownie a la mode- served with vanilla ice cream
Special Ice Cream Parfait- vanilla ice cream with chocolate or mint sauce
Ice Cream Sundae
Dessert Du Jour
Fresh-Baked Cookie

Signature Desserts:

Can be substituted for dessert selection for an additional 2.50 per person

New York Style Cheesecake
Bread Pudding with Bourbon Cream Sauce
Carrot Cake a la mode
Red Velvet Cake



Blair Mansion Restaurant

Pre-Set Dinner

For parties under 50 guests, a choice of one is recommended but parties may choose up to two. For two choices, specific menu counts must be provided 72 hours in advance and the host must provide place cards indicating guest's choice.

Parties of 50 or more are limited to one choice or a dual entrée option. Ask your Event Coordinator for ideas on dual entrée options.

Entrees:

½ Maryland Chicken- A house specialty. Choose either fried or broiled. 21.99

Baked Lasagna- A Blair Mansion specialty. Your choice of vegetable (16.99) or beef (18.99).

Chicken Cordon Bleu- a flavorful chicken breast, stuffed with ham and cheese. 26.99

Rib Eye Steak- A 14 oz, tender bone-in cut, cooked to order. Served with our famous stuffed baked potato. 32.99

Shrimp Chesapeake- Jumbo Shrimp stuffed with lump crab meat. Served over spaghetti. 29.99

Eggplant Parmigiana- tender slices of eggplant, breaded, fried and smothered in mozzarella. Served with spaghetti. 21.99

Baked Virginia Ham- an old-time American classic. Served with sweet potatoes. 24.99

Pasta Alfredo- Penne pasta and vegetables tossed in a creamy cheese sauce. 18.99

Salmon Steak- an 8 oz salmon steak, broiled or grilled to perfection. Served with rice pilaf. 28.99

Tilapia Filet- A delicious catch. Your choice of broiled or fried. 26.99

Maryland Crab Cake- A house specialty, a single Lump Crab Cake, seasoned with our special blend of spices. Served with our freshly made vegetable slaw and tartar sauce. 29.99

Double Crab Cakes- 34.99

Fried Jumbo Shrimp- Jumbo butterfly shrimp, breaded in house, and fried perfection. Served with coleslaw and cocktail sauce. 27.99

Filet Mignon- An 8 oz filet, cooked to order. 36.99

Crab Imperial- An award-winning recipe developed by our owner. Lump crab meat with special topping and baked. 34.99

Seafood Newburg- Shrimp, Scallops, Fish and Crab in a creamy Newburg sauce. 28.99

NY Sirloin Steak- A 12 oz steak, seasoned and grilled to taste. 34.99

Pan-Seared Sea Scallops- Jumbo natural sea scallops pan-seared and served with our special grilled tomato vinaigrette and asparagus. 26.99

Vegetarian Skallops- meat-free scallops, breaded, fried and served with tartar sauce. 17.99

Prices do not include the gratuity (20%) and sales tax (6%).