

# MORGAN HOUSE

*Serving Lee Since 1853*

PRIME RIB  
FRIDAY & SATURDAY  
au jus & horseradish,  
potatoes, vegetables 26

## 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

## PRIME RIB BITES

(gf) Smoky prime rib, goat cheese, BBQ 14

## BBQ DIP

(gf) Pulled pork, onions, blue cheese & tortillas 12

## CHICKEN WINGS

Buffalo or BBQ sauce 8 for 10

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

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

## STUFFED WHOLE TROUT (gf)

spinach, shallots, black olives & puttanesca 24

## STEAK FRITES (gf) grilled 14oz NY strip,

steak fries, vegetables, garlic herb butter 26

## MEATLOAF

mashed potatoes, crispy onions, vegetables, mushroom beef gravy 18

## GRILLED SALMON (gf) corn & black bean

salad, cilantro, lime vinaigrette 21

## POT ROAST (gf) mashed potatoes, seasonal

vegetables & merlot gravy 21

## ENGLISH FISH & CHIPS

beer battered haddock, coleslaw, fries 16

## GOAT CHEESE & ASPARAGUS

RAVIOLI (v) red pepper cream sauce 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

PAN SEARED SCALLOPS vegetable cous cous, balsamic drizzle 28



## SIDES 5

Mashed Potatoes

Hand Cut Fries

Sweet Potato Fries

Eggplant Fries

Roasted Beets

Sautéed Spinach

Seasonal Vegetables

DINNER V3

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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## BURGERS & SANDWICHES

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

American 1    Cheddar 1    Smoked Gouda 1    Blue 1    Swiss 1    Pepper Jack 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    Guacamole 1

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, 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 & Swiss cheese 14

### RUEBEN BURGER

Turkey patty, sauerkraut, Russian dressing & Swiss  
cheese 14

### SPICY SWIMMER

Salmon patty, cheddar cheese & kimchi 14

PULLED PORK SANDWICH coleslaw, hand-cut fries 12

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

BURGER V3

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