



MORGAN HOUSE

Serving Lee Since 1853

APPETIZERS

HUMMUS PLATTER

(v) artichokes, roasted red pepper, olives & pita 8

ESCARGOT

crostini, garlic, spinach, shallots & cream 8

PEI MUSSELS

(gf*) chorizo, tomato & saffron 10

FRIED CALAMARI

Peppadew peppers & lemon garlic aioli 11

CHICKEN LIVER MOUSSE

Fruit preserves, pickled apples & crostini 10

BAKED BRIE

(v) flatbread crackers, fruit compote 8

ARTICHOKE, SPINACH & ROASTED RED PEPPER DIP

(v)(gf*) cream cheese, parmesan, pita chips 8

CHICKEN WINGS

Buffalo or BBQ sauce 8 for 10

CHARCUTERIE BOARD

Chef's selection of meat & cheese 15

SALADS

MORGAN HOUSE (gf)(v) greens, almonds, blue cheese, balsamic 10

ROASTED BEET (gf)(v) Chioggia & golden beets, EVO, lemon, red wine 10

CLASSIC CAESAR (gf*) romaine, parmesan, croutons, white anchovies 10

ARUGULA WATERMELON (gf)(v) red onion, goat cheese, lemon vinaigrette 10

ADDITIONS

Chicken 5 Shrimp 8

Salmon 6 Blackened Salmon 6

HOUSE MADE SOUPS

FRENCH ONION SOUP 8

SOUP DU JOUR 6

NEW ENGLAND CLAM CHOWDER 7

DINNER SUMMER '17

Please inform your server of any food allergies

CHEF NICK PACKARD

v = vegetarian, gf = gluten free, *=can be prepared on request

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness

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PRIME RIB
FRIDAY & SATURDAY
au jus & horseradish,
potatoes, vegetables 25

BERKSHIRE FAVORITES

LOBSTER GRATIN lobster, yellow squash,
zucchini, tomatoes & lemon garlic crumble 23

NY STRIP (gf) 14oz Angus, fingerling potatoes,
seasonal vegetables, mushrooms & onions 26

MEATLOAF mashed potatoes, crispy onions,
seasonal vegetables, vanilla bourbon demi-glace 18

GRILLED SALMON (gf) faro, artichokes,
roasted tomatoes & tarragon vinaigrette 21

WILD MUSHROOM RAVIOLI (v)
marsala cream & garlic 18

FILET MIGNON (gf) 8oz Angus, fingerling
potatoes, seasonal vegetables, demiglace 28

POT ROAST (gf) mashed potatoes, seasonal
vegetables & merlot gravy 19

CHICKEN FLORENTINE artichokes,
spinach, garlic, lemon butter over linguine 19

FEATURES

½ ROASTED DUCK (gf) Grand Marnier glaze, mashed potatoes, seasonal vegetables 21

TROUT (gf) roasted whole stuffed with spinach, shallots, olives & lemon, puttanesca 24

TOMATO BASIL RISOTTO (gf/v) Arborio rice, tomato, basil & parmesan 19

TURKEY DINNER corn bread stuffing, mashed potatoes, vegetables, turkey gravy 19



SANDWICHES

GRILLED CHICKEN BLT ciabatta roll,
Swiss cheese, jalapeno mayo, fries 13

BLACK ANGUS BURGER brioche
bun, fries 11 plus additions

CRUNCH BURGER

smoked gouda, BBQ'd onions, house made chips, basil mayo, fries 13

SIDES 5

Mashed Potatoes Hand Cut Fries Sweet Potato Fries Eggplant Fries Roasted Beets
Sautéed Spinach Fingerling Potatoes Seasonal Vegetables

ADDITIONS

Chicken 5 Shrimp 8 Salmon 6 Blackened Salmon 6
Smoked Bacon 1 Cheddar 1 Smoked Gouda 1 Blue Cheese 1 Swiss 1
Caramelized Onions 1 Sautéed Mushrooms 1

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