



# *Blair Mansion Restaurant*

## *Pre-set Lunch*

(party must end by 5 pm)

All pre-set lunch entrees come with one choice of appetizer and one choice of desserts

Unless otherwise noted, all meals are served with a chef's choice vegetable, fresh bread, 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



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*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. 19.99

Chicken Salad Platter- Perfect for a light lunch. Chicken salad served in a fresh garden tomato, with coleslaw and potato salad on the side. 18.99

Baked Lasagna- A Blair Mansion specialty. Your choice of vegetable (14.99) or beef (16.99).

Chicken Cordon Bleu- a flavorful chicken breast, stuffed with ham and cheese. 24.99

Shrimp Salad Platter- Perfect for a light lunch. Served with coleslaw, potato salad, and fresh-sliced tomatoes. 23.99

Rib Eye Steak- A 14 oz, tender bone-in cut, cooked to order. Served with our famous stuffed baked potato. 29.99

Eggplant Parmigiana- tender slices of eggplant, breaded, fried and smothered in mozzarella. Served with spaghetti. 19.99

Baked Virginia Ham- an old-time American classic. Served with sweet potatoes. 23.99

Pasta Alfredo- Penne pasta and vegetables tossed in a creamy cheese sauce. 17.99

Salmon Steak- a 6 oz salmon steak, broiled or grilled to perfection. Served with rice pilaf. 24.99

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. 27.99

Double Crab Cakes- 34.99

Tilapia Filet- A delicious catch. Your choice of broiled or fried. 23.99

Fried Jumbo Shrimp- Jumbo butterfly shrimp, breaded in house, and fried perfection. Served with coleslaw and cocktail sauce. 26.99

Crab Imperial- An award-winning recipe developed by our owner. Lump crab meat with special topping and baked. 32.99

Seafood Newburg- Shrimp, Scallops, Fish and Crab in a creamy Newburg sauce. 27.99

Pan-Seared Sea Scallops- Jumbo natural sea scallops pan-seared and served with our special grilled tomato vinaigrette and asparagus. 24.99

Vegetarian Skallops- meat-free scallops, breaded, fried and served with tartar sauce. 16.99

Assorted Wraps- A variety including roast beef, chicken salad and/or vegetable. Served with french fries. 16.99

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