

MORGAN HOUSE

Serving Lee Since 1853

PRIME RIB
FRIDAY & SATURDAY
au jus & horseradish,
potatoes, vegetables MP

BURRATA

(v, gf) Mozzarella with greens, capicola, roasted squash, walnuts & sherry vinaigrette 18

ARTICHOKE & SPINACH DIP

(v, gf) red pepper, cream cheese, tortillas 15

FRIED CALAMARI

Sweet peppers & garlic aioli 17

ESCARGOT

crostini, garlic, spinach, shallots & cream 16

ANTIPASTO FOR TWO

(gf) Chef's selection of meats, cheeses & accompaniments 24

CHICKEN WINGS

(gf) Dry Rub, Hot or BBQ 8 wings for \$16

MORGAN HOUSE SALAD (gf)(v) greens, almonds, cranberries, blue cheese, balsamic 14

BEET SALAD (gf)(v) greens, market beets, goat cheese, maple walnuts & mustard vinaigrette 15

CLASSIC CAESAR SALAD (gf*) romaine, parmesan, croutons, white anchovies 14

Chicken 8

Salmon 9

Blackened Salmon 9

FRENCH ONION SOUP 9

SOUP DU JOUR 7

CLAM CHOWDER 9

POT ROAST (gf) mashed potatoes, seasonal vegetables & merlot gravy 25

SEARED SALMON (gf) tomato & spinach risotto 29

CHICKEN FLORENTINE artichokes, spinach, garlic, lemon butter over linguine 25

MUSHROOM RAVIOLI (v) Marsala cream sauce 25

PIEROGIES potato & cheese with braised lamb, thyme & pickled red cabbage 29

Don't miss our special Steak Menu!
(Not available on Wednesdays)

FEATURES

TURKEY DINNER corn bread stuffing, mashed potatoes, vegetables & turkey gravy 25

½ ROASTED DUCK (gf) Crispy skin with demi glaze, mashed & vegetables 33

ENGLISH FISH & CHIPS beer battered cod, coleslaw & fries 25

SIDES 8

Mashed Potatoes Hand Cut Fries Sweet Potato Fries (+\$2) Eggplant Fries (+\$2) Diavlo Fries
Roasted Beets (+\$3) Sautéed Spinach (+\$3) Seasonal Vegetables

DINNER WINTER 2024 Please inform your server of any food allergies CHEF NICK PACKARD
v = vegetarian, gf = gluten free, *=can be prepared on request 20% gratuity added to parties of 6 or more and takeout
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness





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BURGERS & SANDWICHES

On a toasted brioche bun with lettuce, tomato and choice of hand-cut fries or salad

BLACK ANGUS 16

TURKEY 16 LAMB 19 BEYOND BURGER (v) 16

American 1 Cheddar 1 Smoked Gouda 1 Blue 1 Swiss 1 Pepper Jack 1
 Caramelized Onions 1 Crispy Onions 1 Sautéed Mushrooms 1
 Fried Egg 2 Jalapenos 1 Crispy Fried Shitake Mushrooms 1
 Sauerkraut 1 House Smoked Bacon 3

Make any burger a Patty Melt 2 extra

Caramelized Onions & Swiss Cheese on marbled rye

STAFF FAVORITES

CRUNCH BURGER

Black angus patty, smoked gouda, BBQ'd onions,
house made chips, basil mayo, 18

YARD BURGER

Black angus patty, smoked gouda, crispy fried
shitake mushrooms & pickles 18

FIRE BIRD

Turkey patty, pepper jack cheese, jalapenos &
buffalo sauce 18

BREAKFAST BURGER

Black angus, American cheese & fried egg 18

MEDTERRANEAN BURGER

Lamb patty, pepperoncini, roasted red peppers &
feta cheese 22

THE BIG DOUBLE

Two black angus patties (a full pound of meat!)
American cheese 21

VEGETARIAN DELIGHT

Beyond patty, sautéed mushrooms, caramelized
onions & Swiss cheese 18

REUBEN BURGER

Turkey patty, sauerkraut, Russian dressing & Swiss
cheese 18

BRAISED BRISKET SANDWICH spicy aioli, cilantro, pickled onions with coleslaw & fries 18

GRILLED CHICKEN BLT ciabatta roll, Swiss cheese, jalapeno mayo, hand-cut fries 19

FRIED CHICKEN SANDWICH Louisiana hot sauce, coleslaw & fries 19

413-243-3661

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