



The Buttonwood Manor

Starters

Fried Calamari	7.95
with marinara sauce	
Crab Croquettes	6.95
served with Remoulade sauce	
Garlic Shrimp	9.95
with bruschetta and crostini	
Little Neck Clams	8.95
steamed in a garlic and white wine broth	
Fried Mozzarella Sticks	6.95
with marinara sauce	
Fresh Mozzarella and Tomatoes	7.95
Homemade daily drizzled with a balsamic glaze	
Fried Ravioli	6.95
Fried cheese ravioli served with marinara sauce for dipping	
Mini Chicken Cordon Bleus	7.95
with your choice of Honey Dijon, Blue Cheese, or Buffalo sauce	

Soups

Soup Du Jour	3.00
Crock of Onion Soup	5.00
topped with melted mozzarella cheese	

Salads

All Salads can be served with the following at an additional charge Grilled or Blackened

Chicken 3 - Shrimp 5 - Sliced Steak 6

Caesar Salad	5.95
Romaine tossed in our famous Caesar dressing	
Caprese Salad	7.95
Mixed greens with provolone, fresh mozzarella, roasted red peppers and artichoke hearts with sliced tomatoes and our famous balsamic vinaigrette	
Cobb Salad	7.95
Romaine lettuce topped with crumbled Blue Cheese, Bacon, Avocado, Tomatoes and choice of dressing	
Chef Salad	7.50
Julienne of Turkey, Maple Ham and Swiss cheese, mixed greens with tomato wedges, hard-boiled egg and choice of dressing	

Buttonwood Classic Burgers

8 ounces of our own special blend of 100% certified ground Angus sirloin and filet mignon
Perfectly cooked and served on a Kaiser Roll with lettuce, tomato and Homemade fries

Steak Burger	8.95
Cheddar Cheese Burger	9.95
Additional Toppings	0.75 each
-Caramelized Onions - Sautéed Mushrooms - - Bacon - Crumbled Blue Cheese - Side of Coleslaw or Potato Salad	1.00

Sandwiches

All Sandwiches Served on White, Rye, Kaiser Roll or Ciabatta with Homemade Fries

Canadian Maple Ham	6.95
with imported Swiss, lettuce, tomato and served with Dijon mustard	
Turkey Club	8.95
Breast of turkey, crisp bacon, lettuce, tomato and mayonnaise on white toast	
Roast Pork	7.95
Roasted pork with provolone, hot peppers and tomatoes with a basil mayo	
Grilled Chicken	7.95
Marinated grilled chicken breast served on a Kaiser roll with lettuce, tomato and homemade fries	
Chicken Parmigiana	7.95
Chicken breast topped with marinara sauce and mozzarella cheese on ciabatta bread	
Open Face Sliced Steak	10.95
Served on garlic toast with frizzled onions	
Open Face Hot Turkey	8.95
served with cranberry sauce	

Wraps

Tuscany Wrap	8.95
Grilled chicken, roasted red peppers and fresh mozzarella with a pesto aioli	
Southwest Steak Wrap	9.95
Chipotle mayo, avocado, onions and diced tomatoes	
Grilled Veggie Wrap	8.95
Spinach tortilla filled with grilled eggplant, zucchini, onion and Portobello Mushrooms	
Cheese Quesadilla	7.95
Flour tortilla filled with cheddar cheese, onion, tomato and jalapeno peppers served with guacamole and sour cream	
- Add Grilled chicken	1.00

2 for \$20

Complete Entrees

Includes: Freshly baked bread, choice of one appetizer, dessert, coffee and a glass of house Chablis or Burgundy wine

Appetizers

Soup of the Day

OR

Fresh Garden Salad

Luncheon Entrées

Choice of mashed potatoes, fries or seasoned rice & vegetable of the day

Open Faced Chicken Cordon Bleu

sautéed with butter and white wine and topped with ham and melted provolone

Fish and Chips

Beer battered and served with malt vinegar, tartar sauce and fries

Penne Vegetable

Penne pasta with peas, onions, carrots, zucchini, and mushrooms sautéed with garlic and white wine

Chicken Parmigiana

pan-fried, topped with marinara sauce and mozzarella cheese with linguini

Chicken and Shrimp Francaise

Egg dipped and sautéed with butter and white wine

Grilled English Cut Prime Rib

with au jus and topped with frizzled onions

Eggplant Napoleon

traditionally breaded, fried and layered with marinara sauce, melted mozzarella cheese, ricotta and served with linguini

Basa Munier

dusted with flour and pan seared with white wine, lemon and brown butter

Sliced Sirloin Steak

served over mushrooms sautéed with garlic and sherry wine

Crab Cake and Potato Tower

two crab cakes and a potato pancake layered with roasted red peppers & topped with creamy lobster sauce

Roasted Pork Loin

slow roasted and sliced, with rosemary jus

Chop Steak Brochette

fresh chopped sirloin shredded & grilled with assorted fresh vegetables and basted with garlic tomato au jus

Rigatoni Vodka

Rigatoni pasta tossed in vodka cream sauce with a hint of prosciutto

Tilapia Bruschetta

Panko encrusted and topped with bruschetta

Buttonwood Favorites

Sautéed Calves Liver

12.95

with wood smoked bacon and sautéed onions

Broiled Atlantic Salmon

12.95

with a lemon beurre blanc

Broiled or Fried Bay Scallops

13.95

served with cocktail or tartar sauce

Broiled Fisherman's Feast

14.95

broiled fish filet, bay scallops, stuffed shrimp and a stuffed clam

Desserts

Homemade Rice Pudding

Ice Cream

Homemade Bread Pudding

Sugar Free Jell-O

Chocolate Pudding

**Served 11:30 am til 5:30 pm Tuesday thru Friday, and 11:30 am til 3 pm on Saturdays.
Promotion Valid for the months of January thru April 15th. Not to be combined with any other offer.**