

Boulé

AT THE MANOR

Restaurant & Cocktail

319 East Central Avenue,
Jersey 08865
908-454-9394

"Come dine with us"

Lounge

Route 519, Alpha, New

www.almondtreemanor.com

Our Chef loves to create, so please feel free to consult your server for any special requests. All entrees are served with fresh baked hot rolls, choice of potato and vegetable du jour and salad with choice of dressing.

Appetizers

Heirloom Tomato & Fresh Mozzarella with Raspberry Vinaigrette \$8.

Escargot Champignon \$9.

Tender snails simmered in burgundy wine with mushrooms and a delicate garlic butter, served with toast points.

Shrimp Cocktail \$12.

Jumbo shrimp served ice cold with a lively cocktail sauce.

Steamed Clams \$10.

One pound of little neck clams steamed to perfection

East-West Connection \$14.

A sample of Tabbouli, Hummus, and Baba-Ghanoug served on a bed of romaine lettuce with a side of pita bread.

Fried Calamari \$8.

Soups

Shrimp Bisque \$8.

Smooth, creamy, highly flavorful soup combined with a puree of shrimp

Seven Cheese Baked Onion Soup .

Caramelized sweet onion house made famous recipe with melted cheese \$8.

Salads

Caesar Salad

Romaine tossed with creamy garlic dressing season crouton \$6.

Mediterranean Salad \$5.

An array of sorted crisp greens tossed with olives, cucumbers, feta cheese, onion and tomatoes. Topped with oil and vinegar with a hint of oregano.

House Salad \$4.

The freshest greens served with your choice of dressing.

Tabbouli Salad \$7.

The healthiest salad on earth Diced parsley, cucumber, tomatoes, scallions, mint cracked wheat

and olive oil dressing served on a bed of romaine lettuce.

Entrée's

Rack of Lamb	\$27
Tender baby back rack of lamb served with rosemary garlic or French style (Dijon) cranberry mint relish.	
Porterhouse Steak	\$27.
Midwestern 16 ounce corn-fed beef broiled to your liking. served w/sautéed Mushroom & onion	
Dodge City Flank Steak	\$25.
Marinated & char grilled to perfection Served with whiskey butter sauce	
Grilled Chicken	\$23.
Slowly roasted chicken breast Served with garlic sauce and pita bread	
Cavatelli and Broccoli	
fresh broccoli sautéed with garlic and olive oil. Served al dente.	\$19
Herb Crusted Sea Bass.	
The delicate, boneless sea bass baked to perfection	\$24
Maryland Crab Cakes	
The finest.100% lump crabmeat lightly sautéed.served/Dijon sauce and fresh vegetable	\$24
Almond Tree Chicken	
sauteed chicken breast, laced w/brandy and cream sauce. Served w/veg, potato	\$20
Pasta Fruit De Mer	\$23.
Angel hair, scallops, shrimp, and light garlic cream sauce	
Stuffed Pork Chop with Cavado Glaze	\$21.
Stuffed with a herbal blend	
Coquilles St. Jaques	\$25.
Sautéed Sweet sea scallops with mushrooms flambe' w brandy & baked in a delicate mornay sauce served with duchess Potatoes. a French classic.	
Veal Antonio	\$25.
Sauteed veal medallions topped with crab meat, asparagus and fresh mozzarella.	
Desserts	
Crème Brule' a sinfully sweet cream custard with caramelize sugar topping.	\$8
Cheesecake Trilogy	\$8.
An assortment of three rich, creamy slices of cheesecake.	
Chocolate Symphony	\$10.
A medley of chocolate cake, chocolate truffles, chocolate ice cream and chocolate chips topped with fresh whipped cream and chocolate syrup.	
Molten Lava Cake	\$8.
Served with a scoop of vanilla ice cream drizzled with chocolate syrup	

Baklava

\$8.

Beverages

\$2.

Lemon-lime, Cola, Diet Cola, Ginger Ale, Seltzer

Coffee ,tea , Decaffeinated

Specialty Coffee filled with your choice of Irish, Italian, Mexican, or Turkish coffee \$7

Accompanied by a fincan for drinking the shots from..