



MORGAN HOUSE

Serving Lee Since 1853

APPETIZERS

HUMMUS PLATTER

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

ESCARGOT

crostini, garlic, spinach, shallots & cream 8

FRIED CALAMARI

Peppadew peppers & lemon garlic aioli II

BAKED BRIE

(v) flatbread crackers, fruit compote 8

ARTICHOKE, SPINACH & ROASTED RED PEPPER DIP

(v)(gf*) cream cheese, warm pita 8

CHICKEN WINGS

Buffalo or BBQ sauce 8 for 10

MUSSELS

(gf*) coconut milk, lemongrass, ginger, crostini 10

ARANCINI

Chef's daily selection 8

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

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 FALL '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

GRILLED PORK CHOP (gf) smoked
bacon & creamy potato hash, roasted squash 24

STEAK FRITES (gf) grilled 14oz NY strip,
steak fries, vegetables, garlic herb butter 26

MEATLOAF (gf*) mashed potatoes, crispy
onions, vegetables, vanilla bourbon demi-glace 18

PAN SEARED SALMON (gf) roasted
sunchokes, cauliflower puree, mustard greens 21

WILD MUSHROOM RAVIOLI (v)
marsala cream & garlic 18

RICOTTA GNOCCHI MAC &
CHEESE (v*) house made gnocchi, aged
cheddar cheese sauce, crispy prosciutto 21
add braised beef tenderloin 6

PAN ROASTED HALF CHICKEN
(gf) stewed yellow tomatoes, watercress,
peppadew coulis 24

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

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



SANDWICHES

GRILLED CHICKEN BLT ciabatta roll,
Swiss cheese, jalapeno mayo, fries 14

BLACK ANGUS BURGER brioche
bun, fries 12 plus additions

CRUNCH BURGER

smoked gouda, BBQ'd onions, house made chips, basil mayo, fries 14

SIDES 5

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

ADDITIONS

House Smoked Bacon 3 Cheddar 1 Smoked Gouda 1 Blue Cheese 1 Swiss 1
Caramelized Onions 1 Sautéed Mushrooms 1

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