

Mohegan Manor

58 Oswego Street
Baldwinsville, NY 13027

[Reservations 857-0079](tel:857-0079)

Wild Mushroom & Goat Cheese Strudel	\$10.00
<i>Served with a warm lentil salad</i>	
Sesame Crusted Ahi Tuna	\$11.00
<i>Served with seaweed salad, pickled ginger, wasabi and a light soy sauce.</i>	
Grilled Marinated Shrimp	\$11.00
<i>Served with curried apples and a sweet and spicy orange vinaigrette</i>	
Calamari Steak	\$9.00
<i>Baked with seasoned bread crumbs, white wine, butter, lemon and topped with Asiago.</i>	
Seared Diver Scallop	\$11.00
<i>Over a leek and mushroom compote finished with a curry emulsion</i>	
Edamame Soy Beans garnished with Sea Salt	\$5.00
Exotic Mushroom Ragu Served over soft polenta and drizzled with truffle oil.	\$11.00
Oriental Clams Steamed and served in a soy sake broth	\$10.00
Homemade Humus with Garlic & Red Peppers served with pita bread	\$7.00
Chef's Appetizer Platter Chef's trio of appetizers available for a party of 4 or more. \$6.50/pp	

Entrées

Filet Mignon	\$30.00
<i>8oz. Prime Center Cut, grilled to perfection with a butter and shallot jus Add our Spicy Grilled Shrimp or Seared Diver Scallops (\$6.00)</i>	
Duo of Beef	\$30.00
<i>Grilled USDA Choice Stockyard Sirloin and braised Beef Short Ribs in natural jus</i>	
Truffle Stuffed Chicken	\$24.00
<i>Semi boneless stuffed with truffle chicken mousse</i>	
Italian Chicken and Pasta	\$19.00
<i>Grilled boneless marinated chicken, fresh mozzarella over tagliatelle and a tomato fondue</i>	
Mohegan Scallops	\$22.00
<i>Seared Diver Scallops with roasted red pepper, basil pesto, and mushrooms tossed w/ Penne pasta</i>	
Ahi Tuna	\$23.00
<i>Spice Crusted served with spaghetti squash, wilted spinach and a red chili chutney.</i>	
Thai Seafood Stew	\$27.00
<i>Jumbo shrimp, scallops, clams, & mussels simmered in a red curry coconut broth w/ mushroom & baby carrots</i>	
Pasta Prima Vera Spicy Grilled Shrimp, Grilled Chicken or Seared Diver Scallops.	\$23.00
<i>Glazed fresh vegetables and tagliatelle finished with EVOO</i>	
Maple Balsamic Glazed Pork Chops	\$23.00
<i>Grilled French Cut Premium Pork Chops finished with Pure Vermont Maple Syrup & Imported Balsamic Vinegar</i>	
Pan Roasted Chilean Sea Bass	\$28.00

Fresh Loin of Chilean Bass with a finished with a Saffron Mussel broth

Duck Two Ways

\$25.00

Pan seared semi-boneless Duck Breast and Braised Duck Wontons finished with a Thai sweet chili sauce