

# MORGAN HOUSE

*Serving Lee Since 1853*

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

## HUMMUS PLATTER

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

## ARTICHOKE & SPINACH DIP

(v)(gf\*) roasted red pepper, cream cheese, 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

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

BEET SALAD (gf)(v) red & golden beets, EVO, lemon, toasted walnut, balsamic 10

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

Chicken 5

Shrimp 8

Blackened Salmon 6

Salmon 6

FRENCH ONION SOUP 8

SOUP DU JOUR 6

CLAM CHOWDER 7

PASTA BOLOGNESE pappardelle pasta,  
house made meat sauce 18

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

MEATLOAF (gf\*) mashed potatoes, crispy  
onions, vegetables, mushroom beef gravy 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)

marisala cream & garlic 18

## CHICKEN FLORENTINE

artichokes, spinach, garlic, lemon butter over linguine 19

## GRILLED CHICKEN BLT

ciabatta roll, swiss cheese, jalapeno mayo, fries 14

## 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 21



## SIDES 5

Mashed Potatoes

Hand Cut Fries

Sweet Potato Fries

Eggplant Fries

Roasted Beets

Sautéed Spinach

Seasonal Vegetables

DINNER WINTER 2019

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



# MORGAN HOUSE

*Serving Lee Since 1853*

## BURGERS

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

TURKEY 12    BLACK ANGUS 12    VEGGIE 12  
BUFFALO 13    CHORIZO SAUSAGE 12    SALMON 12

## ADDITIONS

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

Patty Melt 2

Caramelized Onions & Swiss Cheese on marbled rye

## STAFF FAVORITES

### CRUNCH BURGER

Black angus patty, smoked gouda, BBQ'd onions,  
house made chips, basil mayo, 14

### YARD BURGER

Black angus patty, smoked gouda, crispy fried  
shitake mushrooms & pickles 14

### FIRE BIRD

Turkey patty, pepper jack cheese, jalapenos &  
buffalo sauce 14

### THE BIG DOUBLE

Two black angus patties (a full pound of meat!)  
American cheese 18

### BREAKFAST BURGER

Chorizo patty, American cheese & fried egg 14

### VEGETARIAN DELIGHT

Vegetarian patty, sautéed mushrooms,  
caramelized onions & provolone cheese 14

### RUEBEN BURGER

Turkey patty, sauerkraut, Russian dressing & Swiss  
cheese 14

### SPICY SWIMMER

Salmon patty, cheddar cheese & kimchi 14

BURGER WINTER '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