

Boulé AT THE MANOR

Restaurant & Cocktail Lounge

319 East Central Avenue, Route 519, Alpha, New Jersey 08865
(908)-454-9394 Or www.almondreemanor.com

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Family owned since 1996

Our Chef loves to create, so please feel free to consult with your server for any special requests. All entrees are served with fresh baked hot rolls, your choice of potato and vegetable du jour and salad with choice of dressing. We thank you in advance for choosing to dine with us and invite you to relax and enjoy a memorable experience. We hope you will think of us when you need a caterer for a special event in your life.

Appetizers

Heirloom Tomato & Fresh Mozzarella	\$8
With Raspberry Vinaigrette	
Escargot Champignon	\$9
Tender snails simmered in burgundy wine , mushrooms , An garlic butter, served with toast points	
Shrimp Cocktail	\$9
Jumbo shrimp served ice cold with a lively cocktail sauce.	
Steamed Clams	\$12
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	
Crisply fried calamari and lightly seasoned with Mediterranean spices	
\$10	

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	

Salad

Caesar Salad	
Romaine tossed with creamy garlic dressing an season crouton	
\$6	
Mediterranean Salad	
An array of sorted crisp greens tossed with olives, cucumbers, feta cheese, onion and tomato with a hint of oregano	\$5
House Salad	
The freshest greens served with your choice of dressing.	
\$4	
Tabbouli Salad	
Vegetarian favorite salad on earth Diced parsley, cucumber, tomatoes, scallions, mint cracked wheat, olive oil dressing on a bed of romaine lettuce.	\$7

Entrée's

Rack of Lamb	\$27
Tender Baby Back Rack of Lamb served with rosemary garlic or French style (Dijon) with cranberry mint relish.	
Porterhouse Steak	\$27
Midwestern 16 ounce corn-fed Beef Broiled to your to Order an Served w/sautéed Mushrooms& Onions	
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 Dent.

\$19

Herb Crusted Sea Bass.

Delicate, boneless sea bass baked to perfection

\$24

Maryland Crab Cakes

Crabmeat lightly sautéed served/Dijon sauce An fresh vegetable

\$24

Almond Tree Chicken

Sautéed chicken breast, laced w/brandy and cream sauce Served with vegetables an potatoes

\$20

Pasta Fruit De Mer

\$23

Angel hair, scallops, shrimp, and light garlic cream sauce

Stuffed Pork Chop with Calvados Glaze

\$21

Herbal blend stuffing

Coquilles St. Jacques

\$25

Sautéed Sweet Sea Scallops with mushrooms flambé' w brandy & baked in a delicate morays sauce

duchess Potatoes

Veal Antonio

Sautéed veal medallions topped with crab meat, asparagus and fresh mozzarella

\$25

Desserts

Crème Brule'

Sinfully sweet cream custard with caramelize sugar topping

\$8

Cheesecake Trilogy

An assortment of three rich, creamy slices of cheesecake

Chocolate Symphony

\$10

Chocolate cake, chocolate truffles, chocolate ice cream, chocolate chips, chocolate syrup whip cream

Molten Lava Cake

\$8

Served with a scoop of vanilla ice cream drizzled with chocolate syrup

\$7

Baklava

A Traditional Middle-Eastern Classic Flaky Layers of Pastry Mixed Assorted nuts An Light Sauce

\$8

Beverages

Carbonated Beverages: Lemon-lime, Cola, Diet Cola, Ginger Ale, Seltzer

\$2

Hot Beverages: Coffee, Tea, Decaffeinated Available in both

\$2

Specialty Coffee: Irish, Italian, Mexican, or Turkish , served with a shot

\$7