



# MORGAN HOUSE

*Serving Lee Since 1853*

## APPETIZERS

### HUMMUS PLATTER

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

### ARTICHOKE, SPINACH & ROASTED RED PEPPER DIP

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

### ESCARGOT

crostini, garlic, spinach, shallots & cream 8

### FRIED CALAMARI

Peppadew peppers & lemon garlic aioli 11

### BAKED BRIE

(v) flatbread crackers, fruit compote 8

### CHICKEN WINGS

Buffalo or BBQ sauce 8 for 10

## 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 '18

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

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

PASATA BOLOGNESE (gf) pappardelle  
pasta, meat sauce 18

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

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

PAN SEARED SALMON (gf) butternut  
squash puree, roasted root vegetables 21

ENGLISH FISH & CHIPS  
beer battered haddock, coleslaw, fries 16

WILD MUSHROOM RAVIOLI (v)  
marsala cream & garlic 18

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

## FEATURES

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

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

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



## SANDWICHES

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

FRIED CHICKEN SANDWICH  
pickled red onion, horseradish slaw, fries 15

BLACK ANGUS BURGER brioche  
bun, fries 12 plus additions

CRUNCH BURGER 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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