



Spring / Summer 2026

Exec. Chef Keegan Marchand

EST. *The French Manor* 1990

INN & SPA

www.thefrenchmanor.com

*House-Made Bread Service* \$12

Trio of our Signature Honey Lavender Butter, Roasted Head of Garlic, and Duck Fat & Balsamic

*Appetizers*

**Lamb and Beef Rilette** ✨ \$19

Crostini, Pickled Shallots & Garlic Chips

**Foie Gras** ✨ \$26

Peach and Balsamic Puree, Ciabatta Crostini with Pocono Organics Micro Greens

**Escargots** \$21

Sautéed in Herbs & Butter, Served in Traditional Shells



*Soups*

**French Onion** ✨ \$17

Sautéed Blend of Hand Selected Onions, 18-Hour House Veal Stock, Toasted Baguette & Brûléed Gruyère.

**Lobster Bisque** \$18

Scented with Herbs and Sherry, Garnished with a Homemade Crème Fraîche & Truffle Oil

**Half-Order Lobster Bisque** \$12

**Lobster Chowder** \$32

Butter Poached Lobster Claw, Added to Your Bisque, Accompanied with Pearled Potatoes and Mirepoix

*Salad*

**French Manor House Salad** \$16

Frisée, Kale & Spinach, Pickled Shallots, Tomato, Cucumber; Choice of Champagne, Shallot & Thyme Vinaigrette or Red Wine & Herb Vinaigrette

**Peach and Feta Salad** \$17

Frisée, Kale & Spinach, Pickled Shallots, Sweet Peaches & Tangy Crumbled Feta Tossed in a Champagne, Shallot & Thyme Vinaigrette  
(Salads may be Accompanied with any Protein on the Menu at Market Price)



*Small Plates*

**Chicken and Burrata Panzanella** ✨ \$22

Sliced Cucumber, Toasted Ciabatta, Folded with Herb Vinaigrette Burrata Cheese, Sliced Marinated Chicken Breast atop a bed of Pocono Organics Micro Greens

**Poutine** ✨ \$18

House-Cut Shoe String Potatoes, Melted Cheese Curds, Demi-Glace

**Crêpe Du Jour** \$MP

A Savory Mixture of Locally Sourced Ingredients, Rolled into a Fresh House-Made Crêpe



*Sides*

**Sauteed Mushrooms** \$12

**Mushroom Risotto** \$12

**Grilled Mixed Vegetables** \$10

**Mashed Potatoes** \$10

✨ Everything on this menu is Gluten Free excluding items with a star next to it.

All Entrées can be Elevated (Market Price):

Lobster Claw, Scallops (Oven Roasted, Grilled or Butter Poached), Confit Chicken Breast



## Grandes Plate

**Charbroiled New York Strip Loin** \$67

Accompanied with Crispy Steak Fries, au Poivre and Crispy Capers.

**Lamb Loin** \$65

Charbroiled and Paired with a Sun-dried Tomato, Eggplant and Fingerling Hash, Bell Pepper Relish

**Native Rainbow Trout** \$52

Broiled, Accompanied with Wild Mushroom Risotto finished with a Horseradish Cream

**Pan-seared Diver Scallops** \$64

Accompanied with a Black Garlic and Orange Brussel Slaw, Cheesy Polenta Fries, Strawberry and Cucumber Pico

**Pan-seared Duck Breast** \$62

Accompanied with Fondant Yukon Potato finished with a Tarragon Duck Bordelaise

**Chicken Fricasee** \$52

White Wine and Mushroom Braised Chicken Leg, Paired with Boursin Mashed Potato

**Osso Bucco** \$62

Braised Veal Shank, Boursin Mashed Potato, Demi Glace

**Vegetarian Roasted Eggplant** \$45

Stuffed with Burrata Cheese, Sun-dried Tomato, and Fingerling Hash, Basil Oil



## House-Made Desserts



**Chef's Confections & Elegant Treats**

Ask your server about tonight's desserts.

Priced Accordingly.



## Signature Manor Desserts

**Crème Brûlée**

Honey & Lavender Served with Fresh Berries

**Vanilla & Toffee Bundt Cake** ✨

Toffee-Soaked Vanilla Bundt Cake with a Caramel Drizzle; Served with Ice Cream

**Café ou Thé** \$4

**Café Pressé** \$8



May be cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.



## Wine Flights

Ask your Server or Bartender about our Wine Flights to Enhance your Dining Experience

**Full Flight** \$42

**Half Flight** \$25

